

Starters

Atlantic Prawn Cocktail	9.95
<i>With Marie Rose sauce & brown bread & Jersey butter</i>	
6 Royal Bay Oysters	
Chilled With Fresh Lemon & Red Wine Shallot Vinegar	9.95
or	
Grilled With Parmesan, Cream & Herb Brioche Crumbs	10.95
Smoked Salmon, Crab, Prawn & Avocado Crostini	8.95
<i>with herb & lemon Mayonnaise</i>	
Chicken Liver Parfait, Shallot & Raisin Chutney	8.95
<i>served with Toast & Salad</i>	
Homemade Shellfish Bisque	6.95
<i>Garnished with local crab, prawns & mussels, croutons, garlic aioli & grated Swiss cheese</i>	
Grilled Gambas with Garlic & Herb Butter	8.95
Coquilles St Jacques	9.50
<i>Local scallops & mushrooms baked in Mornay sauce, with piped mashed potato & glazed with cheese</i>	
Mushroom Feuilleté V	8.75
<i>Mixed mushrooms finished with brandy, cream & spinach in a crisp puff pastry case</i>	
Breaded French Brie, Port & Red Current Jelly V	7.50
Steamed Mussels	8.50
<i>Cooked in white wine, flavoured with herbs, shallots & garlic, finished with cream, served with crusty bread & Jersey butter</i>	
Platter of British Charcuterie	8.95
<i>Air dried Cumbrian style Prosciutto, ale infused, smoked Suffolk Ham & Cumberland Salami with house pickled vegetables</i>	

Shellfish

Served with New Potatoes, Salad, Marie Rose sauce, Mayonnaise & Lemon

Half Jersey Lobster 19.95

Poached, served cold with French Mayonnaise

or

Grilled with Garlic & Herb Butter

Our fresh, fruit driven Simonnet-Febvre, Petit Chablis is a perfect match for our shellfish dishes

Fruit De Mer 27.00

*Half Chancre Crab, Oysters, Mussels, Gambas, Whelks
& Marinated Seafood Salad*

Fruit De Mer Royal 40.00

*Half Chancre Crab, Oysters, Mussels, Gambas, Whelks,
Marinated Seafood Salad & Half Jersey Lobster*

Whole Chancre Crab to Pick 19.95

Fish Mains & Grills

Grilled Gambas with Garlic & Herb Butter 17.95

with side salad & rice

Coquilles St Jacques, 18.50

*Local scallops & mushrooms baked in Mornay sauce, with piped mashed
potato & glazed with cheese served with asparagus*

Grilled Whole Fish of the Day with Herb Butter 19.50

New potatoes & seasonal green vegetables

Fish Platter 18.50

*Grilled Red Mullet, Brill Fillet, Salmon & Scallop with sauce Vierge,
new potatoes & side salad*

Salmon en Croute 17.50

*Fillet of Salmon wrapped in filo pastry & ginger butter, served on wilted
spinach with new potatoes & chive cream sauce*

Meat Mains & Grills

Rack of Lamb with Herb Crust	17.90
<i>Rosemary & garlic jus, gratin potatoes, buttered spinach</i>	
Breast of Chicken, Slow-cooked Confit Leg	16.75
<i>Bread sauce, watercress, Lyonnaise potatoes & Roast Carrots</i>	
Calves Liver & Smoked Streaky Bacon	17.50
<i>Served with mashed potato, Creamed cabbage, shallot & red wine jus</i>	
Duck a 'la Orange	16.50
<i>Tender Duck cooked in orange & herbs, served with garlic potatoes & vegetables</i>	

Steaks

Prime Irish Beef, aged for 21 days, grilled to your liking & served with Baked Field Mushroom, Roast Plum Tomato & Hand Cut Chips, Choose either Peppercorn, Béarnaise Sauce **or** Red Wine & Shallot Jus

Sirloin 8 oz	18.95
Rib eye 8 oz	19.95
Fillet 8oz	25.95

'John Stone' 16 oz Chateaubriand	60.00
<i>Aged, grass-fed, Irish beef, served with baked Field mushroom, roast plum tomato, Béarnaise sauce, red wine & shallot jus & a choice of two sides</i>	

Why not try our Terrazas de los Andes Malbec, full of the flavours of plum, berry fruits & toasted oak it is a perfect match for our steaks

Vegetarian & Salads

Spinach & Ricotta Cannelloni V	12.95
<i>Cannelloni stuffed with cooked spinach bound with creamy Ricotta cheese, Mornay sauce, glazed with Mozzarella & served with Garlic Bread</i>	
Mediterranean Goats Cheese Filo Tartlet V	10.95
<i>With Rocket, Provençal Tomato Salad & Crushed New Potatoes</i>	
Classic Caesar Salad	10.95
<i>Cos Lettuce, Parmesan Shavings, Olive Oil Croutons, Marinated Anchovies, Crispy Pancetta & Boiled Egg</i>	
Add Grilled Chicken Breast <i>or</i> Three grilled Gambas	4.50

Sides Dishes 3.50

Hand Cut Chips	V
New Potatoes	V
Gratin Potatoes	V
Green Salad	V
Mixed Salad	V
Seasonal Greens	V
Beetroot & Goats Cheese Salad	V
Roasted Chantenay Carrots	V

Desserts

White & Dark Chocolate Mousse V	6.50
<i>With Freeze Dried Raspberry & Crème Fraiche Sorbet</i>	
Banana Sticky Toffee Pudding V	6.50
<i>Toffee Sauce & Banoffee Ice Cream</i>	
Strawberry Cheesecake & Honeycomb Bits	6.50
<i>Passion Fruit Syrup & Fresh Mint</i>	
Vanilla & Buttermilk Panna Cotta	6.50
<i>With Poached Fruit & Orange Shortbread</i>	
Selection of English & French Cheese	8.95
<i>With Biscuits, Celery & Apricot Chutney</i>	
Jersey Ice Cream & Sorbets V	5.95
<i>Choose 3 Scoops from Vanilla, Strawberry, Chocolate, Jersey Black Butter & Caramel Ice cream, Lemon or Raspberry Sorbet</i>	

Why not try the wonderfully sweet, & fragrant Muscat de Rivesaltes, Cazes, dessert wine, from the famous Rivesaltes district in the South of France with your dessert. Perfumed, fruity and above all refreshing.