

## 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

Sunday

### Starters

Cream of Cauliflower Soup, Blue Cheese Croutons & Herb Gnocchi  
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Serrano Ham with Melon and Watercress Salad  
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Breast of Wood Pigeon, Woodland Mushrooms and Truffle Jus  
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Roasted Sweet Garlic & Herb Risotto

### Main Courses

Roasted Sirloin of Irish Beef with Traditional Accompaniments  
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Jersey Plaice Meuniere  
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Thyme & Sage Polenta Cakes with Dressed Roquette & Sauce Tapenade  
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Corn Fed Chicken Breast, Carrot Puree & Pan Fried Salsify

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

### Desserts

Hot Chocolate Fondant  
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Trio of Ice Cream  
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Plate of Continental Cheese with Chutney & Biscuits  
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Warm Apple & Blueberry Compote

### 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.**