

STARTERS

ROASTED BUTTERNUT SQUASH & FETA SALAD
Pumpkin seeds, sweet corn, broccoli, balsamic glaze [v]

SCOTTISH SMOKED SALMON
Horseradish crème fraîche, blinis, Jersey watercress

SMOOTH CHICKEN LIVER PARFAIT
Liberation Ale chutney & sea salt crostini

SPICED CARROT & LENTIL SOUP
Jersey yogurt, naan bread [v]

MAINS

JOSPER GRILLED RIB EYE STEAK
Jersey watercress, crispy onion rings, grilled tomato, hand cut chips,
peppercorn sauce
(£4 supplement)

CHICKEN HOLSTEIN
Fried egg, anchovies, sauté potatoes, lemon & caper sauce

GRILLED NATURAL SMOKED HADDOCK
Seasonal greens, poached egg, caviar butter sauce

SOUTH INDIAN VEGETABLE CURRY
Bok choy, sugar snaps, seasonal greens, basmati rice, mango chutney &
poppadoms [v]

DESSERTS

VANILLA CRÈME BRÛLÉE
Lemon shortbread [v]

WHITE CHOCOLATE PANNA COTTA
Seasonal berries & toasted hazelnuts

AFFOGATO
Jersey vanilla ice cream, Cooper & Co espresso & macaroons [v]

SELECTION OF JERSEY ICE CREAMS AND SORBET

CHEESE TASTER PLATE
Biscuits and grapes

£22.50

Including a drink from our Tennerfest specials

25% Indulgence Wednesday discount not valid with this menu
Liberation Group & Butcombe Brewery - Best Food Offer – Publican Awards 2019 & 2020
(v, ve) Not just for veggies and vegans.

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.