



HELIX

BY SEARCYS

SET MENU

STARTERS

Roast butternut squash soup, pumpkin seeds, soft herbs
Pickled beets salad, pomegranate, dill
Hot smoked salmon, shaved fennel, Hampshire watercress

MAINS

Braised shoulder of Herdwick lamb, heritage carrots, autumnal greens, buckwheat
Pan-fried sea bream, mustard puy lentils, whipped potatoes
Sutton Farm courgettes, white bean and thyme stew

SIDE ORDERS

Triple cooked chips / Tenderstem broccoli / Heritage potatoes /
Chevril buttered heritage carrots / Isle of Wight tomato and lovage soup
4.50 each

PUDDINGS

Chocolate ale cake, cherry compote
Plum and almond tart, vanilla ice cream
Baron Bigod, fig relish, seeded crackers

2 COURSE LUNCH INCLUDING A GLASS OF NYETIMBER WINE £35
3 COURSE LUNCH INCLUDING A GLASS OF NYETIMBER WINE £42
3 COURSE DINNER INCLUDING A GLASS OF NYETIMBER WINE £45

Foods described within this menu may contain nuts and other allergens.

Not all wines suitable for vegetarians. Wine may contain sulphites and 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.