

HELIX

BY SEARCYS

£47 PER PERSON - 2 COURSES

£54 PER PERSON - 3 COURSES

Searcys warm bread, whipped butter

STARTERS

Searcys smoked salmon, horseradish cream, fennel and apple

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

Coronation chicken terrine, spiced pineapple, coriander

Potted Morecambe Bay shrimp, tabasco, malted sourdough

Roast pumpkin soup, coconut yoghurt, coriander cress (ve)

MAINS

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

Grilled Loch Duart salmon, lemon thyme courgettes, hollandaise

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

Dingley dell pork belly, apple and sage bon bon water cress

Goosnargh chicken, braised puy lentils and swiss chard

Blackened Miso cod, wilted sorrel, sweet pea, garlic sauce Vierge

SIDES

Triple cooked chips (v) – £5.50

Rich creamed potato (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)

Chocolate marquise, honeycomb, orange (v)

Searcys Summer pudding, crème fraiche, mint (v)

Sticky toffee pudding, clotted cream, caramel sauce (v)

Classic treacle tart, vanilla mascarpone, citrus syrup (v)

British cheeses, quince jelly, seeded crackers – £9.50