



Tuesday / Friday
Summer Seasonal
2024
Dinner Menu

To Begin

Celeriac Velouté, GF V
Herb Croutons, Tarragon Oli

Beef Tomato and Buffalo Mozzarella GF
Pesto Dressing, Fresh Basil Leaves

Chicken and Port Parfait
Red Onion Marmalade, Melba toast **GF**

Jersey Asparagus, Poached Egg GF
Hollandaise Sauce, Parmesan Shavings

To Follow

Chargrilled Veal Chop,
Hand Cut Chips, Onion Rings, Vine Tomatoes, Bearnaise Sauce **GF**

Pan Fried Pork Fillet, Roast Shallots GF
Baby New potatoes, Seasonal Vegetables, Cider Cream Sauce

Pan Fried Calves Liver & Bacon GF
Chive Mash, Green Beans, Cauliflower, Madeira Sauce

Crispy Salmon Fillet GF
Prawn & Mussel Risotto, Grilled Gambas, Dill Dressing

Stir Fried Vegetables GF V
Rice Noodles, Sweet & Sour Plum Sauce



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To Finish

Warm Chocolate Brownie GF
Chocolate Sauce, Cherry Ice Cream

Summer Berry Pudding V
Fruit Compote, Glazed Basil Leaves

Strawberry and Vanilla Cheesecake
Chantilly Cream, Summer Fruits

Trio of Jersey Ice Cream GF
Selection of Jersey Dairy Ice Creams

The End

Illy Filter Coffee, Selection of Tea Infusions
Artisan Chocolate

2 Course Menu & Illy Filter Coffee £39.00

3 Course Menu & Illy Filter Coffee £45.00

Food Allergies & Intolerance

Please inform your server of any allergies before placing your order, please ask for our allergen chart for all dishes. Allergens listed are correct at the time of print. We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

GF Gluten Free
V Vegan