

Market Lunch Menu

2 COURSES £25 | 3 COURSES £29.50

Homemade bread | balsamic and olive oil | house butter

£5.00

Gluten-free bread rolls

£3.95

To Begin

Prawn and avocado cocktail | baby gem lettuce | Marie Rose **GF**

House-smoked salmon | potato and chive salad | radish **GF**

Duck liver parfait | red onion marmalade | Jersey apple gel | toasted brioche **GF***

Roast beef salad | roasted beetroot | pickled walnut ketchup | watercress **GF**

Jerusalem artichoke soup | chive oil | crispy shallots **VE GF***

To Follow

Roasted chicken breast | sweetcorn | spring onion | girolles

confit leg and potato croquette | chicken jus **GF***

Grilled pork loin | mashed potato | hispi cabbage | date purée | crackling **GF**

Beer-battered catch of the day | hand-cut chunky chips | creamed garden peas | tartare sauce **GF***

Pan-fried sea bream fillet | lobster bisque | samphire | heritage tomato | Jersey Royals **GF**

Summer butternut squash risotto | pumpkin seeds | pecorino | crispy sage **V GF***

To Finish

Pistachio Basque cheesecake | homemade amaretto gelato

Iced nougat parfait | blackberry compote | sesame crumb **GF***

Dark chocolate and tonka bean mousse | poached pear | spiced oat crunch **VE 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

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 about allergens or need specific advice regarding menu items, please ask a member of the team, who will be happy to assist.

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