

## 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

Saturday

### Starters

Roast Tomato Soup with Basil,  
Feta & Olives  
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Home Cured Salmon, Picked  
Herb & Baby Cress Salad,  
Lime & Ginger Dressing  
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Cajun Spiced Lamb Fillet with  
Lemon Crème Fraiche & Herb  
Cous Cous Salad  
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Oven Baked Camembert with  
Fig Chutney, Sour Dough Toast  
& Crackers

[Great for two to share]

### Main Courses

Chicken Coq au Vin, Gratin  
Potatoes & Croutons  
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Pan Fried Haddock, Champ  
Potato Soufflé, Pea Puree &  
Buttered Fennel  
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Aged Rib Beef Steak with Hand  
Cut Chips & Béarnaise Sauce  
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Leek & Mushroom Crumble

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

### Desserts

Raspberry Brulee with Ginger  
Biscuit  
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Trio of Ice Cream  
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Plate of Continental Cheese  
with Chutney & Biscuits  
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Treacle Tart with Vanilla Ice  
Cream

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  
DISHERS MAY CONTAIN TRACES  
OF NUTS THAT ARE NOT  
SPECIFIED IN THE MENU.**