



HELIX

BY SEARCYS

**FOUR COURSE BRUNCH WITH A GLASS OF CHAMPAGNE
£45 PER PERSON**

PASTRIES

Pastries, artisan breads, butter, preserves

CHOOSE FROM

Meat board, British-cured meats
Marinated ricotta, heritage tomatoes, toasted pumpkin seeds
Sherry smoked salmon, seeded bread, pesto, spring onion, soured cream
Caesar salad, cos lettuce, parmesan, croutons, anchovies

CHOOSE FROM

Eggs Benedict, Florentine or Royal
Lake District black pudding, fried free range egg
Baked butterbeans, smoked paprika, poached free range egg, parsley
Hereford bavette steak, fried free range egg, red wine sauce
Salmon cake, fennel, cucumber, seashore vegetables, garlic mayonnaise

PUDDINGS

Eton mess
Chocolate tart, malt ice cream, Guinness gel
Freshly-made waffle, seasonal fruit compote, sweet cream
Ice cream, vanilla, honeycomb, todays flavour
Sorbet, passion fruit, lemon, todays flavour
British cheeses, fig chutney, seeded crisp bread - 5.00

SIDES - 4.50 each

Crushed avocado / seasonal leaf salad / tomato and shallot salad

Foods described within this menu may contain nuts and other allergens. Not all wines suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens. Please inform us of any allergies or dietary requirements. All prices are inclusive of VAT at 20%. A discretionary 12.5% service charge will be added to the final bill.