



SUNDAY SET MENU

2024



ALLERGY KEY CHART

- Contains Wheat (W)
- Contains Dairy (D)
- Contains Peanuts (P)
- Contains Shellfish (S)
- Contains Eggs (E)
- Contains Fish (F)
- Contains Sulphites (SL)
- Contains Molluscs (M)
- Contains Mustard (MS)
- Contains Sesame Seeds (SS)
- Contains Soy (SOY)
- Contains Nuts (N)
- Contains Celery (C)
- Contains Lupines (L)

£39.95

Service charge 10% optional

STARTERS

Fresh Jersey oysters (4)

SERVED ON A BED OF CRUSHED ICE WITH A CHOICE OF VINAIGRETTES. (S,MO,SU)

Pan Fried Scallop & Belly Pork

SEARED SCALLOPS WITH CRISP BELLY PORK, APPLE & VANILLA PUREE. (MO)

Coquille Saint Jacques

PAN FRIED SCALLOPS AND COQUILLES SERVED WITH MASHED POTATOE AND A CLASSIC SAINT JACQUES SAUCE. (S,D,MS)

Carpaccio

THINLY SLICED SIRLION BEEF, DRESSED WITH PARMASEN CHEESE FLAKES, CAPERS, DRESSED WITH LEMON TRUFFLE OLIVE OIL) (D)

Seabream Royal

A SMALL HALF FILLET OF SEABREAM SERVED WITH MASHED POTATO IN A LOBSTER SAUCE . (F,S,SU,D))

Avocado & Melon Salad

HASS AVOCADO, MELON, FIGS SERVED WITH FRESH MINT AND BASIL (VEGAN)

Pan-Fried King Prawns & Chorizo

COOKED IN A GARLIC CHILLI BUTTER, WITH TOASTED CIABATTA BREAD. (W)

Moules a la Creme

MOULES COOKED IN WHITE WINE GARLIC SHALLOTS AND CREAM (MO, D).

MAIN COURSES

Luxury Fishpie

A MIX OF FISH, LOBSTER & CRAB IN A MORNAV SAUCE TOPPED WITH CHEDDAR CHEESE.(S,E,D,SL)

Roast Beef

SERVED WITH BREAD SAUCE, CAILIFLOWER CHEESE, ROAST POTATOES CARROTS, YORKSHIRE PUDDING, HORSE RADDISH SAUCE AND STUFFING (W,D,E,SU, M,S,C)

Pan-fried Fillet of Jersey Seabass

WITH A WHITE WINE CREAM, FENNEL, MUSSEL, PERNOD AND SAFFRON SAUCE (M,D,SL)

Crab Thermidor

FRESH CRAB MEAT SRVED IN A THERMIDOR SAUCE WITH COCONUT MILK RICE. (S, SU, MS, D)

Grilled Salmon

GRILLED FILET OF SALMON SERVED ON A BED OF CRUSHED NEW POTATOES & GREENS ,SERVED IN A POOL OF CHIVE CREAM SAUCE. (FD)

Pan Fried Chicken Breast

DAUPHINOISE POTATOES, GEENS IN A WILD MUSHROOM SAUCE. (D, SU, MS)

Vegan Risotto

WILD MUSHROOMS, VEGAN PARMASAN & ROCKET SALAD (SOY) (D)

DESSERTS

Crepe Suzette

SERVED WITH ONE SCOOP OF VANILLA ICE CREAM & ORGANGE SEGMENTS (D,E,W)

Cheese Cake (D,E,W)

Vanilla Creme Brulee

SERVED WITH RASPBERRIES,FRAMBOISE AND VANILLA SHORTBREAD (D,E,W)

Crepe Chocolate

Nutela chocolate with forrest fruits and ice cream (c, e,w)