

Set Sunday Lunch Menu

2 COURSES £38 | 3 COURSES £45

Homemade bread | balsamic and olive oil | house butter
£5.00
Gluten-free bread rolls
£3.95

To Begin

Classic prawn cocktail | avocado mousse | baby gem lettuce | Marie Rose sauce **GF**
Smoked mackerel | fennel salad | samphire | miso mayonnaise **GF**
Jersey lamb and potato croquettes | black garlic aioli | crispy shallots
Pressed terrine of pork, sage and apricot | piccalilli | Jersey kefir soda bread **GF***
Heritage beetroot | goat's cheese mousse | walnuts | vinaigrette **V GF**

To Follow

Traditional Irish ribeye roast | duck fat roast potatoes
Yorkshire pudding | roasted carrots | tenderstem broccoli **GF***
Pork fillet and black pudding Wellington | filo pastry | rainbow carrots | baby leeks | veal jus
Pan-fried salmon fillet | curried cauliflower purée | cauliflower couscous | mango relish | new potatoes **GF**
Sea bass fillet | crushed potatoes | samphire | sautéed spinach | salmon roe and chive beurre blanc **GF**
Jersey courgette linguine | cherry tomato | moolloumi | wild garlic pesto **V**

To Finish

Almond and chocolate torte | Jersey vanilla ice cream
Seasonal berry Eton mess | crème Chantilly **GF**
Passion fruit panna cotta | jelly | fennel biscotti **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

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