



Table D'hôte Lunch Menu

To Begin

Mozzarella cheese/tomato jelly/balsamic granite/marinated vegetables (V)

Smoked mackerel/cucumber/lemon gel/mixed cress

Confit chicken leg terrine/celeriac purée/Melba toast

Soup of the day

To Follow

Calf's Liver/sautéed potatoes/green apples/pickled carrots/calvados jus

Pork fillet/pig cheek/Parmesan polenta/black pudding/chard grilled baby leeks

Rump of lamb /baby ratatouille/fondant potato/rosemary sauce

Hake fillet/crushed Jersey royals/sautéed spinach/lemon& caper butter

Spiced cauliflower terrine/smoked aubergine purée/maple toasted nuts (V)

Selection of fresh market vegetables £1.50

For Afters

Warm bloody orange soufflé/ champagne sorbet

Mango & passion fruit parfait/ summer fruits

Profiteroles/ cream patisserie/ chocolate/ vanilla ice cream

Selection of Ice creams and sorbets

2 courses £16.00 or 3 courses £19.00

Filter Coffee or tea £1.50

Cappuccino or Espresso £2.50

A selection of English and Jersey Cheeses £3.00

(V) Vegetarian dishes

*Prices are inclusive of 5% GST. Gratuities are not included; however 10% be added to parties of 10 or more
Whilst many ingredients are in the descriptions, often some are not. If you have any food allergies or concerns,
please speak to one of our team who will be happy to help. Some fish dishes may contain small bones.*