

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

seasons

Table d' Hôte

Thursday

Starters

Honey Roasted Parsnip Soup with Rosemary & Croutons

~000~

Jersey Moules Mariniere

~000~

Devilled Lambs Kidneys on

Toasted Brioche

~000~

Thyme & Garlic Polenta Cakes

with Sauce Tapenade &

Dressed Roquette

Main Courses

Pan Fried Calves Liver,

English Mustard Mash &

Onion Jus

~000~

Salmon & Cod Fish Cake,

Wilted Spinach & Watercress

Dressing

~000~

Game Hot Pot, Sage Dumplings

& Dauphinoise Potato

~000~

Risotto of Butternut Squash,

Pea & Mint with Charred

Ciabbatta

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

Desserts

Frozen Mixed Berry Parfait

~000~

Trio of Ice Cream

~000~

Plate of Continental Cheese

with Chutney & Biscuits

~000~

Sticky Toffee Pudding with Ice

Cream and Caramel Sauce

Fresh Filter Coffee and

Mints

3 Courses @ £19.95

2 Courses @ £16.95

For our half board guests on Table d'Hote, 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.