



HELIX

BY SEARCYS

FOUR COURSE BRUNCH WITH A GLASS OF CHAMPAGNE

PASTRIES

Pastries, artisan breads, butter, preserves

CHOOSE FROM

Meat board, British-cured meats

Marinated ricotta, heritage tomatoes, toasted pumpkin seeds

Sherry smoked salmon, seeded bread, pesto, spring onion, soured cream

Caesar salad, cos lettuce, parmesan, croutons, anchovies

CHOOSE FROM

Eggs Benedict, Florentine or Royal

Lake District black pudding, fried free range egg

Baked butterbeans, smoked paprika, poached free range egg, parsley

Hereford bavette steak, fried free range egg, red wine sauce

Salmon cake, fennel, cucumber, seashore vegetables, garlic mayonnaise

PUDDINGS

Eton mess

Chocolate tart, malt ice cream, Guinness gel

Freshly-made waffle, seasonal fruit compote, sweet cream

Ice cream, vanilla, honeycomb, todays flavour

Sorbet, passion fruit, lemon, todays flavour

British cheeses, fig chutney, seeded crisp bread - 5.00

SIDES - 4.50 each

Crushed avocado / seasonal leaf salad / tomato and shallot salad

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.