

HELIX

BY SEARCYS

£39.00 PER PERSON - 2 COURSES

£44.00 PER PERSON - 3 COURSES

Searcys warm bread, whipped butter

STARTERS

Searcys smoked salmon, crab, candied fennel, apple

Baked heritage beetroot salad, roast hazelnuts, whipped cream cheese (v)

Coronation chicken terrine, spiced pineapple, coriander

Potted Morecambe Bay shrimp, tabasco, English muffin

Watercress and pea soup, lovage salad (ve)

MAINS

Searcys beef and oyster pie, short rib, allium compote, smoked oyster sauce

Grilled Loch Duart salmon, lemon thyme courgettes, hollandaise

Fresh chervil gnocchi, sweetcorn velouté, grilled corn, parmesan (v)

Blackened cod, wilted sorrel, sweet pea, garlic sauce vierge

Goosnargh chicken, asparagus, wild mushroom and tarragon sauce

SIDES

Triple cooked chips (v) – £5.50

Parsley and garlic new potatoes (v) – £5.50

Sauteed seasonal greens (v) – £5.50

Herb crusted carrots (v) – £5.50

Seasonal leaves, house dressing (ve) – £5.50

DESSERTS

Gherkin signature Victoria, raspberry, vanilla, bramble mint tea (v)

Searcys Summer pudding, mint crème fraiche (v)

Malted bread pudding, tonka bean ice cream, peanut caramel (v)

Classic treacle tart, vanilla mascarpone (v)

British cheeses, quince jelly, seeded crackers – £9.50

(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.

All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.