

Market Menu

Salt baked garden beetroot - v

Heritage tomatoes, horseradish, crumbled feta, toasted pumpkin seeds

Oak smoked salmon

Prawn cocktail, little gem, spiced plum tomatoes, watermelon, lime

Seared scallops

Slow cooked cuttlefish, cucumber, carrot salad, Provençal dressing

Sauté chicken livers

Woodland mushroom fricassée, tarragon, new season asparagus

New season lamb rump

Jersey Royals, peas, broad beans, wild garlic, aioli, minted jus

Coq au vin

Maize fed chicken, crisp pancetta, mushrooms, creamed potatoes, hispi cabbage

Wild plaice

Crushed potatoes, garden greens, warm tartar sauce

Garden vegetable risotto - v

Parmigiano Reggiano, wild rocket, toasted pine nuts

Apricot and hazelnut délice - v

Apricot sorbet, toasted hazelnut

Valrhona 38% milk chocolate banoffee crumble – v

Chocolate and banana mousse, chocolate ice cream, banana curd

Garden lemon posset - v

Rhubarb and Champagne jelly, buttermilk meringut

Farmhouse cheeses - Supplement £10.00 - as an additional course £23.00

Traditional accompaniments, quince, grapes, caramelised pecans

Choice of freshly ground coffees, teas, infusions and petits fours - £7.00

£27.50 for two courses - £35.00 for three courses All sides £8.00 – see A la carte

VEGAN AND VEGETARIAN DISHES

Asian salad – Ve

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

Tabbouleh – Ve

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

Roast garden vegetables – Ve

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

Garden vegetable linguine – Ve

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

Vegetable tart “fine” – Ve

Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket

Roast garden squash risotto

Tomato compôte, baby spinach, toasted pine nuts

Garden apple crumble – Ve

Bay leaf custard, salted almond ice cream

Chocolate cheesecake – Ve

Valrhona 46% Amatika chocolate, orange sorbet

Poached pear

Pomegranate, orange toasted sabayon, mandarin sorbet

A la carte starters

Warm goat's cheese fondant

Heritage beetroot, crisp tuile, goat's cheese mousse, blood orange sorbet

£22.00

Jersey Crab

Yuzu, watermelon, lime, prawns, garden shoots, Bloody Mary gel

£25.00

Warm veal fillet

Rocket salad, confit carrot, celeriac crisp, Parmesan, truffle sauce

£25.00

Free range guinea fowl terrine

Slow cooked ham hock, Sauternes, caper raisin dressing, Pata Negra

£23.00

Hand dived local scallops

Lobster dumpling, glazed chicken wing, pak choy, coriander

£26.00

Asian salad - ve

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

£22.00

Vegetable cannelloni - ve

Aubergine, sweet peppers, black garlic, tempura courgette, plum tomato sauce

£18.50

Roast garden vegetables - ve

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

£18.50

Tabbouleh - ve

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts, coriander, coconut yoghurt

£20.00

ve = Vegan

A la carte main courses

Creedy Carver duck

Dukkah spiced pear, duck confit, prune and bergamot

£42.00

Grilled Angus beef fillet

Slow cooked short rib, shallot choux, salsify, tartiflette, Bordelaise sauce

£45.00

Wild venison loin

Baked pithivier, braised cabbage, pistachio, chestnut, glazed apple, sweet potato

£43.00

Line caught local sea bass

Grilled prawns, aubergine caviar, ratatouille, saffron aioli, tomato fondue

£40.00

Deep water halibut

Bouillabaisse, grilled octopus, garlic croute, rouille, citrus, fennel salad

£42.00

Griddled local aubergine - ve

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

£26.00

Baked vegetable Wellington - ve

Caramelized garden root vegetables, mushroom, tomato, tarragon sauce

£38.00

Vegetable tart "fine" - ve

Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket

£32.00

Cèpe risotto - v

Crisp potato, truffle, Parmesan, herb oil

£28.00

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

£8.00 each

Jersey Royals, truffle Parmesan chips, French fries, steamed tender stem shoots with toasted almonds, green garden salad

Desserts

Tree ripened fig

Madagascan vanilla délice, fig compote, pistachio, mandarin sorbet

£19.00

Valrhona Manjari 64% chocolate délice - v

Black cherries, chocolate ice cream

£20.00

Longueville's honey - v

Jersey yogurt mousse, orange blossom, crème fraîche, filo tuile, honey ice cream

£19.00

Blackberry soufflé - v

Jersey vanilla ice cream

£20.00

Chocolate cheesecake - ve

Valrhona 46% Amatika chocolate, orange sorbet

£16.00

Garden apple crumble - ve

Bay leaf custard, salted almond ice cream

£16.00

Warm chocolate fondant - v

Single plantation dark chocolate, praline ice cream

£19.00

Poached pear

Pomegranate, orange toasted sabayon, mandarin sorbet

£18.00

Traditional farmhouse cheeses

Garden quince, prune compôte, artisan biscuits

£23.00

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

£7.00