



Autumn Seasonal Dinner Menu 2025

To Begin

Jersey Pumpkin & Ginger Soup **GF V 1, 7, 14**
Pea shoots

Pan Fried Jersey Scallops **1, 5, 8, 7, 14**
Garlic Butter, Pernod Dressing

Jersey Beef Fillet Carpaccio **1, 2, 7, 14**
Truffle oil, Parmesan Shavings

Chicken Liver Parfait **1, 2, 7, 9, 14**
Red Onion Marmalade, Brioche Fingers

Flat Cap Mushroom **GF V 1, 7, 14**
Sautéed Spinach, Cherry Tomatoes, Basil Oil

To Follow

Jersey Angus Beef & Mushroom Pie **1, 2, 4, 7, 14**
Chunky Chips, Seasonal Vegetables

Grilled Jersey Plaice **GF 1, 3, 5, 7, 8, 14**
Jersey Parsley Potatoes, Green Beans, Asparagus, Herb Butter

Rack of Lamb **GF 1, 7, 14**
Dauphinoise Potatoes, Green Beans, Carrots, Mint & Rosemary Jus

Roast Half Cornfed Chicken **GF 1, 7, 14**
Sautéed Potatoes, Seasonal Vegetables, Pan Roast Gravy

Wild Mushroom & Asparagus Risotto **GF V 1, 7, 14**
Vegan Parmesan, Herb Oil



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To Finish

Rich Jersey Cream Crème Brulée 2, 4, 7, 14
Shortbread Biscuit

Bread & Jersey Black Butter Pudding 2, 4, 7, 14
Crème Anglaise

La Mare Chocolate Fondant GF 2, 4, 7, 14
Chocolate Sauce, Jersey Ice cream

Trio of Jersey Ice Cream GF 4, 7, 14
Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses 1, 2, 3, 4, 6, 7, 9, 10, 12, 14
Grapes, Celery, Fruit Chutney, Savoury Biscuits

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