

## 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

Wednesday

### Starters

**Beetroot & Crème Fraiche Soup**  
with Smoked Speck  
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**Char Grilled Squid, Chorizo,**  
Lime & Rocket Salad  
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**Twice Baked Goats Cheese &**  
Hazelnut Souffle with Pear,  
Apple & Walnut Salad  
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**Tea Smoked Chicken,**  
Caramelised Red Onion  
Tartlet, Baby Leaf & Picked  
Cress Salad

### Main Courses

**Breast of Free Range Chicken,**  
Sun Blushed Tomato  
Forcemeat, Courgette Ribbons  
& Basil Dressing  
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**Roast Fillet of Black Bream,**  
Wilted Spinach & Crayfish  
Beurre Blanc  
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**Braised Lamb Shank, Buttered**  
Mash & Rosemary Port Jus  
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**Wild Mushroom & Spinach**  
Pithivier with Confit Garlic  
Puree

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

### Desserts

**Lemon Tart, Lemon Sorbet &**  
Lemon Curd  
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**Trio of Ice Cream**  
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**Plate of Continental Cheese**  
with Chutney & Biscuits  
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**Warm Pears in Red Wine,**  
Vanilla Crème

### 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.**