



Mother's Day Menu

£45.00 | 3 COURSES

Homemade bread | balsamic and olive oil | house butter

£5.00

Gluten-free bread rolls

£3.95

To Begin

Game terrine | pickled blackberries | quince purée | watercress **GF**

Chicken liver parfait | red onion marmalade | poached figs | dukkah | toasted brioche **GF***

Home-smoked Jersey mackerel | fennel and tomato relish | sea herbs | wild garlic oil **GF**

Jersey seafood chowder | sweetcorn | cream | potato | croutons **GF***

Deep-fried moolloumi | black truffle mayonnaise | mushroom ketchup **V**

To Follow

Traditional roasted Irish ribeye | duck fat roast potatoes | Yorkshire pudding
cauliflower cheese | roasted root vegetables **GF***

Porchetta | crackling | herb stuffing | crispy potatoes | tenderstem broccoli | salsa verde **GF**

Poached fillet of salmon | spinach and watercress velouté | pommes Anna | crispy chorizo **GF***

Pan-fried fillet of sea bass | buttered spinach | lobster and seaweed risotto
wild mushrooms **GF**

Moroccan-style chickpea and feta pie | filo pastry | mint yoghurt | pitta bread **VE GF***

To Finish

Tarte Bourdaloue | pear and almond | Jersey vanilla gelato **V**

Dark chocolate and tonka bean mousse | honeycomb | homemade rose ice cream **V**

Basbousa semolina cake | orange and Grand Marnier syrup | pistachio ganache **V**

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

Selection of Jersey ice cream and sorbet **GF**

V Vegetarian **VE** Vegan **VE*** Vegan available **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.

A discretionary service charge of 10% will be added to your final bill.