

Delicious Dine-out Menu

£35 for 2 courses

£39.50 for 3 courses

Monday - Saturday Lunch 12.00 – 14.30

Monday – Saturday Dinner 18:00 – 20:30

Crispy fried Happy Hens egg - D, E, F, G, M, SD

Char grilled little gem, Caesar dressing, truffle salt

Char grilled octopus MO, G, M, SD,

Jersey yoghurt, garlic, chives & dill, Aleppo chilli & smoked paprika butter

Seared aged Jersey X Angus beef carpaccio - D, E, SD

Truffle cream, rocket, mushroom carpaccio, Pecorino

Jersey celeriac soup D, G, (VG)

Apple crisp, truffle oil, crusty baguette, Jersey butter

Hand dived scallops - D, MO, SD

Roast parsnip purée, Champagne & chive butter sauce, Agria potato gaufrettes,
(£3.95 supplement)

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Jersey Sea Bass & Char-grilled Octopus – D, F, CR, SD

Confit garlic risotto nero, braised leeks, saffron aioli

Jersey / Angus aged Beef steak haché au Poivre – D, E, G, M, MO, SD

Madagascan pepper sauce, Frites, onion rings

Roast Jersey butternut squash - (VG), SE, SD

Crispy Polenta, char grilled broccoli, spinach, heritage carrots, beetroot sauce, (VG)

Deville Jersey lamb kidneys – D, M, G, SD

Spiced grain mustard & brandy sauce, fried Roscoff onions, grilled focaccia

Herb & garlic crusted Panigot Farm Jersey Lamb– D, SD

Best end cutlets, 6 hour braised shoulder & red onion, Agria potato pavé (£7 supplement)

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Moorings house made Gelato - D

Vanilla, Chocolate, Strawberry Ripple, Salted Caramel – Choice of 2

Rhum Baba – D, SD, G candyfloss, Jersey vanilla gelato, Cointreau sauce

Jersey cream Rice pudding - D, SD, N, G cherry compote, cashew praline crumb

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