



Set Dinner Menu

2 COURSES £42.50 | 3 COURSES £49.50

Guests on a half-board basis have an allowance of £47 towards the à la carte menu

Homemade bread | balsamic and olive oil | house butter

£5.00

Gluten-free bread rolls

£3.95

To Begin

Salmon pastrami | kohlrabi remoulade | Jersey lemon purée | rye bread **GF***

Grilled black tiger prawns | peri-peri | cucumber and mint salad **GF**

Duck rillettes | Port gel | pickled beetroot | crispy brioche **GF***

Vitello tonnato | caper berries | seaweed | tuna dressing **GF**

Goat's cheese and fig tart tatin | red onion marmalade **V**

To Follow

Jersey Angus beef cottage pie | root vegetables | duchess potato | sugar snap peas **GF**

Pork belly | sweet potato purée | pickled girolles | tenderstem broccoli | Pedro Ximénez jus **GF**

Poached cod fillet | yellow curry | mango relish | kumquat | peanuts | jasmine rice **GF**

Jersey sea bream fillet | squid bolognaise | potato terrine | samphire | chorizo jam **GF**

Braised Jersey cabbage | chive emulsion | pickled walnut ketchup

panko bread crumbs | cauliflower and cheese velouté **V GF***

To Finish

Duo of dark and milk chocolate | hazelnut gelato | orange tuile

Hibiscus mousse | sable biscuit | homemade strawberry sorbet

Marinated berries | white chocolate and kataifi | vanilla Chantilly

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

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 with regards to 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 service charge of 10% will be added to your final bill