



SEAFOOD SEPTEMBER

MARKET MENU

showcasing seafood and the best of local seasonal ingredients



Royal Bay oysters

Champagne poached oysters, garden cucumber, glasshouse grapes

Local grilled octopus

Sun ripened plum tomato compote, white beans, garden fennel

Jersey crab

Crab bon bon, sweetcorn purée, pink grapefruit, watercress and rocket salad

Warm garden salad — v

Roast garden vegetables, toasted pine nuts, romesco



Line caught sea bream

Sauté new potatoes, ratatouille, garden artichoke, plum tomato sauce

Wild plaice

Crushed local potatoes, garden kale, warm tartar sauce

Diver caught local scallops

Pea purée, pear, watercress velouté, chorizo, potato rösti

Kitchen garden squash risotto — v

Parmigiano Reggiano, wild rocket, toasted pine nuts, plum tomato



Garden apple & blackberry crumble

Oat crumble, vanilla ice cream

Local fig délice

Tree ripened figs, clementine sorbet

Tiramisu — v

Amaretti biscuits

Farmhouse cheeses

Traditional accompaniments, quince, grapes, caramelised pecans

Supplement £11.00 - as an additional course £24.00



Choice of freshly ground coffees, teas, infusions and petits fours - £7.50

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