



**April 2024**  
**Sunday Seasonal Lunch**

**To Begin**

**Roasted Chestnut Mushroom Soup V. GF.**

Toasted Hazelnut Croutons

**Chicken Liver Parfait**

Tarragon Oil, Clementine & Onion Jam, Brioche Fingers

**Confit Duck Leg GF.**

Fennel & Celeriac Salad, Orange Dressing

**Pan Seared King Prawns in Chilli & Ginger GF.**

Mango, Red Pepper, Red Onion, Salsa

**Smoked Salmon Platter**

Caper Berries, Anchovies, Lemon Mayonnaise

**To Follow**

**Roast Sirloin of Beef GF.**

Roast Potatoes, Glazed Carrots, Broccoli, Yorkshire Pudding,  
Marrow & Beer Gravy

**Oven Roasted Leg of Lamb GF.**

Minted Creamed Potatoes, Broccoli, Baby Carrots, Rosemary & Veal Reduction

**Slow Roasted Shoulder of Pork GF.**

Roast Potatoes, Cabbage, Peas, Pan Roast Gravy

**Seared Chicken Supreme GF.**

Fondant Potatoes, Glazed Carrots, Green Beans, Parsley Sauce

**Poached Salmon Fillet GF.**

Bok Choi, Broccoli, Spinach & Five Spice Dressing

**Grilled Black Bream GF.**

Herb New Potatoes, Baby Carrots, Green Beans, Bearnaise Sauce



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**Sunday Seasonal Dinner**

**To Finish**

**Rich Chocolate Fondant GF.**  
Winter Berry Stew, Jersey Vanilla Ice Cream

**Pear & Almond Crumble GF.**  
Brandy Custard

**Raspberry Parfait GF.**  
Sour Cherry Sauce, Toasted Hazelnut Topping

**Lemon Tart**  
Crystalised Lemon Zest, Vanilla Cream, Mint Leaves

**Trio of Ice Cream**  
Selection of Jersey Dairy Ice Creams

**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**