

## MAIN COURSES

### **Cod Fillet 16.95**

Braised Peas, Lettuce, Pancetta, Braised Violet Artichoke, Clams Spring Onion Sauce

### **Josper Grilled Bass Fillet 19.95**

Maitake Mushrooms, Chive Purée, Leeks, Roast Beetroot, Spinach Crisps

### **Hake 17.85**

Potato Terrine, Spinach, Pickled Onions, Seaweed, Brown Shrimp Butter Sauce

### **Seafood Linguini 17.50**

Rich Crab Bisque

### **Grilled Octopus, Hand Dived Scallops, Prawns 21.05**

Risotto Nero, Blue Cheese, Shallot & Green Onion Sauce

### **Beef**

8oz Fillet £27.95

10oz Sirloin £24.75

Chateaubriand (500g) £57.35

Served with Watercress, Roasted Cherry Tomatoes & Field Mushrooms

### **Steak Sauces**

Creamy Peppercorn | Red Wine Jus | Café De Paris Butter

### **Pan Fried King Oyster Mushroom (v) 14.15**

Quail Eggs, Roasted Shallot, Parsnip Bon Bon's, Roast Leek & Mushroom Purée

### **Duck Breast 20.50**

Potato Fondant, Baby Spinach, Smoked Sausage and Squash Bernois,  
Squash Crisps, Confit Duck Fritter & Blackberry Jus

### **Whole Sea Bass 27.50**

Jersey Royals, Samphire & Lemon Butter Sauce

### **Fish Mix Grill (To Share) 37.00**

Salmon, Bass, Hake, Prawns, Scallops, mussels, Clams,  
Jersey Royals, Garlic & Shallot Sauce

## STARTERS

### **Royal Bay, Jersey, Oysters**

3/6/9 - Natural Sherry Vinegar Shallots £7.50

3/6/9 - Pickled Cucumber £7.50

### **Warm Goat's Cheese Salad 9.50**

Pistachio, Hazelnuts, Shallots, Lamb's Lettuce,  
Honey & Orange Dressing

### **Black Pudding Scotch Egg 9.95**

Piccalilli, Hollandaise, Mixed Leaves

### **Jersey Crab on Toast 10.85**

Fennel, Lemon & Dill Dressed Salad

### **Jersey Hand Dived Scallops 12.65**

Spanish Chorizo, Cauli ower Purée, Pickled  
Cauliflower & crushed Pistachios

### **Jersey Lobster & Caviar 11.95**

Artichoke, Royal Bay Jersey Oyster Veloute,  
Sea Herbs

### **Cod & Spinach Brandade 9.50**

Brioche Croutons & Poached Free Range Egg

### **Mussels 7.35**

A La Crème or Marinière Served with Warm  
Focaccia Bread

### **Beetroot Salmon Gravlax 13.00**

Pickled Beetroot Samosas, Goat Cheese, Salmon  
Tartare & Horseradish Espuma

### **Beef Carpaccio 11.00**

Piquillo Peppers, Provencal Olives, Lilliput  
Capers, Garlic Puree, Dijon Mustard & Chervil

## SIDES

All Side Dishes 3.95

Hand Cut Chips  
Parmesan & Truffle

Mashed Potato &  
Jersey Black Butter

New Potatoes

Buttered Green Beans

Tomato & Onion Salad

Sautéed Mushrooms

## SNACKS

Green Gordal Olives £3.95

Honey Roasted Chorizo £4.15

Truffle Popcorn £2.85

Smoked Marcona Almonds £4.50

Homemade Bread, Olive Oil,  
Balsamic, Roasted Garlic Bulb £5.25