



STARTERS

FRUITS OF THE SEA

(SHARING PLATER FOR TWO PERSONS)

Air Dried Smoked Salmon | Jersey Crab | Crevette Rose
Crispy Squid | Caviar | Smoked Fish Pate | Fresh Oysters
Chilli Octopus | Tempura King Prawn

28

TOMATO CONSOMMÉ SOUP Cherry Tomato Basil GF	7	CHICKEN LIVER PATE Baked Bread Bacon Mushrooms	9
LANGOUSTINES & MUSSEL Pickled Sea Purslane al crème Sauce Parsley Sea Vegetables GF	12	CRISPY CHILLI BEEF Noodles Mango Tomato Cucumber Spring Onion Coriander	10
CAPRESE SALAD Sun blush Tomato Fondue Olive Oil Balsamic Herb Salad Basil Toasted Brazil Nuts V	9	BLACK COD IN WHITE MISO Sacha Shrimp Leek Coriander Nage Noisette Macadamia Nut GF	11
DOUET FARM GOATS CHEESE FONDANT Beetroot Waffle Seedlings Sticky Walnuts Fried Onion Basil	9	WHITE ASPARAGUS'S Fried Egg Parmesan Parsley Oil Add Truffle 5 V	10
JERSEY DIVER SCALLOPS Burnt Salmon Fresh Pea Carrot Purée Rocket Pesto	13	TRUFFLE TORTELLINI BURRATA CHEESE Beetroot Fondue Sauce Water Cress V	10

BREAD AND BUTTER 4.5

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.



MAIN

COTE DE BOEUF 1 KG (SHARING PLATER FOR 2 PERSONS)

Black Tiger Prawns
Crispy Shallots | Cajun & Garlic Butter | Chips | Salad
70

FREE RANGE CARVER CHICKEN	17	LOCAL WILD SEA BASS	23
Roasted on the Crown Sweet Corn Roscoff Onion Chicken Sage Sweet Potato Crochet Chicken Jus Spinach Tender Stem		Fresh Crab & Pea Risotto Dill GF	
FRENCH TRIMMED PLAICE	19	COD AND CHIPS	15
Moules Samphire Jersey Royals Prawns Shell Fish Veloute Parsley GF		Mushy Peas (GF)	
FUSION SALMON TERIYAKI	18	SALT BAKED CARROT	16
Roasted Beetroot Roasted Salted Baby Tomatoes Padron Peppers Rocket Dill Oil GF		Asparagus Parsnip Potato Gnocchi Shimeji Mushroom Artichoke Toasted Hazelnuts Rocket Water Cress V GF VG	
FILLET BEEF STEAK	28	MONKFISH MASALA	19
Chips Spinach Onion Rings		Onion Bhaji Orzo Saag Aloo Coriander Passion Fruit Yogurt	
Add Foie Gras	9		
GF			
DINGLEY DELL BELLY PORK	18	FRESH LOBSTER MAC & CHEESE	19
Cabbage Garlic Cream Roasted Potatoes Sprouting Broccoli GF		Blackmore Cheddar Tempura King Prawns Greenland Prawns Samphire Faux Caviar	

SIDES

TRIPLE COOKED CHIPS	4.5	HISBI CABBAGE GARLIC CREAM	4.5
TOMATO, CUCUMBER, AVOCADO, ROCKET AND BEET SALAD	5	JERSEY ROYALS	4.5
WHITE ASPARAGUS NOISETTE HAZELNUTS	6.5		



DESSERTS

RICE PUDDING

Summer Fruit Press

7.9

LEMON CHEESE CAKE

Strawberry Sorbet

7.9

APPLE TARTE TATIN

Milk Sorbet

7.9

RUM BABA

Rum Raisin Ice Cream

7.9

VANILLA PANNA COTTA

Coffee Sorbet

7.9

LIQUEUR COFFEE WITH CHOCOLATE PETIT FOURS

10

CONTINENTAL CHEESE SELECTION AND BISCUITS

10



DESSERT DRINKS

ESPRESSO MARTINI SELECT

Appleton Rum | Tia Maria | Espresso

10

OLD FASHIONED

Maker Mark's | Angostura Bitters

10

ALMONDINE

Disaronno | Lemon Juice | Cherry Bitters

10

BEAUMONT IRISH COFFEE

Jameson's | Demerara Sugar | Guatemalan Coffee | Cream

7



DESSERT WINES

PERDEBERG

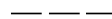
Sweet Chenin | Paarl | SA

125 BOT

8.9 27

CASTA DIVA

13.5 54



PORT

RAMOS PINTO RUBY

RAMOS PINTO LBV

CROFT 1982 VINTAGE

FONSECA 1977

TAYLORS 1967

50 BOT

4 32

5.9 44

120

284

250