

HELIX

BY SEARCYS

PERRIER-JOUËT CHAMPAGNE BRUNCH

45.00 per person

Indulge in a delicious four-course brunch with a glass of Perrier-Jouët Champagne, whilst you take in stunning 360-degree views, at the very top of one of London's most iconic landmarks.

Available between 11.00 - 15.00

Four-course brunch with a glass of Perrier-Jouët Champagne

CHOOSE FROM

MEAT BOARD

HOMEMADE RICOTTA

British-cured meats

Heritage tomatoes, toasted pumpkin seeds

SMOKED SALMON

CAESAR SALAD

Super-seeded bread, pesto, spring onion,

Cos lettuce, Parmesan, croutons, anchovies

soured cream

CHOOSE FROM

POACHED OR FRIED EGGS ON SOURDOUGH TOAST

Lake District black pudding / baked butterbeans, smoked paprika, parsley / bavette steak, red wine sauce / salmon cake, fennel, cucumber, samphire, garlic mayonnaise

EGGS

Benedict, Florentine, Arlington

SIDES ALL AT 4.50

Crushed avocado / seasonal leaf salad / tomato and shallot salad

CHOOSE FROM

CHOCOLATE GANACHE TART

FRESHLY-MADE WAFFLE

Malt ice cream, Guinness gel

Seasonal fruit compote, Chantilly cream

ICE CREAMS:

SORBETS:

Vanilla / honeycomb / today's flavour

Passion fruit / lemon / today's flavour

CHEESE

Matured British and French cheeses 5.00 supplement

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.