

Warm goat's cheese fondant

Heritage beetroot, crisp tuile, goat's cheese mousse, blood orange sorbet
(E, G wheat, M, N hazelnut)

£21.00

Jersey crab

Yuzu, watermelon, lime, prawns, garden shoots, Bloody Mary
(Cr, E, Mu, N walnut, Su)

£23.00

Ham hock

Slow cooked pork, guinea fowl and ham hock terrine, Pata Negra, pickled vegetables, apple, capers, golden raisin (C, E, M, Su)

£21.50

Roast quail

Quail liver parfait, black pudding Scotch egg, grapes and ginger
(E, G wheat, M, N walnut, Su)

£22.50

Hand dived local scallops

Courgette flower, local lobster, foraged sea herbs, garden lemon, lobster sauce (Cr, G wheat, M, Mo, Se, Su)

£25.00

Fillet of Angus beef

Braised oxtail, truffle potato, roast maple glazed carrots, fondant shallot (C, E, G wheat, M, Mu, Su)

£45.00

New season lamb

Roast loin, slow cooked shoulder, local asparagus, peas, baby spinach, morels
(E, G wheat, M, Mu, Su)

£42.00

Credy Carver duck

Glazed fig, ginger, chicory, butternut squash, pomegranate, confit salad
(M, Se, So, Su)

£39.50

Line caught local sea bass

Crab, spring onion, ginger, cucumber, lime leaf, Jersey Royals, Champagne sauce (Cr, F, M, Mo, Su)

£42.00

Deep water turbot

Bouillabaisse, braised fennel, local shellfish, garlic croûte, aioli
(Cr, E, F, G wheat, M, Mo, Mu, Su)

£42.00

All main courses are a complete dish, however please feel free to add any of the following sides:

Jersey Royals (M)

Truffle chips, Parmesan (G wheat, M)

French fries (C, G wheat)

Steamed tender stem shoots, toasted almonds (M, N almond)

Green garden salad (Mu, N walnut, Su)

All sides - £7.00

Valrhona Caramelia

Hazelnut caramel, mango and passion fruit sorbet

(E, M, N hazelnut, So)

£18.00

Rhubarb pavlova

Rhubarb compote, pistachio, lemon, thyme and Jersey yoghurt sorbet

(E, M, N pistachio, Su)

£18.00

Longueville’s honey

Jersey yoghurt mousse, orange blossom, crème fraîche, filo tuile, honey ice cream

(E, G wheat, M, So)

£18.00

Blackberry and apple crumble soufflé

Blackberry ripple ice cream (E, G wheat, M)

£18.00

Traditional farmhouse cheeses

Garden quince, prune compote, artisan biscuits (E, M, N pecan, walnut, So)

£22.50

Choice of freshly ground coffees, teas, infusions and petits fours

(M, G wheat, N almond, hazelnut, pistachio)

£6.50

We cater for most dietary requirements and in addition, we offer full vegetarian and vegan menus as well as a dedicated children’s menu. Should you prefer either a plainly cooked dish or an ingredient that is not featured on the menu, please see a member of our Team.

Allergens

C – celery, Cr - crustacean, E – egg, F – fish, G – gluten, M – milk, Mo – molluscs, Mu – mustard, N – nuts, Se – sesame, So – soya, Su – sulphates

**In support of local charity JAYF, we are adding £1 to every restaurant bill.
If you prefer to opt out, please inform a member of staff.**

More info on JAYF can be found on



If you would like to reward our team with a gratuity, please feel free to do so.
All gratuities are shared amongst all staff members.