



HELIX

BY SEARCYS

FOUR COURSE BRUNCH WITH A GLASS OF CHAMPAGNE £45 PER PERSON

PASTRIES

Morning pastries, artisan breads, butter, preserves

CHOOSE FROM

Meat board British-cured meats

Homemade ricotta heritage tomatoes, toasted pumpkin seeds (V)

Sherry smoked salmon Seeded bread, pesto, soured cream

Caesar salad cos lettuce, Parmesan, croutons, anchovies

CHOOSE FROM

Poached or fried eggs on sourdough toast (V)

Lake District black pudding fried free-range egg

Baked butterbeans smoked paprika, parsley (V)

Hereford bavette steak red wine sauce

Salmon cake fennel, cucumber, samphire, garlic mayonnaise

Eggs Benedict / Florentine (V) / Royal

PUDDING

Eton mess

Freshly-made waffle seasonal fruit compote, Chantilly cream (V)

Ice creams Vanilla, honeycomb, today's flavour (V)

Sorbets Passion fruit, lemon, today's flavour (V)

Cheese Matured British and French cheeses — 5.00 supplement

SIDES all at 4.50

Crushed avocado (V) / seasonal leaf salad (V) / tomato and shallot salad (V)

V = Vegetarian. 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.