

Sunday Lunch

Hand dived local scallops

Courgette flower, lobster mousse, wakame, Asian broth

(Cr, E, G wheat, M, Mo, Se, Su)

£21.50

Jersey deep water crab

Oak smoked salmon, prawns, sweet pickled cucumber, dill, avocado

(C, Cr, E, F, Mu, N walnut, Su)

£22.50

Summer garden harvest

Baby garden vegetables, crumbled feta, herb dressing, toasted pumpkin seeds

(M)

£17.50

Ham hock

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

£21.50

Warm goat's cheese fondant

Heritage beetroot, crisp tuile, goat's cheese mousse, blood orange sorbet

(E, G wheat, M, N hazelnut)

£21.00

Roast sirloin of Angus beef

Yorkshire pudding and traditional accompaniments (E, G wheat, M, Su)

£40.00

Griddled harissa spiced rump of lamb

Local aubergine, chickpeas, calçot, piquillo pepper, yoghurt, garden mint (M, Su)

£32.50

Roast free range guinea fowl

Woodland mushrooms, tarragon, crisp bonbon, pancetta

(E, G wheat, M, Su)

£38.50

Pulled Creedy Carver duck confit

Warm salad, pomegranate, sesame, edamame, avocado, ginger

(M, Mu, N walnut, Se, So, Su)

£27.50

Roast deep water cod

Chorizo, Tuscan beans, plum tomato, piquillo peppers, baby spinach

(F, G wheat, M, Mu, Su)

£30.00

Herb crusted lemon sole

Jersey crab, spring onions, ginger, broccoli shoots, new potatoes, lobster sauce

(Cr, E, F, G wheat, M, Su)

£29.50

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

Jersey Royals (M)

Truffle chips, Parmesan (M, G wheat)

French fries (G wheat)

Broccoli shoots, baby spinach, toasted almonds (M, N almond)

Mixed salad (M, N walnut, Su)

All sides - £7.00

Valrhona chocolate délice

Guanja 70% chocolate, crèmeux, passion fruit, mango sorbet (E, G wheat, M, N almond, So) £16.50

Tiramisu

Mascarpone, espresso, Marsala wine (E, G wheat, M, So, Su) £16.50

Sun ripened local strawberries

Meringue, yuzu granité, vanilla Chantilly (E, M, Su) £16.50

Mint baba

Garden redcurrants, cherries, Kirsch, Jersey cream, vanilla (E, G wheat, M, Su) £16.50

Traditional farmhouse cheeses

Garden quince, artisan biscuits (G wheat, M, N pecan, walnut, Su) £22.50

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

(G wheat, M, N almond, hazelnut, pistachio) £6.50

Allergens:

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

**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.