

# HELIX

BY SEARCYS

## SUNDAY MENU

£47 PER PERSON - 2 COURSES

£54 PER PERSON - 3 COURSES

### STARTERS

Smoked chicken rilette, grape chutney

Gravadlax with a mustard dill dressing and pickled radish

Ham hock terrine, piccalilli, sourdough

Pickled beetroot salad, roast hazelnuts, blue cheese and sorrel (v)

Warm goat's cheese and red onion chutney tart, foraged leaves, house dressing (v)

### MAINS

Roast sirloin of beef, Yorkshire pudding, ale gravy

Roast Gammon, Yorkshire pudding, apple compote, ale gravy

Roast chicken breast, Yorkshire pudding, bread sauce, ale gravy

Grilled salmon fillet, lemon and thyme courgettes, hollandaise sauce

Wild mushroom and stilton wellington, tomato and basil passata (v)

All served with

Cauliflower cheese, seasonal vegetables, and roast potatoes

### DESSERTS

Black forest delice, kirsch cream, cherry compote

Lemon tart, raspberry, crème fraiche

Malted bread pudding, peanut caramel, vanilla ice cream

Treacle tart, vanilla mascarpone, citrus syrup

Sherry and berry trifle, Chantilly cream, toasted almonds

(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.