



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

Cod | King Prawns | Shellfish | Parmesan | Aioli

3, 4, 5, 8, 9, 13

CRISPY CONFIT DUCK LEG

15

Braised Puy lentils | Roasted Radicchio

2, 8

HAND DIVED JERSEY SCALLOPS

15

Pesto | Carrot | Basil

8, 9, 13, 14

OVEN ROASTED MARROW BONE

14

Fried Onions | Confit Garlic Butter | Bordelaise Sauce | Sourdough Toast

6, 8, 13

HOT OOZING ASH GOATS CHEESE

13

Beetroot Pesto | White Balsamic Dressing

6, 8, 13, 14

AVOCADO, CRAB, TOMATO & HERB TIAN

16

Creme Fraiche | Caviar | Mixed Herbs | Sourdough

3, 5, 6, 8, 13

PACIFIC PRAWNS & CHORIZO

14

Cooked in Garlic & Chilli Butter Toasted Ciabatta

3, 6, 8

AVOCADO, FIG, MELON & FETA

12

Flavours of Lemon

8

SWISS CHEESE SOUFFLÉ

12

Comte Cheese Roasted Garlic Cream Sauce

4, 6, 8

SMOKED SCOTTISH SALMON

15

Golden Caviar | Dill Creme Fraiche | Pickled red onions

5, 8, 13

FRESH BREAD & BUTTER

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

6, 8, 13

3-90

ALLERGEN KEY:



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

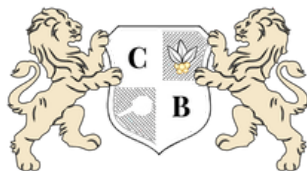


Treenuts

14

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 37

Triple-Cooked Chips | Spinach | Onion Rings
2

ROASTED CRISPY BELLY PORK 24

Hispi Cabbage | Fried Onions | Garlic Cream
2, 8

GRILLED LAMB CUTLETS 28

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

MILLIONAIRE'S FISH PIE 23

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

FILLET OF WILD SEA BASS 26

Crushed Jersey Royals | Fresh Crab | Parsley Sauce
3, 5, 6, 8, 13

CHICKEN WELLINGTON 26

Creamy Mash | Seasonal Vegetables | Chicken Jus
2, 4, 6, 8, 13

RAVIOLI ALA PUTTANESCA 21

Tomato | Basil | Chard | Capers | Olives | Courgette
2, 6, 8

ROASTED DUCK BREAST 26

Dauphinoise Potato | Black Cherry Sauce
2, 8, 13

ROASTED SALMON FILLET 24

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

IRISH SHEELIN RIBEYE STEAK 29

Triple Cooked Chips | Onion Rings
2, 8

TRIBUTE TO BEEF 4 WAYS 27

Fillet Steak | Beef Pudding | Beef Shin | Beef Croquette
2, 6, 8

CHEESEY GRATIN POTATOES 6

TRIPLE COOKED CHIPS 6

LEEKs 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

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