

£45.00 | 3 COURSES

## To Begin

6 crispy focaccia fried Jersey oysters | smoked paprika aioli | pickled vegetables *To Share*Homemade smoked salmon and leek terrine | confit potato | pea shoot and micro cress salad GF

Pressed Serrano ham | pork belly | black pudding | poached pear | crispy bread GF\*

Braised oxtail risotto | truffle olive oil | parmesan crisps | radicchio lettuce GF

Tomato tabbouleh | avocado mousse | red quinoa | Jersey lemon zest moolloumi cheese V GF

## To Follow

Jersey beef bourguignon pie | bacon | carrots | mushrooms | puff pastry | sugar snap peas *To Share*Duck breast | pickled beetroots | baby turnips | sweet potato fondant | Jersey lavender sauce GF

Pan seared sea bream fillet | braised fennel | saffron potato | shellfish | bouillabaisse sauce GF

Pan seared monkfish fillet | potato rosti | bok choy | lobster and coconut velouté | coriander oil GF

Cauliflower steak | romesco sauce | saffron couscous | roasted almonds VE GF\*

## To Finish

Duo of chocolate | milk chocolate and orange bavarois | dark chocolate ganache | orange gel *To Share*Tiramisu | sponge | mascarpone | amaretto | coffee | cocoa powder

Mango and passionfruit cheesecake | raspberry textures

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

Selection of Jersey ice cream and sorbet GF

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