



HELIX

BY SEARCYS

SET LUNCH MENU

2 courses including a drink £39 per person

3 courses including a drink £45 per person

DRINK SELECTION

Glass of prosecco (125 ml)

or

Glass of white wine (175 ml)

2017 Moulin de Gassac, Mas Daumas, Vin De Pays De L'Hérault, France

or

Glass of red wine (175 ml)

2017 Moulin de Gassac, pinot noir, Pays D'oc, France

or

Freedom lager (330ml)

or

Non-alcoholic cocktail

Lychee, white peach, elderflower, bitter lemon

STARTERS

Goosnargh duck terrine

nduja sausage, apple, radish

Hot smoked salmon

taramasalata, apple, pickled onions, Keta caviar

Whipped ricotta

chicory, figs, walnuts, burnt honey

MAINS

Saddleback pork

parsnips, pecans, burnt orange

Brixham hake

cauliflower, hazelnuts, pine nuts

Smoked leek

king oyster mushroom, ricotta dumplings, turnips

PUDDINGS

Pear and rosemary Bakewell

milk ice cream

Clementine posset

blackberries, clementine sorbet

Cheese of the day

biscuits and chutney

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.

   @SearcysGherkin

searcysatthegherkin.co.uk