



HELIX

BY SEARCYS

TASTING MENU

SIX-COURSE TASTING MENU £75 PER PERSON

Seashore cocktail green apple, crab cracker

Guinea fowl and ham hock terrine shallot jam, piccalilli

Sherry smoked salmon pickled cucumber, horseradish cream

Rhug Estate venison loin, honey parsnips, cep, bramble sauce

British cheeses fig chutney, seeded crisp bread

Chocolate ale cake cherry compote

SOMMELIER TASTER SELECTION

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.

ACCOMPANYING WINES £65 PER PERSON

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.