



HELIX

BY SEARCYS

SUNDAY MENU

£47 PER PERSON - 2 COURSES

£54 PER PERSON - 3 COURSES

STARTERS

Smoked chicken rillette, tomato chutney

Gravadlax, mustard dill dressing

Ham hock terrine, piccalilli, sourdough bread

Pickled beetroot salad, roast hazelnuts, Stilton (v)

Warm goat's cheese and red onion chutney tart, foraged leaves, house dressing (v)

MAINS

Roast sirloin of beef, Yorkshire pudding, ale gravy

Roast gammon, apple compote, Yorkshire pudding, ale gravy

Roast chicken breast, Yorkshire pudding, ale gravy

Grilled salmon fillet, lemon and thyme courgettes, hollandaise sauce

Seasonal gnocchi, textures of cauliflower, vegan Parmesan, truffle oil (ve)

All served with bowls of

Cauliflower cheese, seasonal vegetables, and roast potatoes

DESSERTS

Apple tarte tatin, toffee sauce, vanilla bean ice-cream (v)

Treacle tart, vanilla mascarpone, citrus syrup (v)

Raspberry pavlova, macerated berries, mint cress(v)

Sticky toffee pudding, clotted cream, caramel sauce (v)

Lemon tart, raspberries, crème fraiche (v)

(v) = vegetarian. (ve) = vegan. A discretionary 12.5% service charge will be added to your bill. VAT will be charged at prevailing rate. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements.

All care has been taken to remove small bones where appropriate, but it is inevitable that some may remain.

