

HELIX

BY SEARCYS

SET MENU

£49 PER PERSON - TWO COURSES

£57 PER PERSON - THREE COURSES

Searcys wood fired sourdough, whipped butter

STARTERS

Searcys smoked salmon
*Searcys signature smoked salmon,
horseradish cream, dill pickled cucumber*

Roscoff onion tarte tatin (v)
*Caramelised Roscoff onions, whipped
goats' cheese, aged balsamic*

Wood pigeon terrine
*Wood pigeon and foie gras pave, toasted
brioche, spiced Braeburn apple and pear
compote*

Searcys Prawn cocktail
*Celtic prawns, Bloody Mary cocktail
sauce, romaine lettuce*

Pork cheek croquette
*Ale braised free range pork cheek,
charred pearl onions, homemade piccalilli*

Crown Prince pumpkin soup (ve)
*Cumin roasted pumpkin,
coconut yoghurt, sage*

MAINS

Stone Bass
*Grilled stone bass, tomato and
saffron bouillabaisse*

Roasted chicken
*Goosnargh chicken, puy lentils,
lyonnaise onion puree*

Wild woodland mushroom (v)
*Spelt risotto, roasted wild
mushrooms, toasted hazelnuts,
truffle, Parmesan*

Pork belly
*Gloucester Old Spot, fermented apple,
braised pig cheek*

Shepherd's Pie
*Braised Herdwick lamb, confit peas,
crispy potato*

Sweetcorn Gnocchi (ve)
*Handmade gnocchi, corn veloute,
roasted corn kernels, chervil and
Parmesan*

SIDES £5.50

Triple cooked chips (v)
Buttered Anya potatoes (v)
Sautéed seasonal greens (v)
Herb roasted heritage carrots (v)
Foraged leaf and herb salad (v)

DESSERTS

Summer pudding (v)
*Macerated berries,
creme fraiche*

Searcys trifle (v)
*Almond sponge, strawberry jelly,
vanilla custard, candied violet*

Cambridge burnt cream (v)
*Vanilla bean cream, caramelised
muscovado sugar, all butter shortbread*

Apple tarte tatin (v)
*Caramelised British apples, salted
caramel sauce, vanilla ice cream*

Amaretto cheesecake (ve)
*Amaretto cheesecake, seasonal
berries, vanilla tuille*

Chocolate Delice (v)
*Valrhona chocolate delice, blood
orange compote, coffee ice cream*

British artisan cheese selection
Seeded crackers, homemade chutney
£7.50 supplement
£12.50 as an additional course

(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.