

Perello Gordal Pitted Green Olives £5.50

Mixed unsalted nuts £5.50

Vegetable minestrone

Orzo, pesto, roast garlic bread (G, M, N) £8.50

Grilled hand dived local scallops

Crisp tiger prawn shinjo, glazed chicken wing, Asian broth (CR, M, MO, SU) £18.50

Deep water local crab

Vine ripened heritage tomatoes, guacamole, garden shoots (CR, E, MU) £18.50

Lebanese tabbouleh

Pomegranate, mint, golden raisins, toasted pine nuts, tzatziki (G, M, MU, N) £12.50

Roast avocado

Cherry tomato, goats cheese pearls, cashews, wild rocket (M, MU, N) £15.50

Parma ham

Pulled buffalo mozzarella, ruby orange, sweet pickled figs (M, MU, N) £16.50

Traditional oak smoked salmon

Wholemeal toast, baby capers, shallot (F, G) £19.50

Ragoût of pulled beef

Short rib, pappardelle, plum tomato, basil, rocket, Parmesan (E, G, M, MU, N, SU,) £26.50

Roast slow cooked free range belly pork

Puy lentil jus, apple, celeriac (CEL, M, SU) £25.50

Grilled calf's liver

Dry cured bacon, champ, garden sage, crispy shallots (G, M, SU) £24.50

Traditional "coq au vin"

Creamed potato, button mushrooms, lardons, red wine sauce (G, M, SU) £22.50

Grilled sirloin steak

Woodland mushrooms, roast shallots, plum tomato, tarragon (M, SU) £29.50

Fillet of deep water cod

Crisp brandade, tender leeks, sweet pepper (E, F, G, M, SU) £23.50

Local lobster and prawn risotto

Poached free range egg, sesame, basil (CR, E, M, N, SE, SU) £28.50

Malaysian curry

Bok choy, roast vegetables, coconut rice £17.50

Griddled vegetable tart

Vine ripened tomatoes, rocket, Parmesan (G, M) £16.50

All main courses are a complete dish however please feel free to add any of the following sides:

- Truffle and Parmesan chips** (M, G)
- French fries** (G)
- Minted new potatoes** (M)
- Champ (mashed potato, scallions and chives)** (M)
- Broccoli shoots, baby spinach, toasted almonds** (M, N)
- Baked mac and Parmesan gratin** (G, M)
- Watercress, rocket, Parmesan salad** (M, MU, N)
- Mixed salad** (M, N)

All sides - £6.00

Vanilla panna cotta

Poached rhubarb, Jersey cream (E, M) £10.00

Crema Catalana

Cinnamon, ruby orange sorbet (E, M) £10.00

Valrhona chocolate mousse

Praline ice cream (E, G, M, N) £10.00

Sticky toffee pudding

Warm egg custard (E, G, M, N) £10.00

Traditional farmhouse cheeses

Garden quince, artisan biscuits (G, M, N) £15.00

Choice of freshly ground coffees, teas and infusions £5.50

Allergens

CEL – celeriac, CR - crustacean, E – egg, F – Fish, G – gluten, M – milk, MO – molluscs,
MU – mustard, N – Nuts, SU – Sulphites

In line with Jersey Government directives and laws, masks MUST be worn whenever leaving your table and moving around all public areas.

We care about our community and the environment that surrounds us, even more so during these challenging times. Long-standing relationships with local suppliers and the use of seasonal produce are key to us. This lunch menu reflects our valuable support for Jersey agriculture and fisheries as well as making the most of the abundant fresh produce from our very own Victorian kitchen garden and surrounding estate.

In order to comply with the latest Jersey Government Covid-19 guidelines, we are still obliged to offer a limited table service thus reducing contact with our team members to the strict minimum, while guaranteeing nonetheless an enjoyable experience. Please note that this also includes a restricted wine service. Thank you for your understanding.

Now fully CASHLESS we accept all credit and debit except of American Express.

All prices are fully inclusive of service charge. If however you would like to reward our team with an additional gratuity, please add it to your card payment as cash is no longer accepted.