



PRIX FIXE FIRESIDE MENU
3 courses - £35
Monday - Saturday Lunch & Dinner

Herb Gnocchi - v, D, G, , N, SD

Wilted spinach, confit garlic, creamy red pesto, Parmesan crisp

South Tyrolean Speck, Alto Adige I.P.G. - c, E, M, SD

Smoked & cured mountain ham, celeriac remoulade

Smokin' Brothers smoked salmon - D, F, G, S

Whipped lemon Jersey Yoghurt, dill soused cucumber, pickled red onion, Lefse

The Moorings Coquilles St Jacques - D, M, MO, SD

Hand dived Ecréhous scallops, Crémant, leek & tarragon fondue (£3.50 supplement)

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Pan fried Calves Liver & Bacon – D, M, SD

Creamy mash, kale, crispy bacon, melted onions, red wine sauce

Tempura Hake – G, E, F, SD

Frites, pea purée, petits pois, Tartare sauce

Roast celeriac steak - (VG), SE, N, SD

Puy lentil ragout, Romanesco, smoked almond velouté, truffle emulsion

Herb & garlic crusted Jersey lamb F, c, SD (£6.50 supplement)

Best end cutlets, 6 hour slow braised shoulder, crisp potato terrine, roast carrot purée, crispy kale, grilled shallots, rosemary jus

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Coconut Panna Cotta (VG) G

Pineapple carpaccio, mango coulis

Blanc Pignon Gelato - D

Vanilla, Pistachio, Salted Caramel, Garden Mint, Mint Leaves with Choc Chip, Strawberry, Jersey Black Butter, Ginger, Coconut – Choice of 2

Maddie's Tiramisu D, E

Savoardi biscuits, espresso, mascarpone, Woods Old Navy Dark Rum, cocoa

Allergens in BOLD:

C- Celery; G – Cereals containing Gluten/ Wheat; CR - Crustaceans; E - Egg; F – Fish; L – Lupin; D – Dairy/ Milk products; MO – Molluscs; M – Mustard; N – Nuts; P – Peanuts; SE – Sesame seeds; SO – Soya; SD – Sulphur Dioxide (V) = Vegetarian (VG)= Vegan