

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 sauce **GF**

House-smoked Jersey mackerel | kohlrabi and apple rémoulade **GF**

Duck liver parfait | red onion marmalade | walnut granola | toasted brioche **GF***

Roast beef salad | citrus ponzu | sesame | radish | crispy shallots **GF***

Char-grilled watermelon | feta | black olives | tomato | cucumber | red onion **VE GF**

To Follow

Roasted chicken breast | sweetcorn | spring onion | girolles | potato dauphine | black garlic aioli **GF**

Grilled pork loin | black pudding mash | hispi cabbage | plum and star anise chutney | crackling **GF**

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

Pan-fried sea bream fillet | mussels Provençal | samphire | saffron potatoes **GF**

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

To Finish

Chocolate Basque cheesecake | vanilla crème fraîche | dark cherry sorbet

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

Macerated strawberries | Jersey cream | honeycomb **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 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.