

Starters

Chilled Tomato Gazpacho, Accompaniments	7.00
Local Fish Soup, Crostini, Rouille	7.00
Salmon Tartare, Avocado & Wasabi, Compressed Cucumber, Fried Capers Melba Toast	10.00
Ballotine of Foie Gras, Elderflower Jelly, Strawberry & Balsamic, Pistachio Crumb, Toasted Brioche	9.95
Twice Baked Cheese Soufflé, Dried Fruit & Nut Pearl Barley, Celery Cress	9.00
Royal Bay Oysters - Natural or Poached with White Wine Sauce, Cucumber & Herbs <i>All Oysters are grown organically in the Royal Bay of Grouville</i>	Each 1.70
Seared Local Squid, Pickled Carrot & Fennel, Radish, Basil Pesto, Pea Shoots	10.00
Maple Glazed Pork Belly, Lentils, Pea Purée, Pickled Rhubarb	9.00
Local Hand Dived Scallops, Braised leek, Baby Carrot, Orange & Bergamot Reduction	12.00 / 22.00
Local Shellfish Risotto, Lemongrass & Coconut, Coriander Cress	9.50 / 18.50

Main

Mains

Breast Of Gressingham Duck, Polenta Cake, Carrot & Cardamom Purée, Red Wine Poached Pear, Spinach & Pecan 22.00

Pan Fried Sea-Bass, Olive Oil Mash, Braised Baby Gem, Sauce Vierge 20.00

Fillet Of Angus Beef, Dauphinoise Potato, Oyster Mushroom Fricassee, Confit Shallot, Madeira Jus 26.00

Half or Whole Local Lobster Salad, Crab & Prawn, Jersey Royals, Mixed Salad, Lemon Aioli 26.00 / 40.00

Half or Whole Local Lobster: 23.00 / 38.00
Thermidor, Chips or Jersey Royals, Seasonal Vegetables
Grilled with Garlic Butter, Chips or Jersey Royals, Seasonal Vegetables

Roast Loin of Lamb, Garlic & Thyme Potato Cake, Ratatouille, Roast Artichoke, Onion Jus 24.00

Pan Fried Local Turbot, Crab & Herb Crushed Jersey Royals, Tenderstem Broccoli, Glazed Carrots, Fish Foam 22.00

Slaney Gold Rib Eye Steak, Hand Cut Chips, Spring Cabbage, Roast Vine Cherry Tomatoes, Madeira Jus 21.00

Cashew & Ricotta Parcel, Mixed Peppers, Black Olive Soil, Thyme Oil 16.00

Side Dishes 3.95

Jersey Royal Potatoes
Selection of Local Vegetables
Hand Cut Chips
Mixed Salad

Dessert

Sable Breton, Pistachio Cream, Fresh Strawberry,
Strawberry Soup 7.50

Dark Chocolate Ball, Crunchy Chocolate Jersey Sea Salt,
Passion Fruit Sorbet, Chocolate Ganache 7.50

Peach Mousse, Blackberry Coulis, Meringue,
Fresh Peach 7.50

Macaroon, Coconut Panna Cotta, Pineapple Tartare,
Pineapple & Coconut Ganache, Pineapple Sorbet 7.50
[Available on the Set Menu](#)

Chocolate Fondant, Lemon Hibiscus Sorbet 7.50
[Available on the Set Menu](#)

Green Tea Creme Brulee, Tonka Biscuit, White Chocolate
Ganache, Green Apple Sorbet 7.50
[Available on the Set Menu](#)

Homemade Ice Creams & Sorbets 6.00
[Available on the Set Menu](#)

English & Continental Cheeses 9.50
[Available on the Set Menu](#)