

HELIX

BY SEARCYS

We are delighted to have you back with us!

Our new cocktail menu is a mix of flavours and colours inspired by 'the rainbow after the storm,' a melting pot of ideas we've dreamt up over the long days and weeks spent at home.

To say the last year has been a strange time is the understatement of the century. Still, in one way or another we've all learned something. We've sought solace in being connected to nature, and discovering the joy of taking the time to make things ourselves at home. Above all, we've learnt to savour precious moments like these, catching up with old friends or making new ones.

This spirit is exactly what we have endeavoured to evoke with our new creations. Enjoy the colour, the taste and smiles, share experiences and make memories together once more.

COCKTAILS

Giardino Americano – 15

Campari-infused beetroot, Martini Rosso-infused hibiscus, Absinthe, soda, dill

Fresh and fruity

Clover Rose – 17

Lanique Rose liqueur, Passoa, lychee, raspberry, lemon, vanilla, egg white

Fresh and fruity (contains egg)

Rainbow 7-5 – 16

Tanqueray No.10 infused with rhubarb, banana liqueur, lemon, vanilla, Champagne

Fruity and sparkling (contains sulphites)

Zero Waste Martini – 16

No.3 London Dry Gin, Noilly Prat French Vermouth, Champagne, reduction-infused roasted olives, basil oil

Dry (may contain sulphites)

Negroni – 15

Gin, Campari, Red Vermouth

The bartender's favourite

ZERO PROOF

Upgrade to add Vodka, Rum or Gin 15

Caribbean Breeze – 8

Carrot juice, orange juice, mango puree, basil, lemonade

Fruity and refreshing

The Mad Spritz – 8

Cucumber, mint, lemon, thyme syrup, soda

Light and refreshing

Our wine is served in 175ml glasses, 125ml is available on request. Spirits are served in measures of 50ml, 25ml is available upon request. Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens.

(v) = vegetarian. (ve) = vegan. A discretionary 12.5% service charge will be added to your bill. VAT will be charged at prevailing rate. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements.