

STARTERS

Jersey Oysters on Ice

Shallot Vinegar, Fresh Lemon Wedges

2.50 each

Torched Jersey Mackerel Fillet

Jerusalem Artichoke Puree,
Butter Head Lettuce, Toasted Hazelnuts,
Coriander Shoots, Coriander Oil

7.95

Pan Fried Local Scallops

Iberico Ham, Truffle Celeriac Puree,
Pickled Girolles, Crisp Endive,
Tarragon Leaves

10.95

Carpaccio of Jersey Beef Fillet

Caramelized Figs, Shaved Manchego,
Basil and Rocket Salad

10.50

Summer Vegetable Mosaic Terrine

Avocado Puree, House made Piccalilli,
Dressed Micro Shoots

6.50

Thai Style Steamed Mussels

Thai Green Curry, Coconut Milk,
Lemon Grass, Dipping Bread

9.50

Smoked Chicken Breast

Mango and Chilli Salsa, Baby Basil,
Warm Sesame and Peanut Sauce

9.50

SIDES

Tabbouleh Salad

Feta Cheese, Fresh Herbs

5.50

Buttered New Potatoes

Chopped Parsley

3.15

Sea Salted Chunky Chips

3.50

Fresh Side Salad

Mix Leaf, Tomatoes, Cucumber, Peppers

3.15

Buttered Radishes and Bulb Onions

Fresh Soft Herb Olive Oil

6.50

Polenta Chips

Smoked Sea Salt and Tarragon

5.00

Charred English Asparagus

Grated Parmesan Cheese

6.50

MAIN COURSES

Surf and Turf

Josper Roasted 8oz fillet of Beef, Garlic Butter Fried Gambas, Chimichurri Sauce, Skin On Fries

29.00

Whole Roast Sea Bream Orata All'acqua Pazza

Heritage Cherry Tomatoes, Chilli, Capers and Parsley

24.95

Pan Fried Cod Supreme

Curried Cauliflower, Spiced Red Lentils, Apple Puree, Fennel Salad, Sour Cream Bon Bon

18.50

Roast Corn Fed Chicken Supreme

Pressed Leg Meat, Herb Crushed New Potatoes, Peas and Pancetta, White Wine Jus

17.95

Pan Roasted Sea Bass Fillet

Fresh Fennel and Crab Ceviche, Herb Gnocchi and Sauce Vierge

20.95

Roast Pork Belly

Red Wine Braised Octopus, Celeriac and Apple Puree, Pork Rinds and Red Wine Jus

21.50

Jersey Butter Poached Whole Lobster

Sea Salted New Potatoes, Fresh Crisp Salad

36.50

Mixed Seafood Platter – For Two (Pre Order Only)

Whole Dressed Jersey Crab, Grilled Octopus, Chilled Crevettes, Mussels, Jersey Oysters, Local Plaice Goujons. Served with New Potatoes, Garlic Mayonnaise and White Wine Sauce

Add Lobster £12.00 per person

60.00

Charred Goats Cheese

Lentil Dahl, Wilted Spinach, Smoked Aubergine, Fresh Dill and Harissa Oil

15.95