



## SIDES

██████████	4.25	██████████	4.00
██████████	4.50	██████████	4.50
██████████	4.00	██████████	4.00

## PUDDINGS

██████████	██████████	██████████	██████████	██████████	██████████
██████████	██████████	██████████	██████████	██████████	██████████
██████████	██████████	██████████	██████████	██████████	██████████
██████████	██████████	██████████	██████████	██████████	██████████
Nearly full?	██████████	██████████	██████████	██████████	4.25

*(50p from every sale of this dish will be donated to The Burnt Chef Project)*



The Burnt Chef Project ██████████

## 5 , 5 5&5

We care immensely about the quality and provenance of the produce we buy, supporting as many of the island’s producers as possible. We work with suppliers and friends of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we’re very proud to work with them, sourcing some of the best produce from around Jersey and the UK, delivering it fresh into our kitchens six days a week.

1. Sue's Jersey Fudge - St Helier
2. Toby Wolley's Scallops - St Helier
3. Vienna Bakery - St Helier
4. Petit Menage Farm - St Saviour
5. Liberation Brewing Co. (brewery) - St Saviour
6. Jersey Oyster Company - Grouville
7. Happy Hens - Grouville
8. Valley Foods Ltd - St Martin
9. Jersey Dairy - Trinity
10. Fungi Delecti Ltd - Trinity

### OUR SUPPLIERS & PRODUCERS



TO ORDER AND PAY JUST SCAN THE QR CODE  
AND PUT IN YOUR TABLE NUMBER.

