



Starters

FRUITS OF THE SEA

Air Dried Smoked Salmon | Jersey Crab | Crevette Rose | Crispy Chilli Squid
Caviar | Smoked Fish Pate | Fresh Oysters
(SHARING PLATER FOR TWO - 32
NF-V

TUSCAN FISH SOUP	8	CRISPY CHILLI BEEF	10
Monkfish King Prawns Parmesan Aioli NF-GF		Basmati Rice Sesame Seeds Spring Onions Stir-fry Vegetables	
LANGOUSTINES & PRAWN SAMOSAS	12	JUMBO KING PRAWN TANDOORI	14
Tamarin Bombay Puree Pakora (NF)		Green Sauce Minted Yoghurt Bell Peppers Onion	
CRISPY SOFTSHELL CRAB	14	ROASTED FOIE GRAS	14
Onion Bhaji Prawn Razali Fresh Lime		Flavours of Carrot & Basil Candy Onions Roast Hazelnuts Jus (GF)	
JERSEY HAND DIVED SCALLOPS	13	ESCARGOTS AU BEURRE	10
Carrot Purée Pesto White Endive Salad		Dipping Garlic Bread (GF) (NF)	
CREAMED GOATS CHEESE	10	SMOKED HAM HOCK TERRINE	11
Candy Beetroots Crushed Hazel Nuts Basil Honey Beetroot Gelato		Soft in The Middle Crispy Hens Egg HP Sauce Sorbet	
PATE DE CAMPAGNA	9		
Bacon Wild Mushrooms Cornichons Hot Baked Roll			

5 HOT BAKED OYSTERS ROCKEFELLA -GREEN HERBS SPINACH WORCESTER RICARD TABASCO CHEDDAR - 16

5 FRESH OYSTERS WHITE BALSAMIC & PORT WINE DRESSING - 15

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.

A 10% service charge for both food and drinks will be added to your bill 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) 79 (ADD 10 KING PRAWNS IN GARLIC BUTTER) -14
NF-GF

TRUFFLE PASTA	17	SEA BASS FILLET	19
Fried Wild Mushrooms in Garlic Butter Parmesan NF-V		Smoked Salmon Spring Onion Cucumber Parmesan Basil Oil NF-GF	
FUSION SALMON TERIYAKI	18	FRESH HADDOCK G/F -BATTER	16
Roasted Beetroot Baby Tomatoes Rocket Pesto GF-		Garden Peas Triple Cooked Chips NF-GF	
MONKFISH & PRAWN CURRY	21	LINE CAUGHT TURBOT –(KING OF THE FISH)	32
Green Papaya Carrot Mouli Squash Potato NF-GF		Sweetcorn Root Veg Crab Beurre Blanc NF-GF	
BEST FILLET STEAK	31	GRILLED PLAICE & SCARLET KING PRAWNS	27
Triple Cooked Chips Spinach Onion Rings Add Foie Gras 9 NF-GF		Macedoine of vegetables Lobster Butter NF-GF	
DINGLEY DELL CRACKLING BELLY PORK	19	TRIBUTE TO BEEF	24
Hispi Cabbage Fried Onions Garlic Cream Roasted Potatoes NF-GF		Beef Fillet Beef Pudding Pressed Beef Beef Croquette Vegetable & Beef Gravy NF	
BBQ BONELESS CHINESE STYLE DUCK	21		
Hazel Nuts Mango Stir fry Satay Sauce			

TRIPLE COOKED CHIPS	4	CAULIFLOWER CHEESE	5
OVER COOKED BROCCOLI IN COLSTON BASSETT		GOLDEN BANTAM CREAMED SWEETCORN	5
STILTON BLUE CHEESE SAUCE (STRONG)	5	VINAIGRETTE PARMESAN SALAD	
CARROTS SAMPHIRE PEAS	5	CHERRY TOMATO ROCKET ICEBERG	5
PARSLEY BUTTER		HISPI CABBAGE GARLIC CREAM	5
NEW POTATOES JERSEY BUTTER	5	EXTRA THICK BEARNAISE STEAK DIP	3
FRESH UMAMI ASPARAGUS	9	BRANDY PEPPERCORN CREAM SAUCE	3

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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.

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

Desserts

DON PEDRO Jersey Vanilla Ice Cream Whisky Kahlua	11
CHOCOLATE ORANGE Chocolate Mousse Orange Confiture Orange Sorbet	9
CHRISTMAS PUDDING Brandy Sauce Winter Berries Cherry Sorbet	8
BAILEYS ECLAIR Bailys Mousse Chocolate Coverture Bailys 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 Winter Rhubarb Flavours	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 Colchagua Valley Chile	9.9 - 30
MOSCATEL CASTA DIVA Alicante Spain D.O	14.5 - 55

### *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