



HELIX

BY SEARCYS

STARTERS

Evesham cauliflower soup, Blue Monday, chives — 12

Sherry smoked salmon, pickled cucumber, horseradish cream — 16

Portwood Farm asparagus, whipped goats curd, peas — 16

Guinea fowl and ham hock terrine, shallot jam, piccalilli — 13

Portland crab, celery, grapes, candied walnuts — 17

MAINS

Roast squash, pearl barley, wild garlic, walnuts — 25

Chalk stream trout, watercress sauce, forest mushrooms — 36

Braised shoulder of Herdwick lamb, heritage carrots, spring greens, buckwheat — 32

Rhug Estate venison loin, honey parsnips, cep, bramble sauce — 39

Pan-fried Cornish plaice fillet, sprouting broccoli, toasted almonds — 33

TO SHARE

45-day aged Shorthorn rib of beef, watercress, triple cooked chips, béarnaise - 86

BEST PAIRED WITH

2014 Cabernet Sauvignon, Sebastiani, Alexander Valley, California, USA — 19 (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.