

Starters

FRUITS OF THE SEA

Smoked Salmon | Fresh Jersey Crab | Baby French Gambas | Baby Prawns

4, 5, 8, 9, 13

16

CREAM OF LOBSTER SOUP 8

Monkfish | King Prawns | Shellfish | Parmesan | Aioli
3, 4, 5, 8, 9, 13

SMOKED HADDOCK WELSH RAREBIT 13

Spinach Mushroom Horseradish Garlic Cream
5, 6, 8, 10, 13

CRISPY CONFIT DUCK LEG 14

Spring Onion | Cucumber | Hoi Sin | Confit Plum
1, 2, 6

HAND DIVED JERSEY SCALLOPS 15

Pesto | Carrot | Basil
8, 9, 13, 14

OVEN ROASTED MARROW BONE 14

Smoked Hock Fried Onions & Beef Butter on Toast
6, 8

HOT OOZING ASH GOATS CHEESE 13

Beetroot Pesto & White Balsamic Dressing
6, 8, 13, 14

AVOCADO AND CRAB BAKE 14

Lobster Bechamel, Cheddar and Panko Crumb
3, 5, 6, 8

PACIFIC PRAWNS & CHORIZO 14

Cooked in Garlic & Chilli Butter Toasted Ciabatta
3, 6, 8

TRUFFLED EGG EN COCOTTE 12

Spinach Mushrooms Mornay Cheese Sauce
4, 6, 8

SWISS CHEESE SOUFFLÉ 12

Comte Cheese Roasted Garlic Cream Sauce
4, 6, 8

PRAWN & GAMBA COCKTAIL 14

Crispy Lettuce Fresh Lemon Mary Rose
3, 4, 13

AVOCADO FIG MELON & FETA 12

Flavours of Lemon
8

FRESH BREAD & BUTTER

Jersey Butter | French Tarragon Butter | Dipping Oil | Balsamic Vinegar

6, 8, 13

3-90

ALLERGEN KEY:



Soybean

1



Celery

2



Crustaceans

3



Egg

4



Fish

5



Gluten

6



Lupin

7



Milk

8



Molluscs

9



Mustard

10



Peanut

11



Sesame

12



Sulphur Dioxide

13

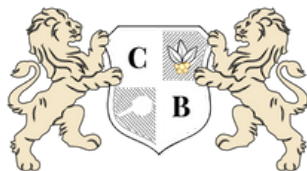


Treenuts

14

We do our best to reduce the risk of cross-contamination and provide all dietary ingredient information in good faith, but we cannot guarantee that any of our dishes are free from allergens and therefore do not accept liability in this respect.

A 10% SERVICE CHARGE FOR BOTH FOOD AND DRINKS WILL BE ADDED TO YOUR BILL, PAYMENT IS AT YOUR DISCRETION.



Mains

CHATEAUBRIAND (700g)

Fried Button Mushrooms | Onion Rings | Bearnaise | Beef Jus | Triple Cooked Chips | Rocket & Parmesan Salad
2, 4, 8, 13

Sharing Platter for two persons - 85 | Add King Prawns in Garlic Butter - 14
3, 8

IRISH SHEELIN FILLET STEAK 36

Triple Cooked Chips | Spinach | Onion Rings
2

ROASTED CRISPY BELLY PORK 24

Hispi Cabbage | Fried Onions | Garlic Cream
2, 8

GRILLED LAMB CUTLETS 27

Bubble & Squeak | Broccoli | Garlic Butter Sauce | Lamb Jus
2, 8

FISH PIE PARSLEY BUTTER SAUCE 23

Prawns | Haddock | Scallop | King Prawn | Salmon
3, 5, 6, 8, 9

FILLET OF WILD SEA BASS 24

Crushed Fresh Crab | Jersey Royals | Parsley Sauce
3, 5, 8

PAN-FRIED COD LOIN 24

Parsnip & Horseradish | Lobster | Caviar | Pave Potato
3, 5, 6, 8, 9

TRUFFLE & ARTICHOKE RAVIOLI 19

Mushrooms | Parmesan | Spring Onion | Garlic Butter
2, 6, 8

ROASTED DUCK BREAST 24

Dauphinoise Potato | Black Cherry Sauce
2, 8, 13

ROASTED SALMON FILLET 22

Asparagus | Tender Stem | Broccoli | Hollandaise Sauce
5, 8, 13

IRISH SHEELIN RIBEYE STEAK 28

Triple Cooked Chips | Onion Rings
2, 8

GRILLED CHICKEN BREAST 22

Leek | Shallots | Pea | Mushroom Cream Sauce
2, 8

TRIBUTE TO BEEF 4 WAYS 25

Fillet Steak | Beef Pudding | Beef Shin | Beef Croquette
2, 6

CHEESEY GRATIN POTATOES 6

TRIPLE COOKED CHIPS 6

LEEKES IN BLUE CHEESE SAUCE 6

CAULIFLOWER CHEESE 6

CARROTS AND GARDEN PEAS 6

JERSEY ROYALS 6

TOMATO & PARMESAN SALAD 6

HISPI CABBAGE GARLIC CREAM 6

EXTRA THICK BERNAISE SAUCE 3

PEPPERCORN CREAM SAUCE 3



Soybean

1



Celery

2



Crustaceans

3



Egg

4



Fish

5



Gluten

6



Lupin

7



Milk

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Molluscs

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Mustard

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Peanut

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Sesame

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SUNDAY LUNCH

Starters

CREAM OF TOMATO BASIL SOUP

Crème Fraîche
2, 8

SILKY SMOKED TARAMASALATA

Endives | Sourdough | Pickled Shallots
5, 6, 8, 13

CONFIT DUCK LEG

Hoisin | Sweet & sour Sauce | Cucumber Salad
1, 2, 6

GREEK SALAD WITH BASIL SORBET

Olives | Tomatoes | Cucumber | Feta Cubes | Oregano Dressing
8, 13

CLASSIC PRAWN COCKTAIL

Marie Rose Sauce
3, 4, 13

HAND DIVED JERSEY SCALLOPS

Pesto | Carrot Puree | Salad
8, 9, 14

SMOKED SCOTTISH SALMON

Baby Gambas
3, 5, 8

GRUYERE & EMMENTAL CHEESE SOUFFLE

Baked in a Mild Roasted Garlic Cream Sauce
4, 6, 8

Mains

ROAST SCOTTISH BEEF

Yorkshire pudding | Sunday Vegetables
2, 4, 6, 8

ROASTED LEG OF LAMB

Studded With Garlic & Rosemary | Sunday Vegetables
2, 4, 6, 8

SLOW ROASTED BELLY PORK

Roast Potatoes | Sunday Vegetables
2, 4, 6, 8

SWEET PEA & MINT RAVIOLI

Truffle | Mushrooms Sauce | Scallions | Parmesan
2, 4, 6, 8

SEAFOOD AND FINE HERB RISOTTO

Prawns | Scallop | Mussels | Squid
2, 3, 5, 6, 8, 9

FISH PIE IN PARSLEY BUTTER SAUCE

Salmon | King Prawns | Haddock | Scallops
2, 5, 4, 5, 6, 8, 9

VEAL BEEF & PORK RAGU SPAGHETTI

Garlic Butter | Parmesan
2, 6, 8, 13

GRILLED SEABASS FILLET

Crushed Crab Jersey Royals | Mussel Parsley Velouté
2, 5, 8, 9

FRESH BREAD

Jersey Butter | Dipping Oil | Balsamic Vinegar
6, 8, 12, 13
£3.90

2 COURSES FOR £35 | 3 COURSES £39



Soybean

1



Celery

2



Crustaceans

3



Egg

4



Fish

5



Gluten

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Lupin

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Milk

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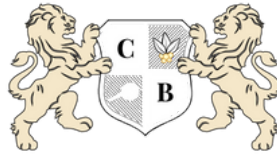


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The secret is to always leave a little extra room for pudding...

Sunday Dessert

HOT CHOCOLATE FONDANT

Vanilla Bean Ice-Cream

1, 4, 8

APPLE CRUMBLE

Vanilla Ice Cream

6, 8

CRÈME BRÛLÉE

Fresh berries

8

TIRAMISU

Layers Of Espresso Soaked Sponge | Whipped Mascarpone

4, 6, 8, 13

JERSEY CREAM & MILK RICE PUDDING

Cherry Compote

8

LEMON & CUSTARD TART

Fresh Raspberry Flavors & Raspberry Sorbet

4, 8

ETTON MESS

Jersey Whipped Cream | Strawberries | Strawberry Ice Cream

4, 8

COCONUT PANNA COTTA

Mango & Pineapple Salsa Coconut Ice Cream

8

CHOCOLATE & HAZELNUT TART

Salted Caramel Ice Cream

1, 6, 8, 11, 14

ENGLISH & CONTINENTAL CHEESE SELECTION

Biscuits | Grapes | Quince | Celery | Apple

2, 6, 8

SELECTION OF ARTISAN ICE CREAMS

Night Caps

Brandy & Calvados

CAMAS EXTRA COGNAC	58.20
REMY MARTIN XO	24
REMY MARTIN V.S.O.P	8.60
COURVOISIER V.S	8.20
JERSEY APPLE BRANDY V.S.O.P	7.20
CALVADOS V.S.O.P (CHATEAU DE BREUIL)	8.20
CALVADOS 20 YEAR (CHATEAU DE BREUIL)	15.20
ARMAGNAC MARQUIS RESERVE	8.20

Whiskey

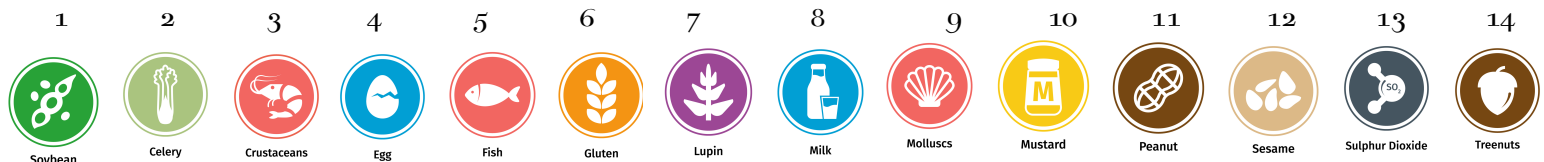
JURA 18 YEARS OLD	15.40
JW BLUE LABEL	29.40
OLD PULTENEY	16.40
LAPHROAIG 10 YEARS	9.40
THE DALMORE CIGAR MALT	16.40
BULLEIT BOURBON	6.90
GLENFIDDICH IPA EXPERIMENT	10.40
GLENFIDDICH 12 YEARS	8.50
DAHLWIHINNIE 15 YEAR	12.40

Dessert Wine

	125ml	Bottle
MAISON GINESTET SAUTERNES	13.50	41.50
Colchagua Valley Chile		
EDELSPATZ NOBLE LATE	14.50	54.40
Alicante Spain D.O		

Port

	50ml	Bottle
RAMOS PINTO RUBY	7.50	40.50
RAMOS PINTO LBV	8.50	51.50
CROFT 1982 VINTAGE		111.50



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