



HELIX

BY SEARCYS

TASTING MENU WITH ACCOMPANYING

SIX-COURSE TASTING MENU £75 PER PERSON

Portland crab, celery, grapes, candied walnuts

Ham hock and grain mustard terrine, shallot jam, piccalilli

Sherry smoked salmon, pickled cucumber, horseradish cream

Lake District beef fillet, potato terrine, pepper puree, king oyster mushroom

British cheeses, fig chutney, seeded crisp bread

Chocolate ale cake, cherry compote

SOMMELIER TASTER SELECTION ACCOMPANYING WINES £65 PER PERSON

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.

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.