

Autumn Seasonal Dinner Menu

To Begin

Roast Pumpkin Soup GF V

Micro Herbs, Fresh Herb Oil

Chicken Liver Parfait

Bell Pepper & Sun-Dried Tomato, Brioche fingers

Marinated Smoked Tofu GF V

Coconut, Spring Onion, Shallot, Celery, Chilli, Roasted Garlic Dressing

Smoked Salmon Plate GF

Berry Capers & Lemon

Grilled Gambas, Garlic Butter GF

Pan Fried Red Onions, Green leaves

Buffalo Mozzarella GF

Jersey Beef Tomato, Fresh Basil Leaves, Pesto

Pan Fried Foie Gras,

Sauternes Wine, Sourdough Bloomer **(Supplement £8.50)**

Pan Fried Jersey Scallops GF

Crispy Pancetta, Garlic & Lemon Butter **(Supplement £7.50)**

To Follow

Roast Rack of Lamb, Herb Crumb GF

Sauteed potatoes, Fine Green Beans, Rosemary & Mint Jus

Oven Roasted Gressingham Duck Breast GF

Crushed Parsley New Potatoes, Spinach, Ratatouille, Cassis Blackcurrant dressing

Pan Fried Thyme & Lemon Chicken Supreme GF

Dauphinoise Potato, Seasonal Vegetables, White Wine & Tarragon Cream Sauce

Grilled Salmon Fillet GF

Butter New Potatoes, Asparagus Tips, Prawn & Mussel Velouté

Pan Fried Grilled Seabass

Crab & Samphire Potato Cake, Seasonal Vegetables, Garlic & Lime Butter Dressing

Cod Fillet GF

Roasted Butternut Puree, Broccoli, Toasted Hazelnuts, Fondant Potato

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

Wild Berry Parfait GF

Fruit Coulis, Winter Berries, Frosted Mint Leaves

Classic Bread and Butter Pudding

Crème Anglaise

Chocolate Fondant GF

Poached Fruits, Orange Grand Mariner Crème Fraiche

Vanilla & Raspberry Crème Brulé

Amaretto Biscuit

Lemon Tart

Limoncello Shot, Crystallised Lemon Zest, Vanilla Cream, Mint Leaves

Banoffee Pie

Caramel Sauce

Trio of Ice Cream

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.