



## Grill Menu

### Starters

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

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

*Rosemary & garlic jus, gratin potatoes, buttered spinach*

Breast of Chicken, Slow-cooked Confit Leg 16.75

*Bread sauce, watercress, savoury garlic baked potatoes & roasted carrots*

Calves Liver & Smoked Streaky Bacon 17.50

*Served with mashed potato, creamed cabbage, shallot & red wine jus*

Duck a 'la Orange 16.50

*Tender duck cooked in orange & herbs, with garlic potatoes & vegetables*

## 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 or 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

*Aged, grass-fed, Irish beef, served with baked Field mushroom, roast plum tomato, Béarnaise sauce, red wine & shallot jus & a choice of two sides*

## Vegetarian & Salads

Spinach & Ricotta Cannelloni **V** 12.95

*Cannelloni stuffed with cooked spinach bound with creamy Ricotta cheese, topped with Mornay sauce, glazed with Mozzarella & served with garlic bread*

Mediterranean Goat's Cheese Filo Tartlet **V** 10.95

*With rocket, Provençale tomato salad & crushed new potatoes*

Classic Caesar Salad 10.95

*Cos lettuce, Parmesan shavings, olive oil croutons, marinated Anchovies & boiled egg*

Add Grilled Chicken Breast **or** Three grilled Gambas 4.50



## Sides Dishes 3.50

Hand Cut Chips ✓

New Potatoes ✓

Gratin Potatoes ✓

Green Salad ✓

Mixed Salad ✓

Seasonal Greens ✓

Roasted Chantenay Carrots ✓

Beetroot & Goat's Cheese Salad ✓

## Desserts

White & Dark Chocolate Mousse ✓ 6.50  
*With Freeze-dried raspberry & raspberry sorbet*

Banana Sticky Toffee Pudding ✓ 6.50  
*Toffee sauce & Banoffee ice cream*

Strawberry Cheesecake & Honeycomb Bits 6.50  
*Passion fruit syrup & fresh mint*

Vanilla & Buttermilk Panna Cotta 6.50  
*With poached fruit & orange shortbread*

Selection of English & French Cheese 8.95  
*With biscuits, celery & apricot chutney*

Jersey Ice Cream & Sorbets ✓ 5.95  
*Choose 3 scoops from vanilla, strawberry, chocolate, Jersey black butter & caramel ice cream, lemon or raspberry sorbet*