

HELIX

BY SEARCYS

Two courses 49.00 Three courses 57.00

STARTERS

Searcys smoked salmon
Thyme-roasted beets, split horseradish
and dill cream

Duck and foie gras terrine
Roast pistachios, nashi pear

Searcys prawn cocktail
Celtic prawns, bloody Mary cocktail sauce,
romaine lettuce

Pan-seared Orkney scallops
Ale-braised beef cheek, cauliflower puree, pickled
shimeji mushrooms

Roscoff onion tarte Tatin (v)
Whipped goat's curd, aged balsamic
and candied walnuts

Spiced parsnip soup (ve)
Cracked black pepper and lavender honey
crème fraîche

MAINS

Searcys Creedy Carver chicken pie
Field cap mushroom and tarragon veloute,
chicken jus

Roast monkfish loin
Cornish Monkfish, saffron and mussel cassoulet

Steamed beef and kidney pudding
Stout-braised Hereford beef,
horseradish sauce

Spelt risotto (v)
Sautéed wild mushroom, toasted hazelnuts,
parmesan, butternut squash

Lake District pork loin
Savoy cabbage Bon, heritage carrot puree,
calvados jus

Sweetcorn gnocchi (ve)
Handmade gnocchi, corn veloute,
roasted corn kernels, chervil and parmesan

Market fish of the day
Please ask your waiter for details

SIDES

5.50 each

Smoked cauliflower cheese (v)
Triple-cooked chips (v)
Sautéed greens (v)

Honey-roasted carrots (v)
Truffled mash potato (v)
Salt-baked beetroot (v)

DESSERTS

Baked treacle tart
Golden syrup, London honey,
whipped mascarpone, citrus syrup
and peanut brittle

Poached pear Belle Helene
Poached pear, dark chocolate ganache
and Madagascan vanilla custard

Sticky toffee pudding
Crystallised ginger and medjool date
infused sponge, toffee sauce and clotted
cream ice cream

Chai latte panna cotta (ve)
Port-glazed figs and toasted pistachios

Chocolate Delice
Island dark chocolate delice, Kirsch cherries
and crème fraîche ice cream

Apple tarte Tatin
Caramelised British apples, salted caramel sauce,
vanilla ice cream

British artisan cheese selection
Seeded crackers, homemade chutney
Supplement 7.50

Cheese as an additional course
Supplement 12.50