



Starters

FRUITS OF THE SEA

Air Dried Smoked Salmon | Jersey Crab | Crevette Rose | Crispy Squid
Caviar | Smoked Fish Pate | Fresh Oysters
(SHARING PLATER FOR TWO PERSONS)

28

TUSCAN FISH SOUP Parmesan Aioli (GF) (NF)	8	WHITE ASPARAGUS VINAIGRETTE (GF) (V) (VG) (NF)	11
LANGOUSTINES & KING PRAWNS SAMOSAS Tamarin Bombay Puree Pakora (NF)	12	ROASTED FOIE GRAS Flavours of Carrot & Basil Candy Onions Roast Hazelnuts Jus (GF)	14
CRISPY CHILLI BEEF Noodles Mango Tomato Cucumber Spring Onion Coriander (NF)	9	CRISPY SOFTSHELL CRAB Onion Bhaji Crispy Squid Curry Mayonnaise (GF) (NF)	14
CREAMED GOATS CHEESE Candy Beetroots Sticky Walnuts Nuts Basil Honey Beetroot Ice Cream (V) (GF)	10	HAM HOCK TERRINE Soft in The Middle Crispy Hens Egg HP Sauce Sorbet (NF)	11
JERSEY HAND DIVED SCALLOPS Carrot Purée Pesto White Endive Salad	13	CHICKEN LIVER PARFAIT Bacon Wild Mushrooms Balsamic Basil	9

FRESH BREAD

JERSEY BUTTER BLACK SALT & FRENCH TARRAGON BUTTER

3-9

(GF) GLUTEN FREE-(V) VEGETARIAN-(VG) VEGAN-(NF) NUT FREE

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.

Service charge not included it's at your discretion

Groups of 4 people or more will have a 10% service charge for both food and drinks added to your bill which of 100% is redistributed to all members of staff on an equal basis



Mains

750G CHATEAUBRIAND

Fried Button Mushrooms | Onion Rings | Bearnaise Dip | Beef Jus | Trippel Cooked Chips | Rocket & Parmesan Salad
(SHARING PLATER FOR 2 PERSONS) £69

(THIS MONTH'S SPECIAL)

FRANCOISE STEAK HACHE TOPPED WITH KING PRAWNS FRIED BUTTON MUSHROOMS SPINACH HERB GARLIC BUTTER
- 19 -

TRUFFLE PASTA 17
Fried Wild Mushrooms in Garlic Butter | Parmesan
V|NF

LINE CAUGHT TURBOT - (KING OF THE FISH) 26
King Prawn | Chick Pea | Sweetcorn | Tomato | Beurre Blanc
Elderflower Dressing
GF|NF

FUSION SALMON TERIYAKI 18
Roasted Beetroot | Baby Tomatoes
Bok Choy | Rocket Coriander Pesto
GF|NF

BEST FILLET STEAK 29
Triple Cooked Chips | Spinach | Onion Rings
Add Foie Gras 9
GF|NF

DINGLEY DELL BELLY PORK 19
Hispi Cabbage Fried Onions Garlic Cream
Roasted Potatoes
GF|NF

STICKY BONELESS CHINESE STYLE DUCK 21
Hazel Nuts | Mango Stir fry | Water Chestnut
Beansprouts | Satay Sauce | Yam Noodles

SEA BASS 19
Spring Onion | Garden Pea | Smoked Mackerel
Parmesan Risotto | Dill
GF|NF

100% FRESH HADDOCK G/F -BATTER 16
Garden Peas |Triple Cooked Chips
(GF Batter)

GNOCCHI 16
Asparagus | Artichoke | Avocado | Rocket
Spring Vegetable's | Garlic | Parmesan Cream
V|NF

MONKFISH SCAMPI 19
Samphire | Pea | Roasted Garlic Chive Mayonnaise
Home Cut Skinnies
NF

FRANCAISE STYLE GRILLED PLAICE 22
Spring Vegetable | Prawns | Parsley Wine & Butter
Veloute GF|NF

TRIBUTE TO BEEF 21
Beef Fillet | Beef Pudding | Pressed Beef
Beef Croquette | Vegetable & Beef Jus

TRIPLE COOKED CHIPS 4.5

OVER COOKED BROCCOLI IN COLSTON BASSETT
BLUE CHEESE SAUCE 4.5

CARROTS | SAMPHIRE | PEAS
IN MANDARIN & PARSLEY BUTTER 4.5

JERSEY ROYALS IN JERSEY BUTTER 4.5

CAULIFLOWER CHEESE 4.5

VINAIGRETTE SALAD OF ROCKET
CHERRY TOMATO ROCKET ICE BURGE 4.5

HISPI CABBAGE GARLIC CREAM 4.5

EXTRA THICK BEARNAISE STEAK DIP 2

BRANDY PEPPERCORN CREAM SAUCE 2

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The secret is to always leave a little extra room for pudding

Desserts

Don Pedro Vanilla Ice Cream Blended with Whisky & Kalua	10
CITRON CHANTILLY TART Jersey Vanilla Ice Cream Fresh Raspberries	8
MASCARPONE & VANILLA CHEESE CAKE Vanilla Cream Rhubarb Candy Rhubarb Sorbet	8
VEGAN CHERRY CHOCOLATE PAVE Black Cherry Sorbet	8
RASPBERRY BRIOCHE PASQUIER TART Crispy Meringues Raspberry Sorbet	8
CHOCOLATE BROWNIE CRASH Vanilla Ice Cream Caramel Cream Espuma Chocolate Crack Chocolate Feuilletine	8
VANILLA PANNA COTTA Green Sour Apple Sorbet	8
CHEESE BOARD British and Continental Cheeses Grapes Celery Biscuits Fresh Honey Quince Pear Apple	12
HOUSE COFFEE Handmade Chocolates	7

After Dinner Brandy Calvados Whisky's & Cocktails

CAMAS EXTRA COGNAC	29
REMY MARTINE XO	18
HINE RARE	10
REMY MARTINE V.S.O.P	6.8
COURVOISIER V.S	6.8
JERSEY APPLE BRANDY V.S.O.P	5.5
CALVADOS V.S.O.P (CHATEAU DE BREUIL)	7
CALVADOS 20 YEAR (CHATEAU DE BREUIL)	12
ARMAGNAC MARQUIS RESERVE	8

Whiskey

JW KING GEORGE -V	60
JW BLUE LABEL	22
JW PLATINUM	11
BOUTIQUE-Y 50 YEAR OLD	20
THE DALMORE CIGAR MALT	11
THE BALVENIE CARIBBEAN CASK	9
GLENFIDDICH IPA EXPERIMENT	7
GLENFIDDICH 12 YEARS	5
BOURBON WOODFORDS RESERVE	
KENTUCKY (0834)	4

Dessert Wine

	125ML BOTTLE
LATE HARVEST SEMILLON Colchagua Valley Chile	9.9 - 29
MOSCATEL CASTA DIVA Alicante Spain D.O	13.5 - 54

Port

	50ML BOTTLE
RAMOS PINTO RUBY	5 - 32
RAMOS PINTO LBV	6 - 44
CROFT 1982 VINTAGE	- 120
FONSECA 1977	- 284
TAYLORS 1967	- 250

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