



# À la Carte



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AUTUMN/WINTER MENU





## A little about our Head Chef...



Lukasz Pietrasz, our Head Chef, enjoys creating his own signature dishes by incorporating unique flavours, colours and textures, always presented with stylish flair.

Our kitchen is proud to use the finest local ingredients from sea, field and farm; the fresher the better! Lukasz likes to feature seasonal Jersey produce and is passionate about experimenting with new cooking methods. His keen eye for detail and ability to perfectly pair flavours has led him to create this menu of inspirational recipes for you to choose from. Each dish is handcrafted with care and attention to tell the story of our unique island home.

**Bouan appétit!**  
(Jèrriais: Enjoy your meal!)



**2 AA ROSETTES AWARD**



# Nibbles


Homemade bread | olive oil and balsamic  
£5.00


*Gluten-free rolls available*  
£3.95

Green Nocellara olives **VE GF**  
£4.50

Jersey lobster arancini | avocado mousse  
£6.25

Grilled sardines on toast | fennel salad | pickled red onion **GF\***   
£5.50

Crispy potato wedges | Jersey tomato and red pepper chutney **VE GF**   
£5.00

Chicken curry puff pastry parcel | minted yoghurt dressing   
£5.50

Homemade biltong and potato bonbon | apricot blatjang  
£6.00

 £1 from every marked item sold will be donated to our 2025 chosen charity, Dementia Jersey

**V** Vegetarian **VE** Vegan **GF** Gluten-Free **GF\*** Gluten-Free Available **VE\*** Vegan 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.*

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

# Starters

## From the Land

Beef fillet tataki | white radish | crispy shallots | spring onion | ponzu sauce **GF\***  
£15.50

'Nduja scotch egg | black garlic aioli   
£12.50

Jersey lamb spring roll | chargrilled baby gem lettuce | coriander and mint emulsion  
£13.00

Five-spice and tea-smoked duck breast | bok choy | chilli jam | sesame and soy dressing **GF\***  
£12.00

## From the Sea

Jersey lemon-cured halibut | clementine | yuzu gel | kumquat **GF**  
£19.95

6 Jersey tempura oysters | seaweed | miso mayonnaise  
£16.00

Jersey chancre crab | crab bonbon | brown crab ketchup | crab tuile **GF\***  
£18.50

Hand-dived Jersey scallops | chorizo jam | sea herbs | prosecco sauce | chorizo oil **GF**   
£17.50

## From the Garden

Salt-baked celeriac salad | green apple | mustard dressing | roast walnuts **VE GF**  
£12.00

Falafel stuffed with Jersey honey and chilli moolloumi | hummus | coriander **V**   
£12.50

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# Mains

## From the Land

Roast guinea fowl breast | wild mushroom stuffing | confit leg and potato croquette  
king oyster mushrooms | braised leeks | chicken jus  
£27.00

Venison loin with Parmesan crust | truffle mash | butternut squash | curly kale | red wine jus **GF\*** 

6oz Irish beef Wellington | mushroom duxelles | spinach | veal jus | tenderstem broccoli  
£39.95

Slow-cooked lamb shank pie | Jersey lavender | puff pastry | sugar snap peas **GF\***  
£28.50

## From the Sea

Pan-fried whole lemon sole | Véronique sauce | grapes | mushrooms | popcorn clams **GF\***  
£39.95

### Served off the bone

Sea trout fillet | new potatoes | samphire | salmon roe and chive beurre blanc **GF** 

Pan-fried monkfish | katsu curry sauce | tempura king prawn | cucumber and coriander salad  
chilli oil | jasmine rice **GF\***  
£29.00

Salmon en croûte | herb pancake | cod mousse | sautéed spinach | Riesling sauce  
£26.50

## From the Garden

Moussaka | grilled aubergine | spiced lentil ragu | béchamel **VE** 

Cauliflower steak | chickpea pakora | korma sauce | saffron rice | pomegranate  
coconut and coriander yoghurt **VE GF**  
£22.50

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## For 2 to Share

14<sup>oz</sup> Chateaubriand | grilled heritage tomato | homemade chunky chips  
sautéed green vegetables | béarnaise or peppercorn sauce **GF**  
£78.00

## Side Orders

Maple-glazed rainbow carrots **V VE\* GF**  
£4.50

New potatoes **V VE\* GF**  
£5.50

Roasted root vegetables **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

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## Dessert

Fig and pear crumble | vanilla custard **VE GF**  
£10.50

Smoked dark chocolate ganache | Chantilly cream | crunchy peanut tuile  
£12.00

Cinnamon sablé biscuit | lime crème bavaoise | salted caramel gelato   
£12.00

Light chocolate sponge cake | marinated strawberry and black pepper | raspberry sorbet **VE**   
£9.95


Almond and hazelnut dacquoise | milk chocolate ganache | Jersey vanilla ice cream **GF**  
£9.50

Selection of Jersey ice cream and sorbet **GF**  
£10.50

Selection of cheese | grapes | celery | homemade chutney | biscuits **GF\***  
£16.50

*Available for dinner service only*

## For 2 to Share

Baked Alaska | strawberry and vanilla ice cream | meringue | seasonal berries   
£20.50

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