



Monday / Thursday
Summer Seasonal
2024
Dinner Menu

To Begin

Roast Cauliflower Soup, Blue Stilton Cheese GF V
Garlic Croutons

Charcuterie Plate

A selection of cured meats, Olives, Capers Berries, Relish, Artisan Bread

Atlantic Prawns, Avocado Pear, Cocktail Sauce
Summer Berries, Balsamic Reduction GF

Grilled Goats Cheese Tart GF V
Spinach, Wild Mushrooms, Cherry Tomatoes

To Follow

Rack of Lamb GF

Sauteed Potatoes, Green Beans, Rosemary & Mint Jus

Pan Roast Duck Breast GF

Potato Gratin, Seasonal Vegetables, Orange & Grand Marnier Sauce

Pan Fried Guinea Fowl GF

Baby Roast Potatoes, Broccoli, Carrots, Wild Berry Fruit Sauce.

Grilled Whole Plaice GF

Parsley Jersey Royals, Green Beans, Chervil & Lemon Butter

Wild Mushroom Risotto

Asparagus, Peas, Porcini Risotto GF V



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To Finish

Sticky Toffee Pudding GF

Caramel Sauce, Jersey Vanilla Ice Cream

Chocolate Tart GF

Summer Fruit stew, Chocolate Snow

Classic Tiramisu

Hazelnuts, Fresh Strawberries

Trio of Jersey Ice Cream GF

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