

SUNDAY LUNCH

£37.50 for two courses - £47.50 for three courses

Starters

Royal Bay oysters (Mo, Su)

Half a dozen Royal Bay oysters, lemon, shallot, Cabernet Sauvignon vinegar

Garden vegetable salad – V (G wheat, Mu, N walnut, Su)

Roast beetroot, crispy kale, butternut squash, bulgur wheat, garden shoots

Asparagus – V (E, G wheat, M, Su)

Wild garlic velouté, crisp free range egg

Hand dived local scallop ceviche (M, Mo, Su)

Carrot, coriander, lemon gel, golden beetroot, avocado

Jersey crab (Cr, E, M, Mu, N walnut, Su)

Prawns, watermelon, lime, yuzu, apple, garden salad

Burrata (M, Mu, N pine nuts, Su)

Parma ham, broad beans, basil pesto, toasted pine nuts, confit lemon

Main Courses

Roast sirloin of Angus beef – Supplement £8.00 (E, G wheat, M, Mu, Su)

Yorkshire pudding and traditional accompaniments

New season lamb (E, G wheat)

Roast rump, slow cooked shoulder, sweet pepper compote, mint, peas, globe artichoke

Free range maize fed chicken (E, M, Mu, N pine nuts, Su, So)

Wild mushroom, tarragon, plum tomato, vegetable salad, potato rosti

Deep water brill (E, F, M, Mo, Su)

Grilled octopus, asparagus, plum tomato, basil, smoked aioli

Lobster salad (Cr, E, M, Mu, N walnut, Su)

Half local lobster, Jersey crab, prawns, garden salad, Jersey Royals

Garden vegetable linguine – V (G wheat, M, Mu, N walnut, Su)

Sun ripened cherry tomatoes, chilli, peas, broad beans, garlic, courgette, sweet peppers, wild rocket, Parmesan

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

All sides 8.00 each

Jersey Royals (M)

Truffle chips, Parmesan (G wheat, M)

French fries (C, G wheat)

Steamed tender stem shoots, toasted almonds (M, N almond)

Green garden salad (Mu, N almond, hazelnut, pistachio)

Desserts

Crème brûlée (E, M, Su)

Sun ripened garden berries, cherry sorbet

Tiramisu (E, G wheat, M, Su)

Mascarpone cream, espresso syrup

Sun ripened strawberries (E, M, Su)

Garden rhubarb, Chantilly cream, Italian meringue

Peach and vanilla filo tart (E, G wheat, M, N hazelnut)

Longueville's raspberry sorbet

Traditional farmhouse cheeses – Supplement £10.00 / as an additional course £23.00

Garden quince, prune compote, caramelized pecans, artisan biscuits

(E, G wheat, M, N pecan, walnut, So)

**Choice of freshly ground coffees, teas, infusions and petits fours
(G wheat, M, N almond, hazelnut, pistachio)**

7.00

Vegetarian and Vegan Starters

Roast garden vegetables – Ve (Mu, N pine nuts, walnut) So, Su)

Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing

Asian salad – Ve (Se, So)

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal

Tabbouleh – Ve (G wheat, Mu, N pine nuts, walnuts, So, Su)

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts

Buffalo mozzarella (M, Mu, N walnut, Su)

Roast garden Jerusalem artichoke, baby fennel, ruby grapefruit, garden mint

Truffle goat's cheese mousse (M, N, hazelnut, Su)

Salt baked garden beetroot, pickled beetroot, tree ripened fig, toasted hazelnuts

Ve = Vegan, all other dishes are vegetarian

Vegetarian and Vegan Main Courses

Griddled local aubergine – Ve (N almond, cashew)

Marinated cauliflower, garden squash, creamed cashew nut, lentil dahl

New season white asparagus – Ve (N pine nuts)

Sweet pepper compote, tender leeks, broccoli, toasted pine nuts, black garlic

Baked vegetable Wellington (E, G wheat, M, Su)

Caramelized garden root vegetables, mushroom, tomato, tarragon sauce

Garden vegetable linguine – Ve (G wheat, M, Mu, N walnut, Su)

Sun ripened cherry tomatoes, chilli, peas, broad beans, garlic, courgette, sweet peppers, wild rocket, Parmesan or vegan feta

Cèpe risotto (M, Su)

Crisp potato skin, truffle, Parmesan, herb oil

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

All sides 8.00 each

Jersey Royals with dairy free butter

Steamed tender stem shoots, toasted almonds (N almond)

Green garden salad (Mu, N walnut)

Ve = Vegan, all other dishes are vegetarian

Vegetarian and Vegan Desserts

(N almond, hazelnut, So)

Chocolate cheesecake - Ve

Valrhona 46% Amatika chocolate, orange sorbet

Garden apple crumble – Ve (G wheat, N almond)

Bay leaf custard, salted almond ice cream

Warm chocolate fondant (E, G wheat, M, N hazelnut, So)

Single plantation dark chocolate, praline ice cream

Poached pear (E, Su)

Pomegranate, orange toasted sabayon, mandarin sorbet

Traditional farmhouse cheeses - Supplement £10.00

Garden quince, prune compote, caramelized pecans, artisan biscuits

(E, M, N pecan, walnut, So)

**Choice of freshly ground coffees, teas, infusions and petits fours – Ve
(G wheat, N almond, pistachio, hazelnut)**

7.00

Ve = Vegan, all other dishes are vegetarian