



HELIX

BY SEARCYS

STARTERS

- Cauliflower and Blue Monday soup, truffle, chives — 15
- Sherry smoked salmon, pickled cucumber, horseradish cream — 16
- Salt baked beetroots, Perl Las, hazelnut, caper dressing — 12
- Guinea fowl and ham hock terrine, red onion compote, piccalilli — 14
- Seashore cocktail, green apple, crab cracker — 19

MAINS

- Roast squash, barley, apple, sprout hearts, walnuts — 25
- Chalk stream trout, watercress, pickled girolles, dill — 37
- Braised shoulder of Herdwick lamb, heritage carrots, winter greens, creamed potato — 32
- Rhug Estate venison loin, honey parsnips, cep, bramble sauce — 39
- Cornish cod fillet, kohlrabi, Menai Strait mussels — 32

TO SHARE

- 45-day aged Hereford chateaubriand — 85
All served with triple cooked chips and béarnaise

BEST PAIRED WITH

- 2014 Bandol, Domaine de la Suffrene, Provence, France — 15 (serve 175ml)

SIDE ORDERS

- Triple cooked chips / Purple sprouting broccoli / Heritage potatoes /
Rosemary roast Jerusalem artichokes — 4.50 each

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.