



## Starters

### FRUITS OF THE SEA

Smoked Salmon | Fresh Jersey Crab | Baby French Gambas | Smoked Mackerel Pate | Crispy Squid

SHARING PLATER FOR TWO PERSONS – 32

<b>CRAB &amp; LOBSTER SOUP</b>	8	<b>TANDOORI DUCK LEG</b>	14
Monkfish   King Prawns   Shellfish   Parmesan   Aioli		Onion Bhaji   Pakora   Onion Mint Salad	
<b>POTTED TRUFFLE BEEF</b>	12	<b>WHIPPED GOATS CHEESE</b>	11
Yorkshire Pudding   Beef Gravy		Pesto   Beetroots   Hazel Nuts   Beetroot Gelato	
<b>LANGOUSTINE SAMOSA</b>	12	<b>CHICKEN LIVER PATE</b>	10
Tamarin Sauce   Bombay Puree   Crispy Pakora		Walnuts Grapes & Hot Toasted Brioche	
<b>PAN FRIED LAMBS KIDNEYS</b>	11	<b>CRISPY CHILLI GARLIC BEEF</b>	10
Port Wine   Grain Mustard   Veal Jus   Cream		Basmati Rice   Spring Onions   Stir-fry Vegetables	
<b>JERSEY HAND DIVED SCALLOPS</b>	13	<b>SOUFFLE SWISS</b>	12
Carrot Purée   Pesto   Endive Salad		Baked Souffle in a creamy Comte Sauce	
<b>FRESH JERSEY WHITE CRAB</b>	14	<b>NEW WHITE ASPARAGUS</b>	12
Crème Fraiche   Caviar Dressing		Hollandaise Sauce Light Vinaigrette spring Salad	

#### FRESH BREAD

JERSEY BUTTER & FRENCH TARRAGON BUTTER DIPPING OIL BALSAMIC VINIGAR

3.5

(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

### 700g CHATEAUBRIAND

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

(SHARING PLATER FOR 2 PERSONS) – 85 (ADD KING PRAWNS IN GARLIC BUTTER) - 14  
NF-GF

<b>FRESH CHARGRILLED SALMON TERIYAKI</b>	21	<b>WILD MUSHROOM AND TRUFFLE PASTA</b>	19
Roasted Beetroot   Baby Tomatoes   Rocket Pesto		Confit Garlic Butter Sauce Parmesan	
<b>WHOLE BAKED SEA BASS</b>	32	<b>DINGLEY DELL CRISPY BELLY PORK</b>	24
Lyonnaise Potatoes Parsley Butter		Hispi Cabbage Fried Onions Garlic Cream	
<b>MILLIONAIRES FISH PIE</b>	21	Roasted Potatoes	
Cod Haddock King Prawns Crab Scallops		<b>TANDOORI GRILLED LAMB CUTLETS</b>	27
Salmon Monkfish Spring Vegetables		Tandoori Vegetables Mint Yogurt Green Sauce	
<b>MONKFISH &amp; KING PRAWN CURRY</b>	23	<b>ROASTED DUCK BREAST</b>	24
Basmati Rice Flat Bread Crispy Onions		Dauphinoise Potato Black Cherry Sauce	
<b>FILLET OF GRILLED TURBOT</b>	29	<b>IRISH GRASS FED SHEELIN FILLET STEAK</b>	36
Risotto of Smoked Salmon Spring Onion & Cucumber		Triple Cooked Chips Spinach Onion Rings	
<b>GRILLED WHOLE PLAICE FRENCH TRIMMED</b>	27	NF-G	
Prawns & Mussels Parsley Butter Sauce		<b>TRIBUTE TO BEEF 4 WAYS</b>	25
<b>JUMBO COD FILLET IN BATTER</b>	18	Fillet Steak Beef Pudding Beef Shin Beef Croquette	
Garden Peas   Triple Cooked Chips		NF	
<b>ASPARAGUS &amp; GARDEN PEA RISOTTO</b>	19	<b>CRISPY SHOULDER OF LAMB</b>	27
Parmesan Cheese   Spring Vegetables   Basil		Fried Courgettes Dauphinoise Potato Wild Garlic	
		Mint & Lamb Sauce	
<b>TRIPLE COOKED CHIPS</b>	5	<b>JERSEY ROYALS</b>	5
<b>OVER COOKED BROCCOLI BLUE CHEESE SAUCE</b>	6	<b>TOMATO VINAIGRETTE PARMESAN SALAD</b>	6
<b>CAULIFLOWER CHEESE</b>	6	<b>HISPI CABBAGE GARLIC CREAM</b>	5
<b>CARROTS AND GARDEN PEAS</b>	5	<b>EXTRA THICK BEARNAISE SAUCE</b>	3
		<b>PEPPERCORN CREAM SAUCE</b>	3

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.

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	12
Jersey Vanilla Ice Cream   Whisky   Kahlua	
FRENCH APPLE TART	9
Crème Anglaise   Vanilla Ice Cream	
WILLIAM PEAR TART	9
Raspberry Melba Topping   Pistachio Nuts	
RASPBERRY & CHOCOLATE SPONGE CRUMBLE	9
Crème Anglaise   Raspberry Sorbet	
COCONUT PANNA COTTA	8
Pineapple & Mango Syrup Coconut Sorbet	
LEMON MERINGUE PIE	9
Vanilla Ice Cream Bomb	
CHOCOLATE & HAZELNUT TART	9
Salted Caramel Ice cream	
CRÈME BRULÉE	8
Madagascan Vanilla	
HOT CHOCOLATE FONDANT	9
Vanilla Bean Ice Cream	
CHEESE BOARD	14
British and Continental Cheeses   Grapes   Celery Biscuits   Quince   Pear   Apple	
HOUSE COFFEE	7
Handmade Chocolates	
HOME MADE ICE CREAMS	PER SCOOP 3
COCONUT   CARAMEL   COFFEE	
CHOCOLATE   MINT   PISTACHIO	

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

CAMAS EXTRA COGNAC	29
REMY MARTIN XO	18
HINE RARE	12
REMY MARTIN V.S.O.P	8
COURVOISIER V.S	8
JERSEY APPLE BRANDY V.S.O.P	7
CALVADOS V.S.O.P (CHATEAU DE BREUIL)	8
CALVADOS 20 YEAR (CHATEAU DE BREUIL)	13
ARMAGNAC MARQUIS RESERVE	9

## *Whiskey*

JW KING GEORGE -V	60
JW BLUE LABEL	25
JW PLATINUM	4
BOUTIQUE-Y 50YEAR OLD	22
THE DALMORE CIGAR MALT	12
THE BALVENIE CARIBBEAN CASK	9
GLENFIDDICH IPA EXPERIMENT	8
GLENFIDDICH 12 YEARS	6
BOURBON	
WOODFORDS RESERVE KENTUCKY (0834)	6

## *Dessert Wine*

	125ML   BOTTLE
CASTELNAU DE SAUTERNES	13 - 38
Colchagua Valley Chile	
MOSCATEL CASTA DIVA	14 - 51
Alicante Spain D.O	

## *Port*

	50ML   BOTTLE
RAMOS PINTO RUBY	7 - 33
RAMOS PINTO LBV	9 - 45
CROFT 1982 VINTAGE	- 90
FONSECA 1977	- 300
TAYLORS 1967	- 260

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.