

Bottle of red  
or white wine  
from £14.95  
Sparkling for £16.95  
Ask a team member  
for more details



**£26.50 - 2 courses / £34.95 - 3 courses**

Selection of Breads, olives, and olive oil (ve) **£4.95**

Oysters Florentine - XL Jersey oyster, creamed spinach, pastis, garlic crumb

Smoked ham hock terrine - toasted sourdough, pickled shallots, piccalilli

Wild mushroom soup - miso-roasted chestnuts, tarragon, grilled sourdough (ve)

Roast chicken thighs - buttered lentils, bacon and shallots, heritage squash, autumnal chimichurri

Aberdeen Angus dry-aged steak - garlic butter, hand-cut Jersey chips, rocket, peppercorn sauce

Roasted skate wing - prawn and caper butter, tender stem, baby Jersey potatoes

Artichoke, roasted garlic and truffle ravioli – crispy shallots, watercress, extra virgin olive oil (ve)

*Add a side*

House mixed herb and leaf salad (ve) **£4.00**

Seasonal greens - grown for us by Le Petit Menage Farm (v) **£4.50**

Liberation IPA battered onion rings (v) **£4.25**

Truffle aioli + Pecorino fries (v) **£5.50**

Chocolate mocha cheesecake - hazelnut meringue, cherry compote, Jersey vanilla ice cream (v)

Autumnal fruit and almond crumble - apples, plums and blackberries, vanilla custard (v, veo)

Affogato - Jersey vanilla ice cream, espresso, small biscuit (v)



Scan the QR  
code to order  
and pay on  
your device

**Team Rewards** - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Veggie friendly, (ve) Vegan friendly - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes. Our fish dishes may contain small bones, please take care.



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