

OYSTER BOX

BREAD and APPETISERS

Basket of continental breads, balsamic vinegar, olive oil, butter £3.95 *V*
Toasted gluten-free bread – three slices, butter £2.95 *V NGCI (DF without butter)*
Italian marinated olives – three delicious varieties £3.75 *VV NGCI DF*
Almond and cashew nuts £3.75 *VV NGCI DF*

JERSEY ROCK OYSTERS

from the Royal Bay of Grouville

Shallot vinegar - served on ice 6 @ £9.90 / 9 @ £14.85 *NGCI DF*
Spicy Virgin Mary, celery - served on ice 6 @ £9.90 / 9 @ £14.85 *DF*
Champagne butter sauce, poached 6 @ £10.80 / 9 @ £16.25 *NGCI*
Oyster plate, 3 plain oysters served with shallot vinegar, 3 spicy Virgin Mary oysters,
shell on prawns 100g, marie rose sauce £15.50 *DF*
Kenney-Herbert, Worcestershire sauce, bacon, tomato, Gruyère cheese
grilled 6 @ £10.80 / 9 @ £16.25

FIRST COURSES

Spiced butternut squash soup, crème fraiche £7.50 *NGC V*
Jersey shellfish bisque, garlic croutons, gruyere cheese £8.95
Chicken liver parfait and confit duck terrine, peach chutney, brioche £9.75
Tempura-style king prawns, five spice, Asian salad, chilli and lime dip £9.95 *NGCI DF*
Seared beef carpaccio, truffle mayonnaise, wild mushrooms,
parmesan-style cheese £13.50 *NGCI*
Squid fritti, broad bean and mint aioli, chilli and mizuna salad £11.50 *NGCI DF*
Crab salad, crab mayonnaise, apple, radish £12.50 *NGCI DF**
Wild mushroom risotto, celery cress, truffle dressing £9.75 *V NGCI*
Asparagus, vinaigrette £9.95 *VVC NGCI*
Asparagus, grilled king prawns, garlic and herb butter £12.95 *NGCI*
Whipped goats' cheese, roast beetroot, beetroot dressing,
roast pumpkin seeds £9.50 *VVC NGCI*
Scallops, chorizo, sweet corn purée, balsamic dressing £13.95 *NGCI*
Scottish smoked salmon, capers, shallots, lemon £9.95 *NGCI DF*
Oyster Box cocktail, smoked salmon, crab, prawns, baby gem,
marie rose £11.75 *DF **
Whelk farcie, garlic, parsley, breadcrumbs £9.25

VEGETARIAN

Vegetarian salad, buffalo mozzarella, roast asparagus, baby gem, roast beetroot tomatoes,
avocado, roast pumpkin, pumpkin seeds £14.75 *VVC NGCI*
Miso glazed aubergine, quinoa and feta salad, pumpkin seed dressing £15.50 *V*
Wild mushroom risotto, celery cress, truffle dressing £15.50 *V NGCI*
Thai vegetable curry, coconut, cashew nuts, coriander, crispy shallots,
jasmine rice £15.75 *VV NGCI DF*

SALADS

Caesar salad, poached egg, parmesan-style cheese, croutons £10.95
(NGCI without croutons) Add chicken and pancetta £14.95 Add king prawns £15.95
Autumn salad, butternut squash, tender stem broccoli, avocado, watercress, apple, pea shoots,
radishes, crispy shallots, roast pumpkin seeds £10.95 *VV NGCI DF*
Add grilled goats' cheese £14.75 *V NGCI* Add chicken £14.75 *NGCI DF*
Add king prawns £15.75 *NGCI DF*

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FISH

Crab taglierini ribbon pasta, chilli, garlic, olive oil £17.75 *
Haddock, batter, peas, tartar sauce, salad £12.25 *NGCI*
Monkfish scampi, chips, tartar sauce, lemon £19.95 *DF*
Smoked haddock, pea and bacon risotto, poached egg £19.50 *NGCI*
Thai green monkfish curry, grilled king prawns, ginger, spring onions
green mango, coriander, steamed rice £25.50 *NGCI DF*
Shellfish plate, six Jersey rock oysters, French crevettes, crab claw, marinated scallop, shallot
vinegar, marie rose sauce £27.50 *DF **
Add half a Jersey lobster – priced on the specials menu

FISH SPECIALS

Specials change weekly using the best available fish and shellfish from our local markets. Jersey Crab dishes always available.

MEAT

Traditionally aged for a minimum of 21 to 28 days

For steaks which naturally contain more fat such as rib-eye, we recommend cooking them medium rare or medium which gives the fat a little longer to cook

Rib-eye 220g £19.50 *NGCI DF*

Sirloin 240g £20.75 *NGCI DF*

Fillet 220g £27.50 *NGCI DF*

All served with watercress, grilled vine tomatoes, plus one sauce:

Peppercorn / blue cheese / herb butter *NGCI*

Steak temperature guidelines

Blue - very red, cold centre Rare - red, cool centre

Medium rare - red, warm centre Medium - pink, hot centre

Medium well - dark pink, hot centre Well - no pink, hot centre

Beef burger, crispy streaky bacon, Oglesfield cheese, sweet and sour onions
burger sauce £11.95

Chicken breast, wild mushroom risotto, celery cress, truffle dressing £18.50 *NGCI*

Rump of lamb, dauphinoise potatoes, spinach, rosemary sauce £19.95 *NGCI*

Duck breast, celeriac purée, peas, smoked bacon, red wine sauce £19.50 *NGCI*

SIDES

New potatoes £3.75 *V NGCI*

Chips £3.75 *V NGCI DF*

Truffle chips, parmesan-style cheese £4.75 *V NGCI*

Creamy mash £3.50 *V NGCI*

Roast sweet potato wedges £3.75 *V NGCI DF*

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

Green beans and broccoli £3.95 *V VC NGCI*

Mixed salad £3.50 *VV NGCI DF*

Rocket salad, parmesan-style cheese £3.95 *V NGCI*

V = Vegetarian. **VV** = Vegan. **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.

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.

*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 and 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.

Please ask to see our allergen menu.

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 of 8 or more - all gratuities go directly to the team.