

Early Bird Table d'Hôte Menu

3 COURSES | £49.50

Includes a half bottle of red, white or rosé house wine per person Available Monday - Thursday for reservations at 6pm only

Homemade bread | balsamic and olive oil | house butter GF* £5.00

Starters

Tandoori gambas | asian salad | chilli | sesame and soy dressing

Cured salmon | celeriac remoulade | pickled green apple | dill oil GF

Honey-glazed gammon ballotine | pea and mint purée | rainbow radishes | toasted brioche GF*

Pulled beef cheek | tostadas | avocado mousse | sour cream | salsa criolla

Ratatouille tart | mozzarella | caramelised onions | roasted tomato and pepper sauce V GF

Mains

Chicken breast | basil mousseline | gnocchi | provençal vegetables

Lancashire lamb hotpot | root vegetables | crispy potato | sautéed green vegetables | GF

Cod fillet | braised bok choy | peanuts | chickpea pakora | tikka masala sauce | chilli oil | jasmine rice

Jersey sea bream | Jersey Royals | samphire | Jersey heritage tomato | sauce vierge | GF

Jersey courgette linguine | cherry tomatoes | Blanc Pignon Dairy Farm mooloumi | wild garlic pesto | V

Sides

Maple glazed rainbow carrots V VE* GF
£4.50

Minted Jersey Royals V VE* GF
£5.50

Asparagus with roasted almonds 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

Desserts

Chocolate almond torte | salted caramel ice cream

Coconut panna cotta | mango and passionfruit compôte | sesame tuile GF*

Summer berry Pavlova | chantilly cream | raspberry sorbet GF

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 VE* Vegan Available