

CHEFFINS BRASSERIE

APPETISERS

OLIVE SELECTION 3.9
 Syrian Olives | Cocktail Nuts | Sweet Cherry
 Tomatoes | Feta (V/GF)

CRISPY SQUID 5.9
 Chilli | Salt | Pepper (GF)

SIX FRESH JERSEY OYSTERS

CHILLED 9.5
 Moscatel & Shallot Vinegar | Served on Ice (GF)

CHILLED 11.9
 Blood Orange & Pink Grapefruit Mignonette

HOT OYSTERS 11.9
 Welsh Rarebit | Worcestershire Sauce

STARTERS

CHILLED TOMATO & RED PEPPER GAZPACHO 5.9
 With Buffalo Mozzarella Spherification (GF/VG*)

LOBSTER SOUP 5.9
 Crème Fraiche | Faux Caviar (GF)

PURPLE DRAGONS EGGS 8.5
 Avocado | Quails Eggs | Tomato |
 Cucumber | Milk Curds | Basil & Chive Dressing (GF)

HEIRLOOM TOMATO COCKTAIL 8.5
 Cucumber Sorbet | Toasted Hazelnuts |
 Buffalo Mozzarella | Feta Cream | Pesto (GF/V)

SMOKED HAM HOCK 8.9
 Piccalilli | Pan Au Figs | Pickled Radish
 Balsamic Onion | Horseradish Mustard Seeds (GF*)

TUNA SASHIMI 10.5
 Avocado Sorbet | Wasabi Crème Fraiche |
 Pickled Vegetables | Soy & Orange Dressing (GF)

SALMON, BEET & GIN GRAVLAX 9.5
 Fromage Blanc | Pickles | Grapefruit | Faux Caviar (GF*)

JAPANESE STYLE ROASTED COD 9.8
 White Miso | Rhubarb Sweet & Sour | Bok Choy (GF)

PAN FRIED LAMBS KIDNEYS 8.9
 Port Wine | Veal Jus | Crispy Onion | Seedlings (GF*)

WHITE CRAB ROLLED IN DAIKON 10.9
 Avocado | Crispy Squid Rings | Mango |
 Citrus Fruits (GF*)

HAND DIVED JERSEY SCALLOPS 11.9
 Butternut Squash Puree | Pesto (GF)

PRAWN COCKTAIL 8.9
 Tomberry | Pink Grapefruit | Mary Rose |
 Seedlings | Crispy Shallot Rings (GF)

CRISPY CONFIT DUCK LEG 10.9
 Sweet & Sour | Hoi Sin | BBQ Plum
 Spring Onion | Cucumber (GF)

SALADS

SMOKED DUCK BREAST 18.9
 Sous Vide Duck Egg | Pickled Mushrooms | Asparagus |
 Toasted Hazelnuts | Honey Mustard Dressing (GF)

LOBSTER **WHOLE 32 / HALF 18.5**
 Tomato | Cucumber | Avocado | Summer Leaves |
 Greenland Prawns | Crevette Rose | Warm Jersey Royals (GF)

FRUIT DE MER 34.5
 Lobster | Crab | Crevettes | Oysters | Moules |
 Gambas | Prawns | Warm Jersey Royals (GF)

CAESAR 12.9
 Parmesan Dressing | Parmesan Shavings |
 Flakes of Crispy Fig Toast | Anchovies |
Organic Chicken OR King Prawns

GF=GLUTEN FREE/VG =VEGAN/V=VEGETARIAN WILL CONTAIN DAIRY + EGG

*DENOTES DISH NEEDS INGREDIENT DEDUCTION TO MEET STANDARD. PLEASE INFORM YOUR SERVER OF ANY 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

CHEFFINS BRASSERIE

MEAT

CHICKEN BREAST	16.9
Chorizo Roasted Pickled Onion Spinach Pea & Sweetcorn Puree Crispy Bacon Dauphinoise Potatoes (GF)	
TRIBUTE TO BEEF	21.9
Beef Fillet Beef Pudding Pressed Beef Shin Beef Fritter	
DUO OF WELSH LAMB	22.9
Pressed Lamb Shoulder Lamb Cutlets Garlic Roasted Jersey Royals Roasted Spring Onions Sweet Peas Lamb Jus (GF)	
PAN FRIED DUCK BREAST	18.9
Salted Orange Potato Dauphinoise Sprouting Broccoli (GF)	
PRIME RUMP BURGER	14.9
Tomatoes Lettuce Beaumont Burger Relish Triple Cooked Chips	
EXTRA TOPPINGS	
Foie Gras £5 Blue Stilton £2.9 Fried Egg & Mince Truffle £2.9	

STEAKS

SHEELING FARM IRISH FILLET STEAK	25.5
Creamed Spinach Triple Cooked Chips Roasted Cherry Tomatoes Onion Rings (GF*)	
HARMONY FARM AGED HEREFORD RIBEYE	21.9
Creamed Spinach Triple Cooked Chips Onion Rings Roasted Cherry Tomatoes (GF*)	
HOT SIDE SAUCES	2
Pepper Blue Cheese Béarnaise	

FISH

LONG FILLET OF WILD TURBOT	27
Cooked Light and Simple on a Fricassee of Extra Fine Green Beans and Sliced Jersey Royals (GF)	
FRESH DOVER SOLE	33
Tarragon, Chive and Parsley Butter Crispy Capers Warm Buttery Jersey Royals (GF)	
SASHIMI GRADE TUNA LOIN (SERVED PINK)	18.5
Oven Baked Spiced Cajun Sweet Roasted Peppers Mango Salsa Sweet Golden Raisin Puree Caviar Pearls (GF)	
FILLET OF WILD SEABREAM	19.5
King Prawns Caviar Carrot Puree Peas Sweetcorn Sliced Jersey Royals Spinach Sprouting Broccoli (GF)	
FRESH BATTERED COD & CHIPS	15.9
Triple Cooked Chips Garden Peas Homemade Tartar Sauce	

PASTA

HOMEMADE CRAB LINGUINE	15.9
Fresh Jersey Crab Chilli Fresh Garden Herbs Crème Fraiche Fresh Tomato Salsa	
HANDMADE GARDEN PEA TORTELLINI	15.9
Tomato & Cheese Fondue Sauce Pea Puree Roasted Onions Pea Shoots Mature Chive Oil	

VEGAN

ROASTED SQUASH	15.9
Carrot Puree Roasted Mushrooms Onions Sprouting Broccoli Toasted Hazelnuts Roasted Red Pepper Cauliflower Mustard Vinegar Jersey Royals Seedlings (GF/V/VG)	
HOMEMADE SEMOLINA SPAGHETTI	15.9
Ginger Coconut Burned Cauliflower Asparagus Cucumber (V/VG)	

* SIDE ORDERS AVAILABLE SALAD | CHIPS | GREEN BEANS | JERSEY ROYALS 3.5

GF=GLUTEN FREE/VG =VEGAN/V=VEGETARIAN WILL CONTAIN DAIRY + EGG

*DENOTES DISH NEEDS INGREDIENT DEDUCTION TO MEET STANDARD. PLEASE INFORM YOUR SERVER OF ANY 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