



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
Citrus Cured Salmon	9.95
<i>Pickled Cucumber, Avocado Puree & Crème Fraiche</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	9.75
Baked Scallops in the Shell	10.95
<i>Rosemary & orange butter topped with Cheddar Brioche crumbs</i>	
Breaded French Brie, Port & Redcurrant 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>	



Fish

Baked Scallops in the Shell	18.95
<i>Rosemary & orange butter topped with Cheddar Brioche crumbs New potatoes & French beans</i>	
Grilled Fillet of Red Snapper with Herb Crust	16.90
<i>Brown shrimp, caper & lemon butter with crushed potatoes & French beans</i>	
Grilled Gambas with Garlic & Herb Butter	17.95
<i>With side salad & rice</i>	
Grilled Whole Fish of the Day	19.50
<i>New potatoes, green beans, samphire & a Salsa Verde butter</i>	
Pan-fried Sea Bass Fillet	19.00
<i>On fresh crab Linguine pasta, bok choy, ginger, chilli & crab bisque</i>	

Meat

Rump of Lamb with Herb Crust	18.95
<i>Rosemary & garlic jus, gratin potatoes, buttered spinach</i>	
Roast Breast of Duck	17.90
<i>With crushed celeriac, sweet potatoes, pickled blackberries & five spice & orange jus</i>	
Calves Liver & Smoked Streaky Bacon	17.50
<i>Served with mashed potato, Choucroute, shallot & red wine jus</i>	
Roast Welfare Friendly Pork Rib Eye	16.50
<i>With grill garnish, black pudding fritter, hand cut chips & apple sauce</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 or Béarnaise Sauce **or** Red Wine & Shallot Jus

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



Vegetarian

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

Vegan Vegetable & Mushroom Jalfrazi V 10.95

Chickpeas, roasted peppers, mushrooms & spinach in a tomato base curry sauce, with mustard seed & lemon rice, mango chutney & naan bread

Sides Dishes

Hand Cut Chips V

New Potatoes V

Green Salad V

Mixed Salad V

Fine Beans, Sweet Garlic, Shallot V

Garlic Ciabatta V

3.50

Desserts

Dark Chocolate Mousse 6.50

Salted caramel & Greek yoghurt

Banana Sticky Toffee Pudding V 6.50

Toffee sauce & Banoffee ice cream

Mango Whipped Cheesecake & Honeycomb Bits 6.50

Passion fruit syrup & crushed Amaretti

Vanilla Panna Cotta 6.50

With poached fruit & orange shortbread

Selection of English & French Cheese 8.95

With biscuits, celery & grapes

Jersey Ice Cream & Sorbets V 5.95

Choose 3 scoops from vanilla, strawberry, chocolate, Jersey black butter & caramel ice cream, lemon or raspberry sorbet

Dishes highlighted with a V are suitable for Vegetarians

All our dishes are created in house where we use ingredients containing Nuts and Peanuts, Gluten, Fish, Molluscs and Seafood, Eggs, Milk and other Dairy Products, Celery, Sesame, Mustard Seeds and some products that may contain Sulphites