# STARTERS 

Fresh Jersey oysters (4)
Served on a bed of crushed rock salt, with a choice of vinaiGRETTES. (S,MO,SU)

Pan Fried Scallop \& Belly Pork
SEared scallops with crisp belly pork, apple \& Vanilla puree. (MO)

Shellfish Bisque
Homemade crab \& lobster bisoue with aioli croutes \& Chive SNippeTs.(W,C,S,E,D)

Crab \& Avocado Salad
CRAB, SMOKED SALMON \& AVOCADO SALAD WITH A SPLIT LANGOUSTINE \& TOMATO DRESSING. (E,F,S)

Italian Tomato Buffalo Mozzarella Served in a pesto salad with fresh basil leaves. (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)

## MAIN COURSES

Lobster Salad
$1 ⁄ 2$ Jersey Lobster served with Jersey new potatoes \& a light salAD. (S,E,D,SL)

Steak Diane
Served with mushroom diane sauce with Dijon mustard and bRANDY SAUCE (DE,W,MS,SL)

Pan-fried Fillet of Seabass
With a white wine cream, fennel, mussel, pernod and saffron SAUCE (M,D,SL)

Thai Green Crab \& King Prawn Curry
Fresh crab meat in green Thai curried coconut milk sauce WITH SPRING ONION AND PAK CHOI. (S)

Pan Fried Chicken Breast
Roast fondant carrots, broccoli, spinach \& parmesan sauce, FInished with thyme \& lemon oil.(D)

Vegan Risotto
Wild mushrooms, vegan parmasan \& Rocket Salad (Soy)

## DESSERTS

Jersey Ice Creams<br>THREE SCOOPS CHOSEN FROM: COCONUT, VANILLA, STRAWBERRY AND Chocolate (D,E,W)<br>Hot Sticky Toffee Pudding<br>CARAMEl SAUCE \& VANilla ice CREAM (D,E,W)<br>Vanilla Creme Brulee<br>SERVED WITH RASPBERRIES,FRAMBOISE AND VANILLA SHORTBREAD<br>(D,E,W)<br>Cheese Board<br>A SELECTION OF CHEESES, CRAKERS, CHUTNEY, CELERY AND FRUIT CAKE (D,W,E, SL,C)

