



HELIX

BY SEARCYS

STARTERS

Chilled Isle of Wight heritage tomato soup, lovage, mozzarella - 12

Sherry smoked salmon, pickled cucumber, horseradish cream - 16

Portwood Farm asparagus, whipped goat's curd, radish - 16

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

Portland crab, celery, grapes, candied walnuts - 17

MAINS

Roast squash, pearl barley, broccoli, walnuts - 25

Dorset cole, cockles, apple cider, marsh samphire - 29

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

Lake District beef fillet, potato terrine, red pepper, king oyster mushroom - 39

Chalk stream trout, capers, parsley, lemon - 31

TO SHARE

45-day aged Shorthorn rib of beef, watercress, triple cooked chips, bearnaise - 85

BEST PAIRED WITH

2014 Cabernet Sauvignon, Sebastiani, Alexander Valley, California, USA - 15 (175ml)

SIDE ORDERS

Triple cooked chips / Purple sprouting broccoli / Heritage potatoes / Chevril buttered heritage carrots - 4.50 each

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.