



HELIX

BY SEARCYS

SET MENU - WINTER 2018

2 COURSES LUNCH INCLUDING DRINK £39

3 COURSES LUNCH INCLUDING DRINK £45

DRINK SELECTION

Glass of Prosecco

or

Glass of white wine

or

Glass of red wine

or

Gin and tonic

or

Freedom 4 lager

or

Non-alcoholic cocktail

Elderflower, Rose and Raspberry Spritz

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.



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STARTERS

Hot-smoked salmon, taramasalata, apple, pickled onions, keta
Pressed Suffolk chicken, radish, hazelnuts, soy and sesame
Whipped goats cheese, fig, walnuts, chicory

MAINS

South Coast hake, squash, sprout hearts, oats and almonds
Saddleback pork, parsnip, burnt apple
Roast winter vegetables, potato dumplings, pumpkin seeds

SIDE ORDERS

Triple cooked chips / Truffled hispi cabbage / Vichy carrots / Heritage potatoes - 4.50 each

PUDDINGS

Clementine posset, blackberries, clementine sorbet
Whipped cheesecake, chocolate mousse, honeycomb
Cheese of the day, served with chutney and crackers

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