



HELIX

BY SEARCYS

TASTING MENU

SIX-COURSE TASTING MENU £75 PER PERSON

Seashore cocktail green apple, crab cracker
Ham hock and chicken terrine prune compote, piccalilli
Sherry smoked salmon pickled cucumber, horseradish cream
Organic venison loin cep, heritage carrots, bramble sauce
British cheeses fig chutney, seeded crisp bread
Valrhona chocolate honeycomb, cherry sauce

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.