



# HELIX

BY SEARCYS

## TASTING MENU

Six-course tasting menu £75 per person

English green asparagus, Dorset crab, grapefruit, soy and sesame

Pressed confit chicken, truffle, hazelnut, chicken skin and brioche

Grilled Galician octopus, squid ink polenta, sea lettuce salsa verde

Venison loin, bubble and squeak, caramelised cauliflower puree, blackberries, cocoa nibs

Selection of English and French cheeses, matured and supplied by Mons Cheesemongers  
and Harvey & Brockless

Chocolate ganache tart, malt Guinness ice cream

## SOMMELIER TASTER SELECTION

Our sommelier will be delighted to explain their chosen recommendations, which are based on the origin, characteristics and grape varieties of the wines, as well as their suitability for each dish. Each wine is poured at 100ml.

Accompanying wines £65 per person

V = Vegetarian. Foods described within this menu may contain nuts and 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.