

Starters

FRUITS OF THE SEA

Smoked Salmon | Fresh Jersey Crab | Baby French Gambas | Baby Prawns

4, 5, 8, 9, 13

16

CREAM OF LOBSTER SOUP 8

Monkfish | King Prawns | Shellfish | Parmesan | Aioli
3, 4, 5, 8, 9, 13

SMOKED HADDOCK WELSH RAREBIT 13

Spinach Mushroom Horseradish Garlic Cream
5, 6, 8, 10, 13

CRISPY CONFIT DUCK LEG 14

Spring Onion | Cucumber | Hoi Sin | Confit Plum
1, 2, 6

HAND DIVED JERSEY SCALLOPS 15

Pesto | Carrot | Basil
8, 9, 13, 14

OVEN ROASTED MARROW BONE 14

Smoked Hock Fried Onions & Beef Butter on Toast
6, 8

HOT OOZING ASH GOATS CHEESE 13

Beetroot Pesto & White Balsamic Dressing
6, 8, 13, 14

AVOCADO AND CRAB BAKE 14

Lobster Bechamel, Cheddar and Panko Crumb
3, 5, 6, 8

PACIFIC PRAWNS & CHORIZO 14

Cooked in Garlic & Chilli Butter Toasted Ciabatta
3, 6, 8

TRUFFLED EGG EN COCOTTE 12

Spinach Mushrooms Mornay Cheese Sauce
4, 6, 8

SWISS CHEESE SOUFFLÉ 12

Comte Cheese Roasted Garlic Cream Sauce
4, 6, 8

PRAWN & GAMBA COCKTAIL 14

Crispy Lettuce Fresh Lemon Mary Rose
3, 4, 13

AVOCADO FIG MELON & FETA 12

Flavours of Lemon
8

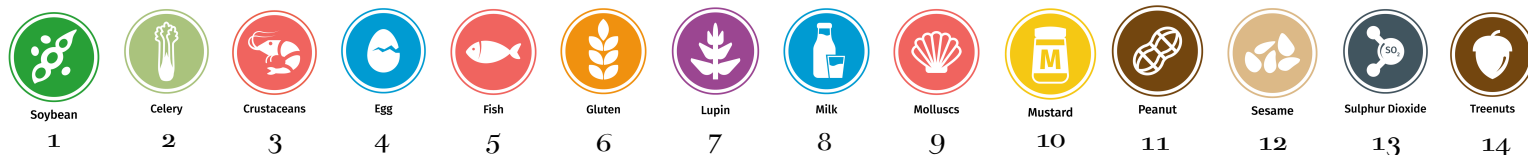
FRESH BREAD & BUTTER

Jersey Butter | French Tarragon Butter | Dipping Oil | Balsamic Vinegar

6, 8, 13

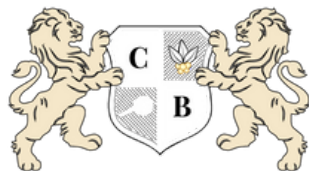
3.90

ALLERGEN KEY:



We do our best to reduce the risk of cross-contamination and provide all dietary 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, PAYMENT IS AT YOUR DISCRETION.



Mains

CHATEAUBRIAND (700g)

Fried Button Mushrooms | Onion Rings | Bearnaise | Beef Jus | Triple Cooked Chips | Rocket & Parmesan Salad
2, 4, 8, 13

Sharing Platter for two persons - 85 | Add King Prawns in Garlic Butter - 14
3, 8

IRISH SHEELIN FILLET STEAK 36

Triple Cooked Chips | Spinach | Onion Rings
2

ROASTED CRISPY BELLY PORK 24

Hispi Cabbage | Fried Onions | Garlic Cream
2, 8

GRILLED LAMB CUTLETS 27

Bubble & Squeak | Broccoli | Garlic Butter Sauce | Lamb Jus
2, 8

FISH PIE PARSLEY BUTTER SAUCE 23

Prawns | Haddock | Scallop | King Prawn | Salmon
3, 5, 6, 8, 9

FILLET OF WILD SEA BASS 24

Crushed Fresh Crab | Jersey Royals | Parsley Sauce
3, 5, 8

PAN-FRIED COD LOIN 24

Parsnip & Horseradish | Lobster | Caviar | Pave Potato
3, 5, 6, 8, 9

TRUFFLE & ARTICHOKE RAVIOLI 19

Mushrooms | Parmesan | Spring Onion | Garlic Butter
2, 6, 8

ROASTED DUCK BREAST 24

Dauphinoise Potato | Black Cherry Sauce
2, 8, 13

ROASTED SALMON FILLET 22

Asparagus | Tender Stem | Broccoli | Hollandaise Sauce
5, 8, 13

IRISH SHEELIN RIBEYE STEAK 28

Triple Cooked Chips | Onion Rings
2, 8

GRILLED CHICKEN BREAST 22

Leek | Shallots | Pea | Mushroom Cream Sauce
2, 8

TRIBUTE TO BEEF 4 WAYS 25

Fillet Steak | Beef Pudding | Beef Shin | Beef Croquette
2, 6

CHEESEY GRATIN POTATOES 6

TRIPLE COOKED CHIPS 6

LEEKES IN BLUE CHEESE SAUCE 6

CAULIFLOWER CHEESE 6

CARROTS AND GARDEN PEAS 6

JERSEY ROYALS 6

TOMATO & PARMESAN SALAD 6

HISPI CABBAGE GARLIC CREAM 6

EXTRA THICK BERNAISE SAUCE 3

PEPPERCORN CREAM SAUCE 3



Soybean

1



Celery

2



Crustaceans

3



Egg

4



Fish

5



Gluten

6



Lupin

7



Milk

8



Molluscs

9



Mustard

10



Peanut

11



Sesame

12



Sulphur Dioxide

13



Treenuts

14

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