



Seasonal Dinner Menu

To Begin

Tomato & Basil Soup

Basil Oil

Slow Roasted Pork Belly

Crackling, Black Pudding Soil, Apple Puree

Pigeon & Foie Gras Terrine

Roasted Garlic & Tomato Compote, Brioche Croutons, Tarragon Oil, Watercress

Jersey Crab Cake

Samphire, Green Leaves, Lime Dressing

Grilled Goats Cheese Tart

Wild mushroom & Red Onion, Seasonal Salad

Marinated Tofu (Vegan)

Coconut, Radicchio, Chicory, Spring Onion, Salted Cucumber, Lime & Ginger Dressing, Herb Oil

Crushed Broad Bean & Mint Bruschetta (Vegan)

Tomato Salsa, Micro Herb Salad

Pan Fried Foie Gras, Roasted Cauliflower Puree, Toasted Walnuts, Crispy Pancetta
Crispy Herbs, Dark Fruit Shot **(Supplement £4.50)**

Pan Fried Jersey Scallops, Grilled Chorizo, White Wine, Garlic & Butter Sauce **(Supplement £5.00)**

To Follow

Char-Grilled Veal T-Bone

Chunky Chips, Mushroom, Tomato, Bearnaise Sauce

Pan Fried Duck Breast

Boulangère Potatoes, Ratatouille of Vegetables, Green Beans, Orange Dressing

Pan Fried Chicken Supreme

Sauté of Peas, Pancetta & New Potatoes, Asparagus, Thyme & Brandy Cream Sauce

Grilled Fillet of Wild Salmon

Prawn & Mussel Linguine, Dill Dressing

Grilled Brill

Crushed Jersey Royals, Peas, Sauteed Spinach, Leek & Pink Peppercorn Cream Sauce

Roasted Sweet White Onion (Vegan)

Stuffed with Wild Mushrooms, Courgette, Aubergine, Spinach, Roasted Garlic
Heritage Tomato & Basil Stew, Saffron Cocotte Potatoes, Crispy Parsnips

Tomato & Asparagus Risotto (Vegan)

Mediterranean Vegetables, Micro Herbs

Duo of Jersey Seabass & Black Bream Fillets, Jersey Royal & Prawn Cake, Baby Leeks, Broad Beans
Chive & Spring Onion Velouté **(Supplement £10.00)**

10oz Irish Ribeye Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £8.50)**

10oz Irish Fillet Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms
Grilled Vine Tomatoes, Black Peppercorn Sauce **(Supplement £14.50)**



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To Finish

Lemon Posset

Lime Syrup, Frosted Lemon & Lime Zest

Summer Fruit Pudding

Strawberry Sauce, Vanilla Ice Cream

Ruby Port Poached Pear

Cinnamon, Star Anise, Port Reduction, Champagne Sorbet

Sticky Toffee Pudding

Caramel Sauce, Jersey Vanilla Ice Cream

Strawberry Basil & Cheese Cake

Mixed Berries, Jersey Pouring Cream

Fruit Crumble (Vegan)

Plant Based Pouring Cream

Coconut Milk Creamed Pudding (Vegan)

Grated Fresh Nutmeg, Cardamom, Almonds

Trio of Ice Cream

Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses

Grapes, Celery, Fruit Chutney, Savoury Biscuits (**Supplement £4.50**)

The End

Illy Filter Coffee, Selection of Tea Infusions

Artisan Chocolate

2 Course Menu & Illy Filter Coffee £35.00

3 Course Menu & Illy Filter Coffee £40.00

Food Allergies & Intolerance

If you suffer from a food allergy or intolerance, please inform a member of our service team who will be happy to assist when placing your order