

BREAD & APPETISERS

Italian marinated olives – three delicious varieties £3.50 VV NGCI DF
Almond & cashew nuts £3.50 VV NGCI DF
Basket of continental breads / balsamic vinegar / olive oil / butter £3.50 V
Toasted gluten free bread – three slices / Jersey butter £2.50 V NGCI (DF without butter)

FIRST COURSES

Chilled Jersey Rock oysters / lemon shallot vinegar / served on ice 6 @ £9.25 / 9 @ £13.75 NGCI DF

Jersey Rock oysters / Champagne butter 6 @ £9.25 / 9 @ £13.75 NGCI

Burrata salad / grilled fig / fennel / rosemary and olive oil dressing £8.50 v NGCI

Asparagus / Hollandaise sauce or vinaigrette £8.95 v v C NGCI

Grilled halloumi / roast pepper and garlic sauce / grilled vine tomatoes £8.75 v v C NGCI

Crab and lobster bisque / Jersey crab / Gruyère cheese £7.95 NGCI*

Caesar salad / poached egg / Parmesan / croutons £7.95

Singapore crab cakes / spicy lime sauce / Asian salad £9.50 DF*

Jersey Chancre crab salad / pink grapefruit / avocado / pistachio nuts £9.95 NGCI*

Seared scallops / peas / bacon / onions / garlic butter £12.50 NGCI

Tempura king prawns / pickled cucumber / soy & ponzu dip £9.50 NGCI

Grilled squid salad / chilli / parsley / garlic / olive oil £9.95 NGCI DF

Garlic butter snails / grilled / smoked bacon / parsley / garlic butter 6 @ £8.75

Chicken goujons / club sauce £7.50 DF

Sushi platter / nori-maki rolls – avocado & pickled red gherkin / teriyaki salmon / spicy prawn

Sushi platter / nori-maki rolls – avocado & pickled red gherkin / teriyaki salmon / spicy prawn soy sauce / pickled ginger / wasabi £9.75 NGCI DF *

Crispy duck and green mango salad / soy dressing £8.75 NGCI DF
Scottish smoked salmon / wild cress / sour cream / capers / buckwheat blinis £8.95
Wild mushroom soup / sour cream / tarragon £6.75 v NGCI

PASTA & RISOTTO

Jersey lobster & king prawn linguine £25.00

Jersey Chancre crab linguine / local crab / red chilli / lemon / olive oil £15.95 DF *

Pea & ham risotto / winter salad / cheese crisp £8.95 / £13.95 NGCI

Tagliatelle Bolognese £10.50

SALADS

Jersey Chancre crab salad / samphire / brown shrimps / saffron aioli £16.95 NGCI Chicken & king prawn Caesar salad / poached egg / parmesan / croutons £14.50 NGCI without croutons

FISH

Battered haddock and chips / pea purée / tartar sauce / salad £13.95 NGCI
Goan coconut king prawn curry / pilaf rice / poppadoms £16.50 NGCI DF
Thai baked bass / edamame / bok choi / cashew nuts / soy dressing £19.75 NGCI DF
Grilled Dover sole or lemon sole / herb butter - cooked and served on the bone NGCI
When available from the local markets
From £27.00 - £32.00

Fish specials - change daily using the best available fish & seafood from our local fish markets and using local day boats where possible

Whilst modifications may seem easy to accommodate, please be understanding when requests are declined as they do impact the efficiency of our service.

If you are pressed for time today please inform your waiter/ess.

We do not charge for service on tables under 8 persons.

A discretionary 10% service charge will be added to all tables over 8 - all gratuities go directly to the team.

5% GST inclusive.



GRILLS & MEATS

Traditionally aged for a minimum of 21 to 28 days DF

For steaks which naturally contain more fat such as rib-eye and the Tomahawk, we recommend cooking them medium rare or medium which gives the fat a little longer to cook

Rib-eye 220gm £17.95 Rib-eye on the bone 350gm £25.50 Sirloin 250gm £19.50 Fillet 220gm £25.95

Porterhouse steak 800gm - serves 2 - £24.50 per person (relatively lean / best cooked medium rare)

Tomahawk steak rib on the bone 900gm - serves 2 - £26.50 per person (very large steak with some fat / best cooked medium rare or medium)

All served with - watercress / grilled Portobello mushroom / plus one sauce (two with Porterhouse & Tomahawk):

Peppercorn / blue cheese sauce / béarnaise NGCI / garlic butter
Beef burger / Ogleshield cheese / smoked bacon / club sauce / chips £12.95
Bangladeshi lamb curry / grilled lamb cutlet / fragrant rice / mint yoghurt £18.95 NGCI
Chicken Milanese / fried egg / watercress / truffle mayonnaise £14.50
Grilled calves liver / Italian black cabbage / mash / crispy bacon / shallot sauce £15.50 NGCI

VEGETARIAN

Cauliflower & lentil curry / cauliflower fritters / fragrant rice spiced mango yoghurt £13.95 V VC NGCI

Roast aubergine & grilled vegetables / tomato / oregano / Italian hard cheese £13.95 V VC NGCI Roast beetroot & goat's cheese salad / goat's cheese / honeycomb beetroot dressing / pumpkin seeds £10.95 V VC NGCI

SIDES

Escarole / avocado / parsley salad / vinaigrette £3.50 vv NGCI DF

Creamed sweetcorn / chilli & basil £3.75 v NGCI

Autumn green vegetables £3.75 v NGCI

Green beans & tender stem broccoli £3.75 v NGCI

Spinach with garlic & olive oil £3.95 v NGCI DF

Creamy wild mushrooms £4.50 v NGCI

Mash potato £3.25 v NGCI

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Half an avocado vinaigrette £2.50 VV NGCI DF Rocket & Parmesan salad £3.95 V NGCI DF Italian black cabbage / chilli / rosemary & garlic £3.95 V NGCI

GRAZING MENU

Ham baguette & wild mushroom soup £9.95
Wild mushroom soup / sour cream / tarragon £6.75 v NGCI
Wiltshire ham baguette / English mustard £7.50

Jersey Chancre crab toast / avocado / Romaine lettuce £9.50 *
Tagliatelle Bolognese £10.50

Open Scottish smoked salmon sandwich / brown bread / black pepper / cucumber salad £9.50
Open prawn cocktail sandwich / brown bread / Romaine lettuce £8.75
Chicken BLT / grilled chicken / bacon / avocado / tomato / brioche roll / salad £9.50

V = Vegetarian.
 VV = Vegan.
 VC = Dish can be adapted for a vegan diet – please specify upon ordering.
 NGCI = No Gluten Containing Ingredients – applies to foods made with ingredients that do not contain gluten.
 Please note that gluten is present in the kitchen so we cannot guarantee that any of our NGCI dishes are entirely gluten free.
 Fried food is cooked in a fryer where gluten may be present and is therefore not suitable for people with coeliac disease.

DF = Dairy free.

*Picked crab - although extra care has been taken to remove all pieces of shell, some may remain.

Please advise your server if you have any intolerances or allergies. We do our best to reduce the risk of cross-contamination & provide all dietary and ingredient information in good faith, but we cannot guarantee that any of our dishes are free from allergens and therefore do not accept liability in this respect.