

# HELIX

BY SEARCYS

## SET MENU

£47 PER PERSON - TWO COURSES  
£54 PER PERSON - THREE COURSES

Searcys warm bread, whipped salted butter

### STARTERS

Searcys smoked salmon, horseradish cream, shaved fennel, apple  
Chicken liver parfait, pear and saffron chutney, toasted brioche  
Baked heritage beetroot salad, roast hazelnuts, whipped cream cheese (ve)  
Roast pumpkin soup, coconut yoghurt, coriander cress (ve)

### MAINS

Searcys beef and oyster, short rib, allium compote, smoked oyster sauce  
Pot roast Goosnargh chicken, curly kale and braised puy lentils  
Pan-fried Scottish Salmon, savoy cabbage, lemon and chive butter sauce  
Gnocchi, roast heritage cauliflower, cauliflower and truffle puree, parmesan (ve)

### SIDES £5.50

Triple cooked chips (v)  
Buttered new potatoes (v)  
Sautéed seasonal greens (v)  
Herb roasted heritage carrots (v)  
Leaf and herb salad (v)

### DESSERTS

Chocolate and malt tart, candied orange (v)  
Apple and plum crumble, cinnamon ice-cream (v)  
Black forest pavlova, kirsch cream, morello cherries (v)  
Sticky toffee pudding, vanilla ice cream, caramel sauce (v)  
British artisan cheese selection, saffron and mixed spice chutney, seeded crackers – £12.50

(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.