



# À La Carte



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WINTER/SPRING MENU





## A little about our Head Chef...



Lukasz Pietrasz, our Head Chef, enjoys creating his own signature dishes by incorporating unique flavours, colours and textures, always presented with stylish flair.

Our kitchen is proud to use the finest local ingredients from sea, field and farm; the fresher the better! Lukasz likes to feature seasonal Jersey produce and is passionate about experimenting with new cooking methods. His keen eye for detail and ability to perfectly pair flavours has led him to create this menu of inspirational recipes for you to choose from. Each dish is hand crafted with care and attention to tell the story of our unique island home.

**Bouan appétit!**  
(Jèrriais: Enjoy your meal!)



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## Nibbles

Homemade bread | olive oil and balsamic **V**  
£5.00

Green Nocellara olives **VE GF**  
£3.95

Bang-bang cauliflower | peanut sauce **VE**  
£4.25

Crispy whitebait | lemon mayonnaise  
£4.50

Lobster arancini | whipped avocado  
£5.95

Mini sausage and marmalade rolls | mustard mayonnaise  
£3.50

**V** Vegetarian **VE** Vegan **GF** Gluten Free **GF\*** Gluten Free Available **VE\*** Vegan Available

*Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens. Some fish dishes may contain small bones. If you are unsure or need specific advice, please ask a member of our team who will be happy to assist.*

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

# Starters

## From the Land

Beef tataki | white radish | crispy shallots | spring onion | ponzu sauce **GF\***  
£13.50

Home-smoked duck breast | bok choy salad | chilli jam | sesame soy dressing **GF**  
£14.50

Jersey leek and haggis croquettes | green apple and mustard sauce  
£9.95

Game terrine | tarragon mayonnaise | pickled girolle mushrooms **GF**  
£15.95

## From the Sea

Jersey white crab meat | crab bonbon | brown crab ketchup | crab tuile  
£18.50

6 tempura Jersey oysters | pickled kohlrabi | smoked paprika aioli  
£15.50

Smoked haddock and sweetcorn | chowder pot pie  
£12.00

Jersey scallops | spiced date purée | pancetta | kumquat **GF**  
£15.50

## From the Garden

Warm broccoli and stilton quiche | pear and fig chutney | roasted walnut **V**  
£10.50

Cauliflower salad | pistachio purée | raisins | vinaigrette dressing **VE GF**  
£9.95

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# Mains

## From the Land

Ribeye steak | herb crusted mushrooms | chunky chips | tenderstem broccoli  
green peppercorn sauce **GF**  
£32.50

Guinea fowl breast | tarragon and mushroom mousse | butternut squash and pearl barley  
chicken jus **GF\***  
£24.50

Greenhills venison Wellington | filo pastry | maple roasted root vegetables | new potatoes  
£33.50

Slow cooked lamb shank pie | Jersey lavender | puff pastry | sugar snap peas **GF\***  
£27.50

## From the Sea

Luxury fish pie | haddock | scallops | king prawns | cream crab sauce | Duchess potato  
mangetout peas **GF**  
£28.50

Salmon en croûte | puff pastry | sautéed spinach | Riesling sauce  
£27.50

Spiced cod fillet | curried cauliflower | mango relish | curry oil **GF**  
£22.50

Sea bass fillet | seafood and seaweed risotto | samphire | confit wild mushroom **GF**  
£29.95

## From the Garden

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

Moroccan style chickpea and feta pie | Jersey tomato | harissa | crispy filo pastry **V VE\***  
£16.50

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## Side Orders

Savoy cabbage | crispy pancetta | chestnuts **GF**  
£4.00

Lyonnais potatoes **VE GF**  
£4.50

Tenderstem broccoli | romesco sauce | roasted almond **VE GF**  
£5.50

Duck fat roast potatoes  
£4.50

Homemade chunky chips with seaweed salt **VE GF\***  
£4.95

Maple roasted root vegetables **VE GF**  
£4.50

## For 2 to Share

14oz Irish beef Wellington | homemade chunky chips with seaweed salt  
minted green beans | red wine jus  
£75.00

**Available for dinner service only**

Game casserole | wild boar sausage | pomme purée | pickled beetroot salad  
£32.50

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## Dessert

Fig, pear and cinnamon crumble | vanilla custard **VE GF**  
£10.50

Green tea matcha delights | raspberry compote | white chocolate crispy puffed rice  
£10.25

Jersey lemon crèmeux | sable biscuit | crispy meringue | homemade blackcurrent sorbet  
£9.50

Pink champagne crème bavaroise | blueberry jelly | berries **GF**  
£12.50

Dark chocolate bark | milk chocolate ganache | mint crunch | Jersey black butter gelato  
£10.95

Selection of ice cream and sorbet **GF**  
£10.50

Selection of cheese | grapes | celery | homemade chutney | biscuits **GF\***  
£13.95

*Available for dinner service only*

## To Share

Green apple and thyme tarte tatin | Jersey black butter ice cream **V VE\***  
£16.50

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