



HELIX

BY SEARCYS

STARTERS

- Confit Suffolk chicken, slow-cooked Burford Brown egg, sweetcorn 14
- Crispy pig's head, 'nduja, pecorino, burnt apple 12
- English asparagus, Dorset crab, grapefruit, soy and sesame 18
- Burrata mozzarella, heritage tomato, basil, black olives (V) 12
- Cornish mackerel, rock oyster, rhubarb, cucumber, dandelion 15

MAINS

- Goosnargh duck, chicory, gooseberries, honeyed-walnuts 28
- Roast spiced cauliflower, ricotta dumplings, apple, raisins, pine nuts (V) 18
- South Coast turbot, grelot onion, peas, broad beans, yoghurt, caviar 32
- Line-caught wild bass, octopus, sea vegetables 32
- Rhug Estate Welsh lamb, bell pepper, aubergine, courgette, feta 26

PUDDINGS

- Lemon tart, meringue, raspberries, creme fraiche ice cream (V) 9
- Macondo Columbian chocolate, banana, salt caramel (V) 9
- Vanilla burnt cream, apricot, shortbread (V) 9
- Coconut mousse, rum, white chocolate, mango, passion fruit (V) 9
- British cheese trolley (V) 15

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.