

### 3 COURSE SET MENU

Ham and foie gras terrine / piccalilli / parsley salad /  
toasted brioche  
Oyster Box cocktail / smoked salmon / crab / prawns /  
baby gem Marie Rose *NGCI DF \**  
Whipped goat's cheese / roasted beetroot / beetroot  
dressing / roasted pumpkin seed salad *V NGCI*  
6 chilled Jersey Rock Oysters / red wine shallot  
vinegar / served on ice *NGCI DF*

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Roast cod / peas / spring vegetables / lettuce / Jersey  
Royals *NGCI*  
Suckling pig / cabbage / shallots / mustard / cider *NGCI*  
Sirloin of British beef 240g / rocket & Parmesan salad /  
Café de Paris butter / chips *NGCI*  
Asparagus / roast Jersey Royals / king oyster  
mushrooms / watercress *V VC NGCI*

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Seasonal fruit / mango sorbet / passion fruit sauce  
*VV NGCI DF*  
White and milk chocolate bar / malt ice cream *V*  
Vanilla slice / bourbon / peach / almond *V*  
Farmhouse cheese / chutney / artisan biscuits

*V* = Vegetarian. *VC* = Dish can be adapted for a vegan diet – please specify upon ordering. *DF* = Dairy free. *NGCI* = No Gluten Containing Ingredients - dishes made with ingredients that do not contain gluten.  
\*Picked crab - although extra care has been taken to remove all pieces of shell, some may remain.

Please ask to see our allergen menu.