



## To Begin

Jerusalem artichoke soup | potato | chestnuts | crispy sage | **V|VE|GF**  
£8.50

Salt baked celeriac | pickled celery | toasted hazelnut | truffle mayonnaise | **V|VE|GF**  
£9.50

Pigeon breast | wild mushroom risotto | game crisps | tarragon oil | **GF**  
£10.50

Venison & black pudding Scotch egg | parsnip purée | poached blackberries  
£12.50

Beef tartare | anchovies | parmesan | candied garlic | wasabi crackers | **GF\***  
£14.50

Tempura Jersey oysters | pickled kohlrabi | apple | smoked paprika aioli | **GF\***  
£12.50

Treacle cured salmon | ginger purée | marinated beetroot | spring onions | **GF**  
£13.95

Coquilles St. Jacques | scallops | mushrooms | cream | herb crust | **GF\***  
£14.50

*All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not always include all ingredients. Some fish dishes may contain small bones.  
If you are unsure with regards to allergens or need specific advice regarding menu items, please ask a member of the team who will be happy to assist*

**'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 do not hesitate to ask.'**

**V – Vegetarian | VE – Vegan | GF – Gluten Free | GF\* - Gluten Free Available**



## To Follow

Roasted butternut squash | mild curry | coconut | chickpea | basmati rice | **V|VE|GF**  
£16.50

Beetroot Wellington | mushrooms | chestnuts | spinach | red wine gravy | **V|VE**  
£18.50

Game suet pudding | braised red cabbage | grilled baby leeks | juniper berries sauce  
£25.50

Venison loin | curly kale | quinoa | dates | ginger | chocolate sauce | **GF**  
£28.50

*add a portion of sauteed potatoes for £5.00*

Beef fillet steak | oxtail & celeriac 'lasagne' | baby spinach | horseradish cream | **GF**  
£32.50

*add truffle & Parmesan handcut chips - £5.00*

Greenhills lamb Wellington | filo pastry | spinach | duxelles | Parma ham |  
minted flageolet beans | sugar snap peas | fondant potato | rosemary jus  
£34.50

Turbot fillet | herb gnocchi | saffron & beer bisque | baby fennel | **GF\***  
£42.50

Lemon sole a'la Veronique | grapes | mushrooms | cream | samphire | **GF**  
£42.50

*add new potatoes - £5.00*

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## A Little More

Cauliflower mornay

**V**

£5.00

Sauteed potatoes

**V|VE|GF**

£5.00

New Potatoes

**V|GF**

£5.00

Sauteed greens with pine nuts

**V|VE|GF**

£5.00

Hand cut chips | truffle oil | shaved Parmesan

**GF**

£5.00

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## For Afters

Chocolate & coconut mousse | marinated pineapple | **V|VE|GF**  
£9.75

Passionfruit baked Alaska | seasonal fruits | **GF**  
£10.25

Selection of Jersey ice cream & luxury sorbets | **GF**  
£10.50

Cappuccino & blackberry mousse | caramel glaze | yogurt sorbet | aero | **GF**  
£10.95

Chocolate fondant | ruby chocolate centre | raspberry texture  
£11.50

A selection of five cheeses from our in house cheese trolley | **GF\***  
£15.50

***trolley only presented for dinner service only***

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