



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

CREAM OF JERSEY CRAB SOUP Fresh Crab Caviar (GF)	7	TRUFFLE TORTELLINI BURRATA CHEESE Beetroot Fondue Sauce Watercress Parmesan (V)	10
LANGOUSTINE & MUSSELS Escoffier's Sauce Tomato Samphire Jersey Royal Basil (GF)	12	FOIE GRAS Peach Onions Basil Cauliflower Roast Hazelnuts Jus (GF)	14
CRISPY CHILLI BEEF Noodles Mango Tomato Cucumber Spring Onion Coriander	10	CHICKEN LIVER PARFAIT Baked Bread Roll Bacon Mushrooms	9
CREAMED GOATS CHEESE Roasted Beets Pea Shoots Seeds and Nuts Basil Pesto Organic Honey Beetroot Ice Cream (V)	10	CRISPY FRIED SOFT SHELL CRAB Crispy Squid Avocado Curry Mayonnaise	14
JERSEY DIVED SCALLOPS Burnt Salmon Carrot Purée Rocket Pesto	13	HAM HOCK & CRISPY HENS EGG Piccalilli Honey Dijon Mayonnaise	11
		WHITE ASPARAGUS Fried Egg Parmesan Add -Truffle (5)	10

BREAD AND BUTTER 4.5



MAINS

COTE DE BOEUF 1 KG

(SHARING PLATER FOR 2 PERSONS)

Black Tiger Prawns / Tempura Prawns
Crispy Shallots | Garlic Butter | Chips | Salad
70

CHICKEN & TRUFFLE RISOTTO Chorizo Sausage White Asparagus Parmesan	17	LOCAL WILD SEA BASS Pacific Prawns Macedoine of Vegetables Dill GF	23
FRENCH TRIMMED PLAICE Moules Samphire Jersey Royals Prawns Shellfish Sauce Parsley GF	20	COD AND CHIPS Mushy Peas (GF)	15
FUSION SALMON TERIYAKI Roasted Beetroot Roasted Salted Baby Tomatoes Padron Peppers Rocket Dill GF	18	WILD MUSHROOM CRISPY GNOCCHI Asparagus Parsnip Wild Mushroom Artichoke Toasted Hazelnuts Rocket V VG	16
FILLET BEEF STEAK Chips Spinach Onion Rings Add Foie Gras 9 GF	29	MONKFISH GOAN CURRY Pakora Basil Coriander Mango Yogurt Toasted Almond Jasmin Rice Mint	21
DINGLEY DELL BELLY PORK Cabbage Garlic Cream Roasted Potatoes Sprouting Broccoli GF	19	FRESH LOBSTER MAC & CHEESE Blackmore Cheddar Tempura King Prawns Greenland Prawns Samphire Faux Caviar	21
HALF BONELESS INDIAN SPICED DUCK Garlic Cream Noodles Beansprouts Water Chestnuts Fresh Mango Coriander Cucumber Spring Onion	21	TRIBUTE TO BEEF Beef Fillet Beef Pudding Pressed Beef Shin Beef Fritter	23

SIDES

TRIPLE COOKED CHIPS	4.5	HISBI CABBAGE GARLIC & HAZELNUT CREAM	4.5
TOMATO, CUCUMBER, AVOCADO, ROCKET AND BEET SALAD	4.5	JERSEY ROYALS	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.



DESSERTS

ETON MESS

Strawberries | Meringue | White Chocolate | Sorbet
7.9

LEMON TART

Raspberry Sorbet
7.9

CHOCOLATE CREMEUX

Salted Caramel | Hazelnut Praline | Milk Ice Cream
7.9

CRÈME BRULÉE

Raspberries
7.9

FRESH COFFEE WITH CHOCOLATE PETIT FOURS

7.9

DON PEDRO

Kahlua | Irish Whiskey | Jersey Vanilla Ice Cream
11

CONTINENTAL CHEESE SELECTION AND BISCUITS

12.5

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

12.5 BOT

8.9 27

CASTA DIVA

13.5 54

PORT

RAMOS PINTO RUBY

50 BOT

RAMOS PINTO LBV

4 32

CROFT 1982 VINTAGE

5.9 44

FONSECA 1977

120

TAYLORS 1967

284

250