

Delicious Dine-out Menu

£32.50 for 2 courses

£38.50 for 3 courses

Monday - Saturday Lunch 12.00 – 14.30

Monday – Saturday Dinner 18:00 – 20:30

Crispy fried Happy Hens egg - **D, E, G, M, SD**
Grilled Jersey purple sprouting, Béarnaise

Jersey octopus carpaccio **MO, G, M, SD,**
Salt & pepper octopus, rocket, shaved fennel, lemon aioli -

Jersey celeriac soup **D, G, (VG)**
crispy leeks, truffle oil, crusty baguette, Jersey butter

Chris Gould's hand dived scallops - **D, MO, SD**
roast parsnip purée, beetroot crisps, Champagne & chive butter sauce
(£3.95 supplement)

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Jersey / Angus aged Beef & Jersey oyster Pie – **D, E, G, M, MO, SD**
Parsley mash, buttered carrots, beef jus

Jersey Sea Bass & Char-grilled Octopus – **D, F, CR, SD**
Jersey octopus ink & confit garlic risotto nero, braised leeks, parsley sauce

Roast Jersey butternut squash - **(VG), SE, SD**
Crispy Polenta, char grilled broccoli, spinach, carrots, beetroot sauce, (vg)

Herb & garlic crusted Jersey lamb - **c, SD**
best end cutlets, 6 hour slow braised shoulder, crisp potato terrine,
roast carrots, pea & mint purée, grilled shallots, rosemary jus
(£6.50 supplement)

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Blanc Pignon Gelato - **D**
Vanilla, Pistachio, Salted Caramel, Garden Mint, Coffee, Mint Leaves with Choc Chip,
Jersey Black Butter, Ginger, Coconut – Choice of 2

Dulce de Tres Leches – Caramel sponge, Blanc Pignon vanilla gelato

British and French cheese selection Choice of 4 **D, G, c, SE, N**
Lincolnshire Poacher, Tête de Moine, Camembert Le Rustique, Rachel Goat's, Tartufo
Truffle Gouda, Cumin Gouda, Comté Prestige – 18 months, Blacksticks Blue – Sourdough,
Knekkebrød, grapes & celery (£5.50 supplement)

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