

Tuesday / Friday Summer Seasonal Dinner Menu

To Begin

Carrot & Orange Soup GF V
Coriander Dressing

Tomato and Buffalo Mozzarella GF
Pesto Dressing, Fresh Basil Leaves

Chicken and Port Parfait
Red Onion Marmalade, Melba toast **GF**

Jersey Asparagus, Poached Egg GF
Hollandaise Sauce, Parmesan Shavings

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

Pan Fried Jersey Scallops
Garlic & Lemon Butter **(Supplement £7.50)**

To Follow

Chargrilled Veal Chop,
Hand Cut Chips, Onion Rings, Vine Tomatoes, Bearnaise Sauce **GF**

Pan Fried Pork Fillet, Bacon & Shallots GF
Sage Mash Potatoes, Seasonal Vegetables, Cider Cream Sauce

Slow Roast Beef Shin GF
Fondant Potato, Carrot & Swede Puree, Green Beans, Pan Roast Jus

Fillet of Black Bream GF
Prawn & Mussel Risotto, Grilled Gambas

Stir Fried Vegetables GF V
Rice Noodles, Sweet & Sour Plum Sauce

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

Warm Chocolate Brownie GF

Chocolate Sauce, Cherry Ice Cream

Summer Berry Pudding V

Fruit Compote, Glazed Basil Leaves

Strawberry and Vanilla Cheesecake

Chantilly Cream, Summer Fruits

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.

GF Gluten Free

V Vegan