



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 Monkfish King Prawns Clams Parmesan Aioli (GF) (NF)	8	CRISPY CHILLI BEEF Noodles Mango Tomato Cucumber Spring Onion Coriander (NF)	9
LANGOUSTINES & PRAWN SAMOSAS Tamarin Bombay Puree Pakora (NF)	12	JERSEY HAND DIVED SCALLOPS Carrot Purée Pesto White Endive Salad	13
CRISPY SOFTSHELL CRAB Prawn Razzala Fresh Lime (GF)	14	ROASTED FOIE GRAS Flavours of Carrot & Basil Candy Onions Roast Hazelnuts Jus (GF)	14
CREAMED GOATS CHEESE Candy Beetroots Crushed Hazel Nuts Basil Honey Beetroot Ice Cream (V) (GF)	10	TANDOORI KING PRAWN SHASHLIK Classic Green Sauce Mint Yoghurt (GF) (NF)	14
CHICKEN LIVER PARFAIT Bacon Wild Mushrooms Balsamic Basil Hot Baked Roll	9	SMOKED HAM HOCK TERRINE Soft in The Middle Crispy Hens Egg HP Sauce Sorbet (NF)	11

FRESH BREAD

JERSEY BUTTER & 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 2 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

650G CHATEAUBRIAND

Fried Button Mushrooms | Onion Rings | Bearnaise Mayo Dip | Beef Jus | Triple Cooked Chips | Rocket & Parmesan Salad

(SHARING PLATER FOR 2 PERSONS) £69

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TRUFFLE PASTA	17	SEA BASS	19
Fried Wild Mushrooms in Garlic Butter Parmesan V NF		Spring Onion Smoked Garden Pea Parmesan Risotto Dill GF NF	
FUSION SALMON TERIYAKI	18	100% FRESH HADDOCK G/F -BATTER	16
Roasted Beetroot Baby Tomatoes Bok Choy Rocket Coriander Pesto		Garden Peas Triple Cooked Chips (GF Batter)	
MONKFISH & PRAWN CURRY	21	LINE CAUGHT TURBOT - KING OF THE FISH	29
Nan Bread Green Papaya Carrot Mouli Pumpkin Potato Punchpooran Sauce		King Prawn Sliced Jersey Royal Sweetcorn Tomato Chive Beurre Blanc GF NF	
BEST FILLET STEAK	31	GRILLED PLAICE & SCARLET KING PRAWNS	27
Triple Cooked Chips Spinach Onion Rings Add Foie Gras 9 GF NF		Leeks Carrot Parsley Wine Butter Sauce GF NF	
DINGLEY DELL CRACKLING BELLY PORK	19	TRIBUTE TO BEEF	23
Hispi Cabbage Fried Onions Garlic Cream Roasted Potatoes		Beef Fillet Beef Pudding Pressed Beef Beef Croquette Vegetable & Beef Jus	
BBQ BONELESS CHINESE STYLE DUCK	21	<hr/>	
Hazel Nuts Mango Stir fry Water Chestnut Beansprouts Satay Sauce Yam Noodles		TRIPLE COOKED CHIPS	4.5
<hr/>		NEW POTATOES JERSEY BUTTER	4.5
OVER COOKED BROCCOLI IN COLSTON BASSETT BLUE CHEESE SAUCE	4.5	CAULIFLOWER CHEESE	4.5
CARROTS SAMPHIRE PEAS PARSLEY BUTTER	4.5	VINAIGRETTE SALAD OF ROCKET CHERRY TOMATO ROCKET ICEBERG	4.5
BUTTER MASHED CARROTS AND SWEDE	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 Jersey Vanilla Ice Cream Whisky Kahlua	11
CHOCOLATE ORANGE Sponge Chocolate Mousse Orange Confiture Cointreau Sorbet	9
STRAWBERRY CHEESE CAKE ROSE White Chocolate Cream Cheese Winter Berries Strawberry Sorbet	9
BAILEYS ECLAIR Bailys Mousse Chocolate Coverture Pear Sorbet	9
PISTACHIO OPERA CAKE Hazelnut Praline Chocolate Joconde Pistachio Ice Cream Roasted Pistachios Crispy Meringue	10
SICILIAN LEMON MERINGUE TART Passion Fruit Sorbet	9
VANILLA PANNA COTTA Rhubarb Sorbet	8
HOME MADE ICE CREAMS COCONUT WALNUT COFFEE CHOCOLATE MINT PISTACHIO £2.50 SCOOP	
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<b>CHEESE BOARD</b> British and Continental Cheeses   Grapes   Celery Biscuits   Fresh Honey   Quince   Pear   Apple	12
<b>HOUSE COFFEE</b> Handmade Chocolates	7

## *After Dinner Brandy Calvados Whisky's & Cocktails*

CAMAS EXTRA COGNAC	29
REMY MARTINE XO	18.2
HINE RARE	10
REMY MARTINE V.S.O.P	6.9
COURVOISIER V.S	6.9
JERSEY APPLE BRANDY V.S.O.P	5.6

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	7.1
GLENFIDDICH 12 YEARS	5.1
BOURBON WOODFORDS RESERVE	
KENTUCKY (0834)	4.7

## *Dessert Wine*

	125ML   BOTTLE
LATE HARVEST SEMILLON	9.9 - 30
Colchagua Valley Chile	
MOSCATEL CASTA DIVA	14.5 - 55
Alicante Spain D.O	

## *Port*

	50ML   BOTTLE
RAMOS PINTO RUBY	5.9 - 33
RAMOS PINTO LBV	6.9 - 45
CROFT 1982 VINTAGE	- 90
FONSECA 1977	- 300
TAYLORS 1967	- 260