

## 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>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</i>	
<b>Grilled Garlic &amp; Herb Gambas</b>	<b>9.75</b>
<b>Pan-fried Scallops in the Shell</b>	<b>10.95</b>
<i>With smoked bacon lardons, Butternut Squash puree, lemon butter sauce &amp; rocket</i>	
<b>Chef's Soup of the Day</b>	<b>4.95</b>
<i>Served with bread and Jersey Butter</i>	
<b>Tempura Ribs</b>	<b>8.50</b>
<i>With whisky glaze and Asian slaw</i>	
<b>Devilled Whitebait</b>	<b>6.50</b>
<i>Spice fried with Aioli, salad &amp; lemon</i>	
<b>Breaded French Brie V</b>	<b>7.50</b>
<i>On a bed of fresh salad with a Port &amp; redcurrant jelly</i>	
<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>	

## Fish

**Chef's Fish Platter** 19.95

*Seabass, cod and scallops served with new potatoes & green beans in a garlic butter sauce*

**Catch of the Day** 19.50

*New Potatoes, green beans, samphire and a Salsa Verde butter*

**Panfried Scallops** 18.95

*With smoked bacon lardons, Butternut Squash puree, lemon butter sauce & rocket*

**Grilled Garlic and Herb Gambas** 17.95

*With side salad and rice*

**Panfried Sea Bass Fillet** 19.00

*With fresh crab Linguine, bok choy, ginger, chilli & shellfish bisque*

**Steamed Mussels** 11.95

*Cooked with thyme, shallot, bay leaf, garlic, white wine, cream & parsley and French fries*

## Meat

**Tempura Ribs** 17.50

*With whiskey glaze and Asian slaw & Fries*

**Rump of Lamb with Herb Crust** 18.95

*Served with Gratin potatoes, buttered spinach and a rosemary & garlic jus*

**Confit of Duck Leg** 14.00

*Mashed potato, cabbage, black pudding croquette, apple sauce & wholegrain mustard sauce*

**Calves Liver & Smoked Streaky Bacon** 17.50

*Served with mashed potato, Choucroute, shallot & red wine jus*

## From the Grill

All served with baked field mushroom, roast plum tomato & hand cut chips

**Dingley Dell Pork Rib Eye** 16.50

Welfare friendly pork rib eye served with a black pudding croquette & apple sauce

**Sirloin 8oz** 17.00

**Rib eye 8oz** 18.00

**Fillet 8oz** 24.00

### Sauces

Peppercorn

Béarnaise

Red wine and Shallot Jus

Garlic Butter

all 1.95

## Vegetarian

**Vegan Chickpea and Mushroom Curry V** 10.95

*Chickpea, roasted peppers, mushrooms and spinach in a spiced tomato sauce served with lemon rice & garlic Naan*

**Spinach & Ricotta Cannelloni V** 12.95

*Spinach and creamy ricotta in a pancake Cannelloni with Mornay sauce, & tomato compote. Baked with mozzarella and served with garlic Ciabatta*

**Halloumi Salad V** 10.50

*Crispy fried Halloumi, croutons, French beans, green salad, honey Balsamic dressing & toasted seeds*

**Brain Power Salad V** 11.95

*Spinach, rocket, avocado, cucumber and tomato topped with blueberries, walnut, fine beans, carrot and mixed seeds with a honey & chia seed dressing*

## Sides Dishes

Hand Cut Chips	V	
New Potatoes	V	
Mixed Salad	V	
Fine Beans with sweet garlic & shallots	V	
French Fries	V	all 3.50

## Desserts

Banana Sticky Toffee Pudding	V	5.95
<i>Served with Jersey Banoffee ice cream &amp; butterscotch sauce</i>		
Warm Chocolate Brownie	V	5.95
<i>Served with Jersey caramel ice cream and salted caramel sauce</i>		
Deconstructed Mango Cheesecake		6.50
<i>Served with passion fruit syrup and crushed Amaretti biscuits</i>		
Vanilla Panna Cotta		6.50
<i>With poached fruit &amp; orange shortbread</i>		
Selection of Jersey Ice Cream	V	5.95
<i>Choose 3 scoops from vanilla, strawberry, chocolate, Jersey black butter or caramel</i>		
Selection of Artisan Cheese		8.95
<i>Served with apricot chutney, celery, grapes and biscuits</i>		

*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*