

HELIX

BY SEARCYS

VALENTINE'S WEEKEND

CANAPES ON ARRIVAL

Maldon oysters, smoked pancetta, citrus

Sauteed wild mushroom, truffle, spring onion, sourdough tuille

Confit Inca tomato bruschetta, aged balsamic and basil

Poilane sourdough, whipped salted butter

STARTERS

Orkney bay scallop, roast cauliflower puree, toasted sea herb gremolata

Aged longhorn beef and black truffle ravioli, bone marrow butter, watercress

Heritage tomato consommé, pickled tombellas, basil, virgin rapeseed oil

MAINS

Dover sole fillet, ballotine of Portland crab, lemon, and brown shrimp beurre noisette

Romney marsh lamb, honey roast salsify, artichoke puree and black trompette mushrooms

Aquarelle risotto, roast crown prince gourd, smoked garlic pesto, parmesan, sage

ALL SERVED WITH

Duck-fat potato chips

Tender-stem broccoli

DESSERTS

Valrhona chocolate dome, raspberry and rose water mousse, mint

Strawberry and Cornish cream pave, Searcys Selected Cuvée Rosé Champagne and passion fruit granita

Rhubarb and tonka bean tart, poached rhubarb and ginger, sloe gin sorbet

(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.