



Sunday Lunch Menu

£32.50 for three courses

To Begin

Ham hock terrine | pickled vegetables | fresh radish | watercress | GF

Beef carpaccio | wild mushrooms | parmesan | capers | GF

Smoked Jersey mackerel | beetroots | horseradish | herb oil | GF

Seared Jersey scallops | black pudding | apple | pea shoots | GF*

Mozzarella cheese | pea purée | sour cherries | parmesan & lemon crust | V|GF

To Follow

Traditional roasted Irish ribeye | roast potatoes | Yorkshire pudding | roasted vegetables | gravy GF*

12 hour roasted leg of English lamb | minted peas | Jersey Royals | jus | GF

Chicken breast | fondant potato | curly kale | truffle jus | GF

Fillet of Jersey seabass | seafood & shellfish risotto | asparagus | GF

Cod fillet | crushed potato | sauté green vegetables | lemon & thyme hollandaise | GF

Warm Jersey Royal salad | garden peas | broad bean | watercress | V|VE|GF

For After

Orange jelly | infused mint | mango | pineapple | crispy rice | GF

Pistachio & polenta cake | honey roasted fig | yoghurt sorbet

Hot chocolate fondant | pistachio ice cream

Selection of cheese | celery | grapes | homemade chutney | GF*

Selection of ice cream & sorbet | 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

'A discretionary service charge of 10% will be added to your bill and all tips go directly to our staff. If you would prefer this to be removed from your bill, please don't hesitate to ask'

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