

## 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



## Table d' Hôte

Tuesday

### Starters

Minestrone Soup with Croutons  
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Chicken Liver Parfait with  
Toasted Brioche & Red Onion  
Chutney  
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Apple, Goat's Cheese and  
Walnut Parcel with Beetroot &  
Honey  
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Risotto of Jersey Chancre Crab  
with Lemon, Herbs & Crème  
Fraiche

### Main Courses

Lincolnshire Pork Steak  
Milanese, Pomme Galette with  
Sage Butter & Roasted Apples  
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Roast Fillet of Salmon, Leek &  
Herb Risotto & Red Wine Jus  
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Pasta Linguine, Gorgonzola,  
Mushroom  
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Confit of Duck with Red  
Cabbage & Olive Oil Mash

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

### Desserts

Roasted Apples in La Mare  
Cider, Filo, Apple Crisps &  
Apple Sorbet  
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Trio of Ice Cream  
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Plate of Continental Cheese  
with Chutney & Biscuits  
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Crème Brulee with Homemade  
Biscuit

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  
requests.

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