

La Bastille

EXPRESS LUNCH MENU

SMALL PLATES

The Croq
Chorizo Monterey Jack Cheese,
Shallot Confit, Grilled Brioche
8

Brioche Forestiere
Wild Mushrooms, Poached Duck Egg, Crème Fraiche,
Tarragon, Grilled Brioche
7

Steak Croissant
Rainbow Radish, Mustard Mayo, Watercress,
Grilled Rib-Eye, Red Onion, Croissant Bun
10

SALADS

Grandads Salad
Fresh Pickled Salad Of The Day From Sprouts Farm Club,
St. Martin See *Specials*
12

Coeur De Pigeons Tomato
Torn Buratta, White Strawberry, Smoked Jersey Sea Salt,
Sea Beet, Basil Dressing
14

Baby Beetroots
Feta, Beetroot Leaves, Hazelnut, Elder Flower Dressing,
Edible Flowers
14

Cured Salmon
Purple Gem, Shaved Fennel, Kohlrabi,
Cauliflower Cous Cous
15

to SHARE

Board Charcuterie
Saussicon, Prosciutto, Chorizo, House Cured Bresaola, Cornichon, Watermelon Shallot Confit
14

The Garden Board
Cauliflower Cous Cous, Watermelon, Coeur De Pigeon Tomato, Dressed Baby Beetroots, Radishes, Sea Herb Mayonnaise
12

LARGE PLATES

Not Fish And Chips
Pan Roasted Plaice, Pea Puree, Jersey Royal Croquettes, Foraged Sea Herb Tartare Sauce, Batter Scraps
15

Boudin Blanc
Truffled Handmade Pappardelle, Parmesan, Black Pepper, Baby Leaves
18

Rib Eye
Pickled Onion Rings, Roasted Wild Mushrooms, Handcut Chips, Béarnaise, Watercress
21

Asparagus Quinoa
Pomegranate, Radish, Beetroot, Spring Onion, Miso Dressing
14

Butter Basted Chicken
Roscoff Onions, Young Leeks, Spring Onion, Radish, Jersey Royals, Chicken Cream
15

Pissaladiere
Caramelised Onion, Anchovy, Olive, Fennel Oil
10

Margherita Pizza
Tomato Fondue, Mozzarella, Basil
10

to FINISH

Mint And Cucumber
Pannacotta, Salted Meringue
8

Tarte Au Yuzu
Italian Meringue, Praline
9

Café Gourmand
Coffee, Tea Or Liqueur Coffee Of Your Choice Served With
Chefs Three Tastes Of The Day
9

SIDES

Belgian Fries
3

Hand Cut Chips
3.5

Jersey Royals
3.5

Bread Of The Day
3.5

Watercress And Fennel Salad
3

Petit Pois A La Francaise
3.5

