



LUNCH AT HELM

£45.00 two course
£60.00 three course

Our Brioche

With Chicken Skin Butter

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Starters

Chicken Liver Parfait

Crispy Chicken skin, hazelnut dukkah, pickled walnut and brioche

Or

Cured Salmon

Ajo bianco sauce, beetroot, grapefruit and horseradish

Main

Rump of Beef

Celeriac Puree, soy cooked hen of the wood, beef cooked fondant potato

or

Porchetta, charred lettuce, apricot and mustard

Rolled pork belly, classic with sage and garlic, BBQ charred baby gem,
with apricot gel and a mustard cream pork sauce

Dessert

Baron Bigod Cheese, Fig, Buckthorn Honey and Macadamia Nut

Bread and butter style French toast, charred Baron Bigod,
Buckthorn infused honey and Macadamia nut

Or

Strawberry, Yoghurt and Lemon Verbena

Strawberry textures and flavors, with sheep's yogurt
and herbal citrusy notes from the lemon verbena

Please note, a discretionary 10% service charge will be added to your bill.