

## 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

Monday

### Starters

**Celeriac and Roast Apple Soup**  
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**Duck Rilette with Beetroot Pickle & Sour Dough Toast**  
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**Welsh Rarebit, Glazed Smoked Haddock, Local Plum Tomato & Basil Salad**  
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**Deep Fried Goats Cheese with Oats and Aioli**

### Main Courses

**Pan Roasted Grey Mullet with Caramelised Swede Puree & Crispy Pancetta**  
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**Shallot & Cherry Tomato Tatin with Roquette and Parmesan Salad**  
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**Rump of Welsh Lamb with Braised Red Cabbage & Madeira Jus**  
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**Breast of Guinea Fowl, Risotto of Wild Mushrooms & French Puy Lentils**

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

### Desserts

**Iced Hazelnut Nougat with Raspberry Coulis**  
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**Trio of Ice Cream**  
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**Plate of Continental Cheese with Chutney & Biscuits**  
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**Spotted Dick with Vanilla Custard**

**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 stated)



## 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.**