



Seasonal Dinner Menu

Available 6.30pm-8.00pm Sunday – Thursday

Available 6.30pm-8.30pm Friday & Saturday

To Begin

Local Grown Carrot, Coriander & Parmesan Soup

Parmesan Crisp, Coriander Oil

Roasted Beef Tomato (Vegan)

Basil & Roasted Pepper Mousse, Baby Leaf Spinach, Potato Puree, Sauce Vierge, Herbs

Tian of Local Crab & Smoked Salmon

Asparagus & Cherry Tomato Salad, Chive & Crème Fraiche Dressing

Fresh Pan-Seared Jersey Scallops

Chargrilled Chorizo, Black Pudding Soil, Pea Shoots, Fresh Herb Oil

Chicken Liver & Wild Boar Parfait

Melba Toast, Red Onion Marmalade, Seasonal Leaves

Cured Meat Selection

Mortadella Salami, Prosciutto, Crisp Pancetta, Toasted Sourdough, Olives, Capers, Sun Blushed Tomatoes, Pea Shoots, Rocket, Balsamic Syrup

To Follow

Oat Rolled Roasted Vegetable Croquettes (Vegan)

Spiced Red Pepper Tapenade, Cherry Vine Tomato & Olive Salad

Grilled Fillet of Wild Salmon

Prawn & Mussel Linguine, Sea Herbs, Dill Herb Cream

Baked Fillet of Sea Bass

Spring Onion Potato Cake, Green Beans, Prawn & Lemon Sauce

Pan Fried Guinea Fowl

Sauté of Peas, Pancetta & New Potatoes, Thyme & Brandy Cream Sauce

Pan Roasted Rump of Lamb

Fondant Potato, Carrot Puree, Braised Leeks, Rosemary Sauce

Pan Roasted Fillet of Venison

Jersey Royal & Spring Onion Cake, Glazed Baby Carrots, Parsnip Puree, Cassis Sauce

Pan Fried Duck Breast

Boulangère Potatoes, Ratatouille of Vegetables, Orange Dressing

Char-Grilled 8oz Irish Ribeye Steak

Triple Cooked Chips, Field Mushroom with Garlic & Thyme, Jersey Watercress, Pink & Green Peppercorn Sauce

Surf & Turf; 6oz Irish Ribeye Steak & Grilled Gambas

Triple Cooked Chips, Field Mushroom with Garlic & Thyme, Jersey Watercress, Pink & Green Peppercorn Sauce



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To Finish

Warm Apple & Berry Crumble (Vegan)
Plant Based Pouring Cream

Traditional Sticky Toffee Pudding
Gingerbread Ice Cream, Caramel Sauce

Warm Chocolate Fondant
Vanilla Ice Cream, Chocolate Sauce

White Chocolate & Orange Crème Brulee
Homemade Cookie

Strawberry and Basil Cheesecake
Brandy & Ginger Ice Cream, Macerated Strawberry Garnish

Trio of Ice Cream
Selection of Jersey Dairy Ice Creams

Selection of British & Continental Cheeses
Grapes, Celery, Fruit Chutney, Savoury Biscuits

The End

Illy Filter Coffee, Selection of Tea Infusions
La Mare Estate, Black & Gold Artisan Chocolate

2 Course Menu £27.00

3 Course Menu & Illy Filter Coffee £32.00

Speciality coffees & Liquors available

Dessert Wine

47. Elysium, Black Muscat, Quady
½ bottle £29.95, 125ml glass £8.95

48. Muscat de Rivesaltes, Domaine Cazes
½ bottle £26.00, 125ml glass £8.95

Port By The Glass

Cockburns Ruby Port £3.95

Grahams LBV Port £4.60

Grahams Vintage Port £9.50

Food Allergies & Intolerance

*If you suffer from a food allergy or intolerance,
please inform a member of our service team
who will be happy to assist when placing your order*