



HELIX

BY SEARCYS

A LA CARTE MENU

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 (served 175ml) - 17

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. Not all wines suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or 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.