

Sunday Lunch

Lobster tortellini

Hand dived local scallops, wakame, Asian broth
(Ce, E, F, G wheat, Mo, Se, Su) £21.50

Jersey deep water crab

Oak smoked salmon, prawns, sweet pickled cucumber, dill, avocado
(C, Cr, E, F, Mu, N walnut, Su) £22.50

Lebanese tabbouleh

Pomegranate, mint, golden raisins, toasted pine nuts, tzatziki (G wheat, M, N pine nuts) £17.50

Ham hock

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

Warm goat’s cheese fondant

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

Roast sirloin of Angus beef

Yorkshire pudding and traditional accompaniments (E, G wheat, M, Su) £40.00

Grilled calves liver

Dry cured bacon, champ, garden sage, crispy shallots (M, Su) £29.00

Roast guinea fowl

Baked pithivier, creamy leeks, garden squash, morels, Sauternes sauce
(G wheat, M, So, Su) £38.50

Pulled Creedy Carver duck confit

Warm salad, pomegranate, sesame, edamame, avocado, ginger
(M, Mu, N walnut, Se, So, Su) £27.50

Roast deep water cod

Chorizo, slow cooked beans, piquillo peppers, baby spinach
(F, G wheat, M, Mu, Su) £30.00

Wild brill

Woodland mushrooms, truffle mousseline, broad beans, new potatoes, cèpe velouté (F, M, Mo, Se, So, Su) £29.50

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

- Jersey Royals (M)
- Truffle chips, Parmesan (M, G wheat)
- French fries (G wheat)
- Broccoli shoots, baby spinach, toasted almonds (M, N almond)
- Mixed salad (M, N walnut)

All sides - £7.00

Valrhona chocolate délice

Guanja 70% chocolate, crèmeux, passion fruit, mango sorbet (E, G wheat, M, N almond, So) £16.50

Tiramisu

Mascarpone, espresso, Marsala wine (E, G wheat, M, So, Su) £16.50

Rhubarb pavlova

Poached rhubarb, pistachio cream, lemon thyme and yoghurt sorbet (E, M, N pistachio, Su) £16.50

Sticky toffee pudding

Butterscotch sauce, crème fraîche, vanilla ice cream (E, G wheat, M) £16.50

Traditional farmhouse cheeses

Garden quince, artisan biscuits (G wheat, M, N pecan, walnut, Su) £22.50

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

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

Allergens:

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

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.