

Homemade Breads & Flavoured Butter

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Grouville Bay Traditional Oysters Red Wine Vinegar, Shallots, Lemon & Tobasco £2 each

> Grouville Bay Kilpatrick Oysters Bacon & Whiskey £2.50 each

— To Start ——

Pan Seared Scallops Roasted Carrot, Cumin Crumb, Caviar Dressing £16

Aged Beef Tar Tar Capers, Shallots, Black Olive Caramel, Egg Yolk, Crispy Bread (gf) £15

Heritage Tomato Salad Roosted Tomato Consommé, Basil Oil (gf) (v) (vg)

—— Main Course —

Fillet of Jersey Beef Buttered Mash, Herb Crumb, Roasted Shallots, Smokey Bacon, Mushrooms, Artichoke Puree, Red Wine Jus £34

Seared Breast of Guinea Fowl Roast Chestnut Puree, Glazed Cabbage, Fermented Blackberry Jus £28

Sage & Butternut Gnocchi Winter Black Truffle Dressing (gf) (v) (vg) £20 Whole Baked Lemon Sole Brown Shrimp Beurre Noisette, Cucumber, Parsnip Puree £22

Grilled Guiness Mackerel

Beetroot Textures, Sherry Vinegar, Sea Herbs

£14

Chicken Liver Parfait

Grilled Fig, Duck Fat Brioche, Mixed Seeds (gf)

£12

Wild Mushroom Risotto

Winter Girolles (vg) (gf)

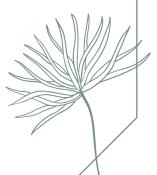
£13

Poached Monkfish Risotto Toasted Pine Nuts, Chervil Oil £26

Truffled Polenta Cake Roasted Winter Vegetables, Pesto Dressing (v) (vg) £18

Head Chef - Ross Bott

Dishes may contain nut/nut derivatives. (gf) Gluten Free option available (v) Vegetarion (vg) Vegan. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. A discretionary 10% service charge will be added to your bill. All tips go to the team.



Prix Fix Menu

 $\label{eq:chefs} Chefs \ Soup$ Home Baked Bread & Jersey Butter $_{(gf)(v)(vg)}$

Ham Hock Terrine Pickled baby vegetables, Mustard Dressing

> Château Prawn Cocktail Baby Gem, Mary Rose

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Pan Roasted Chicken Ballotine Creamed Leeks, Buttered Mash, Mustard Jus

Seafood Linguine Crab, Crayfish, Mussels, Lemon Butter Emulsion

Lemon & Herb Risotto Green Oil, Toasted Crumb $_{\rm (gf)\,(v)\,(vg)}$

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Blackberry Soufflé Crème Anglaise, Jersey Milk Ice Cream

Hazelnut Bavarois Baileys Ice Cream, Chocolate Crumble

Artisan 3 Cheese Board Apple Chutney, Grapes, Biscuits (gf) (£3 Supplement)

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Coffee

2 Courses plus coffee £32.00 3 Courses plus coffee £39.00

Dishes can be substituted from the A' La Carte menu if preferred. Supplements may apply.

Desserts

Crépe Suzette Warm Orange Compote, Vanilla Ice Cream (gf)

Sea Salted Chocolate Caramel Tart Jersey Milk Ice Cream

Blackberry Soufflé Créme Anglais, Mascarpone Sorbet

Jersey Apple Upside Down Cake Roasted Pecan, Custard, Cinnamon Ice Cream

Hazelnut Bavarois Baileys Ice Cream, Chocolate Crumble

All £10

Homemade Ice Creams & Sorbets

£3 per scoop

Selection of Artisan Cheeses Apple Chutney, Grapes, Biscuits (gf)

> 3 Cheese Board £12 5 Cheese Board £15

Dessert Wine & Port

	125ml	Bottle
Clos L'Abeilley		
Sauternes	11	32.95
Muscat de Rivesaltes		
La Fage	11.50	34
Late Harvet Reisling		
Jordan Melifera	12.5	36.95
Cockburns Ruby Port		4.50
Grahams 10 Year Old Tawny		4.75
Grahams LBV		4.95
Gold Campbell Vintage		25.95

All measures served in 50ml quantities except where specified.