



Sample Dinner Menu

£35.00 2 courses | £42.50 3 courses

Guests on half-board basis receive an allowance of £33.50 towards the à la carte menu

TO BEGIN

Beef fillet tataki | radish | ponzu | spring onion | crispy shallots | **GF***

Ham hock terrine | gherkins salad | mustard mayonnaise | watercress | **GF**

Fish croquettes | spiced tomato & chilli salsa | rocket salad

Salmon gravlax | marinated beetroot | natural yogurt | black caviar | **GF**

Kohlrabi carpaccio | pea purée | pickled onion | candied kumquat | walnuts | **VE|GF**

TO FOLLOW

Pork belly | black pudding | truffle mash potato | tenderstem broccoli | apple purée | **GF***

Guinea fowl breast | potato rosti | butternut squash purée | cavolo nero | thyme sauce | **GF**

Grilled king prawn & squid | chorizo & saffron risotto | aioli | micro herbs | **GF**

Sea bream fillet | crushed new potato | sautéed spinach | lemon & caper butter | **GF**

Harissa roasted cauliflower | cauliflower & almond purée | couscous | hazelnut | **VE**

FOR AFTERS

Dark chocolate ganache | white chocolate mousse | mixed berries | **GF**

Lime tart | orange gel | Italian meringue

Vanilla & toffee Eton Mess | fresh blueberries | red amaranth

Selection of homemade and Jersey ice cream & sorbet | **GF**

Selection of cheeses | grapes | chutney | celery | **GF***

Whilst many ingredients are listed 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

'Please note a discretionary service charge of 10% will be added to your final bill'

V = Vegetarian | VE = Vegan | GF = Gluten Free | GF* = Gluten Free Available