



À la Carte



SUMMER 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!)



Nibbles

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

Gluten-free rolls available
£3.95

Green Nocellara olives **VE GF**
£4.50

Jersey lobster arancini | avocado mousse
£6.25

Grilled sardines on toast | fennel salad | pickled red onion **GF***
£5.50

Crispy potato wedges | homemade Jersey tomato and red pepper chutney **VE GF**
£5.00

Chicken curry puff pastry parcels | minted yoghurt dressing
£5.50

Homemade biltong and potato bonbon | apricot blatjang
£6.00

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 salad | horseradish cream | pickled mushrooms | rainbow radish | Stilton beignet **GF***
£17.00

'Nduja scotch egg | black garlic aioli 
£13.00

Jersey lamb spring roll | chargrilled baby gem lettuce | coriander and mint emulsion
£12.50

Chicken and duck liver parfait | rhubarb marmalade | pistachio granola | homemade soda bread **GF***
£13.00

From the Sea

Smoked Jersey lobster tail | sauce américaine | courgette and lobster claw roll | sea herbs **GF**
£19.95

6 Jersey oysters two ways
Pickled cucumber and apple or bacon sauce **GF**
£16.00

Jersey chancre crab | kohlrabi | pickled grapes | ajo blanco 
£18.50

Hand-dived Jersey scallops | fennel and tomato relish | spiced tomato jam
tomato butter sauce | scallop roe tuile **GF***
£16.50

From the Garden

Rainbow carrot mosaic | spiced carrot purée | carrot skin dukkha | carrot vinaigrette **VE GF** 
£12.00

Saffron ravioli | ricotta | garden peas | broad beans | Jersey Royals **V**
£13.50

 £1 from every marked item sold will be donated to our 2025 chosen charity, Dementia Jersey

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Mains

From the Land

Chicken pithivier | tarragon mousse | celeriac purée | asparagus | Madeira jus
£26.00

Barbecued pork tenderloin | crispy Jersey Royals | kimchi hispi cabbage | ponzu gel **GF** 
£25.50

6oz beef Wellington | puff pastry | truffle mushroom duxelles | spinach | veal jus | tenderstem broccoli
£39.95

Duck breast | confit duck leg cylinder | carrots | orange and ginger purée | potato pavé | chicken jus **GF**
£27.50

From the Sea

Jersey fish and seafood bouillabaisse | rouille sauce | brown shrimp toast | fennel tops **GF***
£34.00

Wild Jersey sea bass | courgette | clams | white wine velouté | Jersey Royals **GF**
£32.00

Monkfish | katsu curry sauce | crispy mussels | coriander and cucumber salad
chilli oil | steamed rice **GF*** 
£28.00

Crispy cod fillet | Jersey potato tart | salmon roe | bacon butter sauce | sautéed spinach **GF**
£29.50

From the Garden

Jersey squash and puy lentil pie | filo pastry | sautéed green vegetables **VE** 
£22.50

Cauliflower steak | pakora chickpea | korma sauce | saffron rice | pomegranate
coconut and coriander yoghurt **VE GF**
£22.50

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For 2 to Share

14^{oz} Chateaubriand | grilled heritage tomato | homemade chunky chips
sautéed green vegetables | béarnaise or peppercorn sauce **GF**
£76.00

Side Orders

Maple glazed rainbow carrots **V VE* GF**
£4.50

Minted Jersey Royals **V VE* GF**
£5.50

Asparagus with roasted almond **V VE* GF**
£6.50

Duck fat roast potatoes **GF**
£6.00

Homemade chunky chips with seaweed salt **VE GF**
£5.00

Stir-fried garlic green beans **V VE* GF**
£5.50

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Dessert

Mint and pineapple vacherin | coconut crèmeux | homemade piña colada sorbet **GF** 

£10.95

Smoked dark chocolate ganache | vanilla Chantilly cream | crunchy peanut tuile

£12.50

Cinnamon sablé biscuit | lime crème bavaroise | salted caramel gelato

£12.00

Light chocolate sponge cake | marinated strawberry and black pepper | raspberry sorbet **VE** 

£10.00

Jersey green tea dacquoise | passionfruit jelly | white chocolate cream

£10.00

Selection of ice cream and sorbet **GF**

£10.50

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

£16.50

Available for dinner service only

For 2 to Share

Baked Alaska | strawberry and vanilla ice cream | meringue | berry fruits

£19.50

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