

Warm goat’s cheese fondant
Heritage beetroot, crisp tuile, goat’s cheese mousse, blood orange sorbet
(E, G wheat, M, N hazelnut) £21.00

Jersey crab
Yuzu, watermelon, lime, prawns, garden shoots, Bloody Mary
(Cr, E, Mu, N walnut, Su) £23.00

Ham hock
Slow cooked pork, guinea fowl and ham hock terrine, Pata Negra, pickled vegetables, apple, capers, golden raisin (C, E, M, Su) £21.50

Roast quail
Quail liver parfait, black pudding Scotch egg, grapes and ginger
(E, G wheat, M, N walnut, Su) £22.50

Hand dived local scallops
Lobster tortellino, pepper dulce, wakame, lobster sauce
(Cr, G wheat, M, Mo, Se, Su) £25.00

Fillet of Angus beef
Braised oxtail, truffle potato, roast maple glazed carrots, fondant shallot (C, E, G wheat, M, Mu, Su) £45.00

Loin of wild venison
Slow braised shoulder, confit cabbage, salt baked baby beetroot, cèpe, Port
(G wheat, M, Su) £42.00

Creedy Carver duck
Glazed fig, ginger, chicory, butternut squash, pomegranate, confit salad
(M, Se, So, Su) £39.50

Wild halibut
Morels, broad beans, confit potatoes, peas, spinach fricassée
(F, M, Su) £42.00

Deep water turbot
Bouillabaisse, braised fennel, local shellfish, garlic croûte, aioli
(Cr, E, F, G wheat, M, Mo, Mu, Su) £42.00

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

- Jersey Royals** (M)
- Truffle chips, Parmesan** (G wheat, M)
- Steamed tender stem shoots, toasted almonds** (M, N almond)
- Green garden salad** (Mu, N almond, hazelnut, pistachio)

All sides - £7.00

Valrhona Caramelia

Hazelnut caramel, mango and passion fruit sorbet
(E, M, N hazelnut, So) £18.00

Apple and yuzu mousse

Cream cheese, olive sponge, garden raspberry sorbet (E, G wheat, M) £18.00

Longueville’s honey

Jersey yoghurt mousse, orange blossom, crème fraîche, filo tuile, honey ice cream
(E, G wheat, M, So) £18.00

Blackberry and apple crumble soufflé

Blackberry ripple ice cream (E, G wheat, M) £18.00

Traditional farmhouse cheeses

Garden quince, prune compote, artisan biscuits (E, M, N pecan, walnut, So) £22.50

Choice of freshly ground coffees, teas, infusions and petits fours

(M, G wheat, N almond, hazelnut, pistachio) £6.50

We cater for most dietary requirements and in addition, we offer full vegetarian and vegan menus as well as a dedicated children’s menu. Should you prefer either a plainly cooked dish or an ingredient that is not featured on the menu, please see a member of our Team.

Allergens

C– celery, Cr - crustacean, E – egg, F – fish, G – gluten, M – milk, Mo – molluscs, Mu – mustard, N – nuts, Se – sesame, So – soya, Su – sulphates

**In support of local charity JAYF, we are adding £1 to every restaurant bill.
If you prefer to opt out, please inform a member of staff.**

More info on JAYF can be found on



If you would like to reward our team with a gratuity, please feel free to do so.
All gratuities are shared amongst all staff members.