



**April 2024  
Spring Seasonal  
Dinner Menu**

**To Begin**

**Sweet Potato & Ginger Soup GF V**  
Spinach Oil & Croutons

**Pressed Confit Duck Terrine**  
Sundried Tomato & Orange Chutney, Brioche toast

**Wild Mushroom, Spinach & Brie Cheese Tart V**  
Basil & Balsamic Dressing

**Pan Fried King Prawns & Crispy Chorizo GF**  
Garlic Herb Butter

**Smoked Mackerel & Jersey Crab Salad GF**  
Baby Chem Lettuce, Red Onion, Chervil Dressing

**Pan Fried Foie Gras**  
Sauternes Wine, Sourdough Bloomer **(Supplement £8.50)**

**Pan Fried Jersey Scallops & Stornoway Black Pudding**  
Roasted Apple Puree, Apple Sticks, Pea Shoots, Nut Butter **(Supplement £7.50)**

**To Follow**

**Roast Rack of Lamb GF**  
Herb Mash, Baby Carrots, Broccoli, Mint & Rosemary Jus

**Oven Roasted Gressingham Duck Breast GF**  
Bok Choi, Peppers, Potatoes, Tomato & Five Spice Dressing

**Char Grilled Veal Chop GF**  
Chunky Chips, Vine Tomatoes, Flat Cap Mushrooms, Bearnaise Sauce

**Roast Salmon Fillet GF**  
Sautee Jersey Royals, Tenderstem Broccoli, Caviar Cream

**Pan Fried Sea Bass Fillets GF**  
Prawn & Mussel Stew, Jersey Royals, Peas, Spinach, Chervil Velouté

**Saddle of Venison GF**  
Dauphinoise Potatoes, Baby Carrots, Asparagus, Cassis Dressing

**10oz Irish Ribeye Steak GF**  
Triple Cooked Hand Cut Chunky Chips, Grilled Vine Tomatoes, Mushrooms, Bearnaise Sauce  
**(Supplement £12.50)**

**10oz Irish Fillet Steak GF**  
Hand Cut Chunky Chips, Mushrooms, Grilled Vine Tomatoes, Black Peppercorn Sauce  
**(Supplement £15.00)**



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**To Finish**

**Classic Tiramisu**

Toasted almonds, Chocolate pencil

**Sticky Toffee Pudding **GF****

Caramel Sauce, Vanilla Ice Cream

**Fresh Fruit Tart**

Jersey Cream

**Classic Bread and Butter Pudding**

Crème Anglaise

**Trio of Jersey Ice Cream **GF****

Selection of Jersey Dairy Ice Creams

**Selection of British & Continental Cheeses**

Grapes, Celery, Fruit Chutney, Savoury Biscuits **(Supplement £8.50)**

**The End**

**Illy Filter Coffee, Selection of Tea Infusions**

Artisan Chocolate

**2 Course Menu & Illy Filter Coffee £39.00**

**3 Course Menu & Illy Filter Coffee £45.00**

**Food Allergies & Intolerance**

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes. Allergens listed are correct at the time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.