



La Place

Hotel & Country Cottages

House Kitchen Menu

To Begin

Foie Gras & Chestnut Pate, Toasted Brioche, Orange & Grand Mariner Jam, Pea Shoots, Dijon Vinaigrette, Sauternes Wine Shot **£12.50**

Smoked Salmon Platter, Caper Berries, Anchovies, Pickled Radish, Mini Gerkin, Dill & Tarragon Mayonnaise **£11.00**

Oven Roasted Large Gambas, Garlic, Noilly Prat & Jersey Butter, Micro Herbs **£10.50**

Grouville Bay Oysters, Served Chilled, Red Wine & Shallot Vinaigrette 6 - **£9.50**, 9 - **£14.00**, 12 - **£18.50**

Fresh Pan-Seared Jersey Scallops, Chargrilled Chorizo, Black Pudding Soil, Pea Shoots, Fresh Herb Oil **£11.50**

Hand Picked Jersey Chancre Crab Risotto, Chiffonade of Smoked Salmon, Confit Cherry Vine Tomatoes, Sea Herbs, Chervil Oil **£10.50**

Slow Grilled Asparagus Spears, Soft Poached Organic Jersey Egg, Parmesan Shavings, Pea Shoots, Chive Hollandaise **£9.50**

To Follow

10oz Irish Ribeye Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms, Grilled Vine Tomatoes **£24.50**

10oz Irish Fillet Steak, Triple Cooked Hand Cut Chunky Chips, Mushrooms, Grilled Vine Tomatoes **£28.50**

Choice of Sauces – Black Peppercorn, Mushroom, Béarnaise, Garlic Butter, Herb Butter

Traditional Madeiran Surf & Turf Espetada, Beef Fillet, Gambas, Garlic Butter, Sea Salt, French Fries, Fresh Salad **£28.00**

Oven Roasted Rack of Saltmarsh Lamb, Sautéed Jersey Royal Potatoes, Grilled Root Vegetables, Rosemary & Redcurrant Jus **£27.00**

La Place's Surf & Turf, ½ Grilled Jersey Lobster, 6oz Irish Fillet Steak, Triple Cooked Hand Cut Chunky Chips, Garlic & Herb Butter **£36.95**

Jersey Pan Fried Seabass Fillets, Jersey Royal & Prawn Cake, Green Beans tossed in Sesame Seeds, Chive & Spring Onion Veloute **£26.95**

Jersey Lobster - Served Cold, Buttered Jersey Royals, Lemon Mayonnaise, Local Green Salad

Jersey Lobster - Served Warm, Buttered Jersey Royals, Grilled Jersey Asparagus, Thermidor Sauce or Garlic Butter

Half - **£20.00**, Whole **£38.00**

To Finish

Warm Rich Chocolate Fondant, Orange Cream, Jersey Clotted Cream **£8.50**

Strawberry & Prosecco Gelée, Crispy Basil Leaves, Vanilla Cream **£8.00**

Lemon & Limoncello Posset, Fresh Berry Compote, Homemade Biscuit **£8.50**

Selection of British & Continental Cheeses, Grapes, Celery, Fruit Chutney, Savoury Biscuits **£12.00**