

Starters

Jersey Scallops,
Chorizo,
Olive Oil Mash & Red Pepper Relish
£6.95 (£2.00 supplement)

Tempura of Vegetables & Beignets

Herb Aioli and Lemon Foam
£6.25 (£1.25 supplement)

Consommé of Quail
£6.95 (£2.00 supplement)

Game Terrine

With Sour Dough Bread and Cumberland Sauce
£6.95 (£2.00 supplement)

Pan Fried Foie Gras, Brioche & Fried Duck Egg

£7.50 (£2.50 supplement)

Main Courses

Trio of Lamb

With Apple & Sage Puree, Wilted Spinach, Fondant Potato
(Head Chef Alun Williams signature dish)

£15.50 (£4.50 supplement)

Saddle of Venison

With Beetroot and Salsify

£15.25 (£4.25 supplement)

Pithivier of Spinach & Wild Mushrooms

With Herb Potato Gnocchi, Confit Garlic, Spinach & Feves

£13.50 (2.50 supplement)

Tournedos Rossini

Fillet of English Beef,
Parsley Crust, Pan Fried Foie Gras,
Bacon Layered Gratin Potatoes, Wild Mushrooms & Madeira Jus

£19.95 (£8.95 supplement)

Fillets of Sea Bass

Risotto Nero, Asparagus, Charred Squid, Mussels & Scallops

£14.95 (£3.50 supplement)

Side Orders £2.00

French Fries

Fat Chips

Pomme Puree

Garlic Pomme Puree

Buttered New Potatoes

Roasted New Potatoes In Thyme

Sautéed Mushrooms

Mange Tout

Panache of Vegetables

Roquette and Parmesan Salad

Tomato and Mozzarella Salad

Mixed Leaf Salad

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Table d' Hôte

Friday

Starters

Pea & Smoked Ham Soup with Herb Crème Fraiche
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Caramelised Endive, Basil Pesto, Dressed Rocket and Mozzarella Salad
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Warm Black Pudding & Smoked Bacon Salad with Soft Boiled Hens Egg
~000~

Spiced Chicken, Rocket & Goats Cheese Crostini

Main Courses

Roast Duck Breast, Potato Rosti, Roasted Plums & Red Wine Jus
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Pavé of Cod, Savoy Cabbage & Chorizo Sausage
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Braised Fennel with Grilled Goats Cheese & Roquette Salad
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Blade of English Beef, Creamy Mash Potatoes, Roast Carrots & Parsnips

All main courses served with seasonal vegetables and potatoes of the day

Desserts

Caramel Pears, Sable Biscuit & La Mare Cider Sauce
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Trio of Ice Cream
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Plate of Continental Cheese with Chutney & Biscuits
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Trio of Chocolate

Fresh Filter Coffee and Mints

3 Courses @ £19.95

2 Courses @ £16.95

For our half board guests on Table d'Hôte, if you wish to choose a dish from the a la Carte then please do so.

(Supplement charges apply as marked)



Desserts

Plum Fritters with Lemon Rice Pudding

£5.95 (£1.50 supplement)

Assiette of Chocolate

£5.95 (£1.50 supplement)

Tiramisu

£5.50 (£1.00 supplement)

Apple Tart Tatin, Jersey Black Butter Ice Cream

£5.95 (£1.50 supplement)

Black Cherry Clafoutis

£5.95 (£1.50 supplement)

Genuine Jersey Menu

This Menu has been produced to highlight some of Jerseys' finest produce

Starter

Charred Asparagus, Poached St Peters Valley Duck Egg, Picked Herb Salad & Aioli Foam

£5.50 (*£1.00 supplement)

Main Course

Jersey Turbot, Braised Leeks, Fennel & Vanilla Jus

£15.00 (*£4.00 supplement)

Dessert

Poached Rhubarb, Italian Meringue & Crème Patisserie

£5.50 (*£1.00 supplement)

3 Courses @ £21.50

2 Courses @ £18.50

All our food is freshly prepared and cooked to order.

During certain busy periods this may result in small delays between courses.

If you are in a hurry please inform your server when placing your order and we will do our best to meet your request.

PLEASE NOTE: SOME OF OUR DISHES MAY CONTAIN TRACES OF NUTS THAT ARE NOT SPECIFIED IN THE MENU.