

STARTERS

3 course £36.50 - 2 course £29.50

Tempura King Prawns with Sweet Chilli & Coriander Dip

Jersey Crab Crostini with Chilli & Lime Mayo on Seasonal
Salad

Chicken Liver & Brandy Parfait with Red Onion Chutney,
Toasted Ciabatta

Seared Jersey Hand Dived Scallops with Garlic & Herb
Butter

Panko Coated Goats Cheese, Basil Pesto, Walnuts, Red
Onion Chutney

Soup of the Day with Warm Bread & Jersey Butter

MAINS

3 course £36.50 - 2 course £29.50

Vegan Nduja Sausage, Black olive and Fennel Ravioli,
Provençal Sauce (VE)

Traditional Fish & Chips With Mushy Peas & Tartare Sauce

Warm Beef, King Prawn & Mushroom Salad with Garlic,
Chilli & Parmesan

Chicken & Chorizo Linguine, Spicy Tomato & Basil Cream
Sauce

Grilled Sea Bass Fillet, Crushed Jersey Royals, Spinach,
Saffron & Mussell Cream Sauce

Roast Sirloin of Beef, Duck Fat Roast potatoes, Seasonal
vegetables, Yorkshire pudding and Red wine gravy

DESSERTS

3 course £36.50 - 2 course £29.50

Selection Of Ice Creams

Glazed Lemon Tart with Raspberry Coulis

Sticky Toffee Pudding with Butterscotch Sauce

Belgian Chocolate Brownie with Raspberry Sorbet (V)

Vanilla Baked Cheese Cake with Fresh Berries