



HELIX

BY SEARCYS

STARTERS

Summer pea salad - 12

Hampshire forest mushroom soup, chives, sour cream - 13

Ham hock and grain mustard terrine, shallot jam, piccalilli - 13

Sherry smoked salmon, pickled cucumber, horseradish cream - 16

Dressed Portland crab - 18

MAINS

Roast Norfolk cauliflower, mixed alliums, parsley brown butter - 25

Dorset coley, cockles, English cider, marsh samphire - 29

Rump of Herdwick lamb, Black Combe ham, sugar snaps - 39

Shorthorn sirloin steak, crushed Northumberland potatoes, king oyster mushrooms - 38

Devon-coast stone bass, Morecambe Bay brown shrimps, fennel - 36

TO SHARE

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

BEST PAIRED WITH

2014 Gratavinum, 2πR, Priorat, Spain - 17 (served 175ml)

SIDE ORDERS

Triple cooked chips / Tenderstem broccoli / Heritage potatoes /
Chevril buttered heritage carrots / Isle of Wight tomato and lovage salad - 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.