

BREAD & APPETISERS

Basket of continental breads / balsamic vinegar / olive oil / butter £3.50 *V*
Toasted gluten free bread – three slices / butter £2.50 *V NGCI (DF without butter)*
Italian marinated olives – three delicious varieties £3.50 *VV NGCI DF*
Almond & cashew nuts £3.50 *VV NGCI DF*

JERSEY ROCK OYSTERS

from the Royal Bay of Grouville

Chilled / red wine shallot vinegar / served on ice 6 @ £9.25 / 9 @ £13.75 *NGCI DF*
Hot Champagne butter / poached 6 @ £9.75 / 9 @ £14.50 *NGCI*
Kenney-Herbert / Worcestershire sauce / bacon / tomato / Gruyère cheese
grilled 6 @ £9.50 / 9 @ £14.50 *NGCI*

FIRST COURSES

Green salad / mixed leaves / watercress / cucumber / avocado
balsamic dressing £6.50 *VV NGCI DF*
Spinach & bacon salad / green beans / almonds / balsamic dressing £7.95 *NGCI DF*
Lobster & crab bisque / Gruyère cheese £7.75 *NGCI **
Pepper cured beef salad / poached duck egg / wild mushroom / port dressing £9.75 *NGCI DF*
Carrot, fennel & ginger soup £6.75 *VV NGCI DF*
Beluga lentil & roasted squash / toasted hazelnuts / truffle honey dressing £8.25 *V NGCI DF*
Buffalo mozzarella / roasted squash / ginger / sage / pine nut dressing £8.50 *V NGCI*
Mussels / white wine / garlic / parsley / cream £7.95 *NGCI*
Asparagus / hen's egg / Hollandaise sauce £8.95 *V NGCI*
Crottin de chavignol / goat's cheese / tomato & basil tapenade / roast beetroot
seeds / salad £8.75 *V NGCI*
Jersey scallops / sweet potato & carrot purée / basil & lemon dressing £12.50 *NGCI DF*
Oyster Box cocktail / smoked salmon / crab / prawns / baby gem / Marie Rose £10.50 *NGCI DF **
Roast pigeon / creamy mash / smoked pancetta & baby onion / red wine sauce £9.50 *NGCI*
Smoked Scottish salmon / caperberries / herb salad £8.95 *NGCI DF*
Crispy pork fritters / pickled white cabbage / apple sauce £7.95 *DF*

FISH

Crab linguine / chilli / garlic / olive oil £14.50 ***
Kerala king prawn curry / fragrant rice / coconut / tomato / ginger / coriander
cardamom £16.50 *NGCI DF*
Dressed Chancre crab / lemon mayonnaise / mixed leaf salad £22.50 *NGCI DF **
Mussels / white wine / garlic / parsley / cream £11.95 *NGCI*
Half Jersey lobster, crab & king prawn salad / mixed leaves / mayonnaise £26.50 *NGCI DF **
Jersey lobster salad 600gm / lemon mayonnaise / mixed leaf salad £32.00 *NGCI DF*
Grilled Jersey lobster 600gm / Hollandaise sauce / chips £36.00 *NGCI*
Battered haddock & chips / salad / peas / tartar sauce £13.50 *NGCI*
Smoked haddock / spinach / peas / poached egg / shellfish cream £16.50 *NGCI*

MEAT & FISH SPECIALS

*Specials change daily using the best available meat, fish & seafood from our local markets
We try to use local day boats for our fish & seafood where possible*

Whilst modifications may seem easy to accommodate, please be understanding when requests are declined as they do impact the efficiency of our service.

If you are pressed for time today please inform your waiter/ess.

5% GST inclusive. We do not charge for service on tables under 8 persons.
A discretionary 10% service charge will be added to all tables over 8 - all gratuities go directly to the team.

MEAT

Traditionally aged for a minimum of 21 to 28 days

- Sirloin of British beef 250gm / rocket & Parmesan salad / Café de Paris butter £19.95 *NGCI*
 Fillet of British beef 220gm / grilled wild mushrooms / cream sauce £25.50 *NGCI*
 Beef burger / Oglesfield cheese / club sauce / smoked bacon / chips £12.95
 Roast fillet & slow roast pork belly / roast carrots / navy bean purée
 rhubarb chutney £16.75 *NGCI*
 Thyme roast chicken / wild mushroom risotto / sweetcorn / gravy £16.50 *NGCI*

VEGETARIAN

- Warm roast butternut squash & feta / roasted seeds / beetroot / winter leaves / Jersey honey
 vinaigrette £12.50 *V VC NGCI*
 Chana masala / warm lentil curry / roasted red pepper / raitha / flat bread £13.95 *V*
 Wild mushroom risotto / sweetcorn / tarragon / hazelnut £14.95 *V NGCI*
 Jersey pesto linguine £11.50 *V*

LUNCH & DINNER SET MENU £24.50

Early reservations for this menu on Friday & Saturday evenings must be vacated by 8.15pm

Dishes are slightly smaller compared to the à la carte menu

Green salad / mixed leaves / watercress / cucumber / avocado / balsamic dressing *VV NGCI DF*

Carrot, fennel & ginger soup *VV NGCI DF*

Avocado & prawns / Marie Rose / herbs *NGCI DF*

Crispy pork fritters / pickled white cabbage / apple sauce

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Bangladeshi lamb curry / pilaf rice / mint yoghurt *NGCI*

Smoked haddock / spinach / peas / poached egg / shellfish cream *NGCI*

Warm roast butternut squash & feta / roasted seeds / beetroot / winter leaves / Jersey honey  
 vinaigrette *V VC NGCI*

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Pineapple carpaccio / coconut sorbet *VV NGCI DF*

Sticky Seville orange pudding / custard *V*

British cheese plate / biscuits / celery (supplement £3.50)

SUNDAY LUNCH ONLY

À LA CARTE £19.95 / SET MENU SUPPLEMENT £5.50

Grilled sirloin of British beef 250gm

Roast vegetable platter / Yorkshire pudding / creamed horseradish / sliced with gravy

SIDES

Chips £3.50 *V NGCI DF*

Chips with truffle oil & Parmesan £4.75 *V NGCI*

Creamy mash £3.50 *V NGCI*

Sweet potato wedges £3.75 *V NGCI DF*

Sweet potato & carrot mash £3.50 *V NGCI*

Roasted carrots £3.75 *V VC NGCI*

Spinach – steamed or buttered £4.50 *V VC NGCI*

Green beans & broccoli £3.50 *V VC NGCI*

Mixed salad £3.50 *VV NGCI DF*

Rocket & Parmesan salad £3.95 *V NGCI*

V = Vegetarian. **VV** = Vegan. **VC** = Dish can be adapted for a vegan diet – please specify upon ordering.

NGCI = No Gluten Containing Ingredients – applies to foods made with ingredients that do not contain gluten. Please note that gluten is present in the kitchen so we cannot guarantee that any of our NGCI dishes are entirely gluten free.

Fried food is cooked in a fryer where gluten may be present and is therefore not suitable for people with coeliac disease.

DF = Dairy free.

*Picked crab - although extra care has been taken to remove all pieces of shell, some may remain.

Please advise your server if you have any intolerances or allergies. We do our best to reduce the risk of cross-contamination & provide all dietary and ingredient information in good faith, but we cannot guarantee that any of our dishes are free from allergens and therefore do not accept liability in this respect.