



À La Carte

Supplements applicable to residents booked on a Half Board basis.

S T A R T E R S

SOUP OF THE DAY | £8.00

Wholemeal Croutons, Herb Oil
(V - 2 Wheat, 7)

ATLANTIC PRAWN COCKTAIL | £10.00

Prawns in Marie Rose Sauce, Gem Lettuce, Cherry Tomatoes, Lemon, Melba Toast
(Mc 1, 2 Wheat, 3, 4, Mc 14)

SALT & PEPPER SQUID | £10.00

Squid Fried in our Seasoned Flour, Pickled Chillies & Coriander, Sriracha Mayonnaise
(2 Wheat, 4, 7, 8, 14 Vinegar)

SEARED LOCAL SCALLOPS | £10.00

Apple Puree, Granny Smith Apple, Crispy Chorizo, Herb & Lemon Butter
(2 Wheat, 3, 10 Almond)

PARMA HAM | £10.00

Italian Prosciutto Crudo, Preserved Seasonal Melon, Rocket & Blue Cheese Salad
(GF - 7)

BEETROOT CARPACCIO WITH CASHEW NUT CHEESE | £9.00

Baby Spinach & Granny Smith Apple Salad, Herb Dressing
(VG - GF - 9, 10 Cashew, 14 Vinegar)

Please note there is a 10% service charge on all food and drinks for both residents and non-residents.

V - Vegetarian | VG - Vegan | GF - Gluten Free

Allergens

1 Celery	2 Cereals containing gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8 Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame seeds	13 Soya	14 Sulphur Dioxide

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M A I N C O U R S E

FISH OF THE DAY | £27.00

Jersey Cream Beurre Blanc, Lemon Butter, Crushed New Potatoes, Garden Peas, French Green Beans
(GF - 4,5,7,9,14 Wine)

TRUFFLE INFUSED PASTA | £20.00

Tagliatelle Pasta in a Garlic & Truffle Cream Sauce with Wild Mushrooms,
Cherry Tomatoes, Baby Spinach, Parmesan & Crispy Leeks
(V - 2 Wheat,7,14 White Wine)

ROSEMARY ROASTED RUMP OF ENGLISH LAMB | £27.00

Jersey Black Butter Sauce, Sauteed Five Beans, Rosemary New Potatoes, Carrots, Green Beans
(1,2 Wheat,7, Mc 13,14 Red Wine)

SLOW ROAST PORK BELLY AND COLLAR PORCHETTA | £25.00

Jersey Apple Cider Sauce, Crackling, Sauteed Parmesan Potatoes, Carrots, Sugar Snap Peas
(1,2 Wheat,7, Mc 13, 14 Cider)

PAN ROASTED CHICKEN BREAST WRAPPED IN PROSCIUTTO | £25.00

Sherry & Cranberry Sauce, Sweet Potato Puree, Dauphinoise Potato, Tenderstem Broccoli,
Fig & Pear Chutney
(1,2 Wheat,4,7,9, Mc 13,14 Balsamic/Wine)

ST BRELADE`S FISH & CHIPS | £20.00

Beer Battered Atlantic Cod, Tartare Sauce, Mushy Peas, Charred Lemon, French Fries
(2 Wheat, 4,5,9,14 Vinegar)

TIKKA CURRY WITH MINT YOGURT | CHOICE OF:

VEGETABLES (V) | £18.00

CHICKEN | £21.00

KING PRAWNS | £23.00 (3)

Lebanese Flatbread, Basmati Rice, Coriander
(2 Wheat,7)

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MAIN COURSE

HALF A COLD LOCAL LOBSTER WITH MARIE ROSE SAUCE OR HOT IN GARLIC BUTTER | MARKET PRICE

Peeled Gambas, Jersey Royals & Mixed Salad
(Gf-1,3,4,7,9,14 Vinegar)

CHARCOAL GRILLED STEAKS

8OZ ENTRECOTE | £29.00 (£3.00 SUPPLEMENT)

8OZ RIBEYE | £32.00 (£6.00 SUPPLEMENT)

8OZ BEEF FILLET | £36.00 (£10.00 SUPPLEMENT)

All our steaks are served with a Flat Field Mushroom, Roasted Vine Tomatoes, French Fries
and your choice of sauce:

Garlic Butter (7)

Argentinian Chimichurri (14 Red Wine Vinegar)

Green Peppercorn (1,2 Wheat,7, Mc 13,14 Red Wine)

Red Onion & Wholegrain Mustard (1,2 Wheat,9, Mc 13,14 Red Wine)

CHARCOAL GRILLED SCOTTISH CHATEAUBRIAND (SERVES TWO) £90 - (£35.00 SUPPLEMENT)

Bearnaise Sauce, Sauteed Forest Mushrooms, Tempura Onion Rings, French Fries
(2 Wheat,4,7)

Upgrade for Truffle & Parmesan Fries £1.50

SIDES

FRENCH FRIES (Mc 2 Wheat) **£4.00**

BUTTERED NEW POTATOES (7) **£4.00**

DRESSED MIXED LEAVES (9,14 White Wine Vinegar) **£4.00**

BATTERED ONION RINGS (2 Wheat) **£4.00**

FRENCH GREEN BEANS IN GARLIC BUTTER (7) **£4.50**

TENDERSTEM BROCCOLI (7) **£5.00**

SAUTEED OR CREAMED SPINACH (7) **£5.00**

TRUFFLE & PARMESAN FRIES (Mc 2 Wheat,7) **£6.00**

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D E S S E R T

MAPLE DATE AND WALNUT STICKY PUDDING | £10.00

Toffee Sauce, Banana Ice Cream, Maple Leaf Tuille
(V-2 Wheat, 4, 7, 10 Walnut)

COCONUT AND CHERRY DELICE | £12.00

Boozy Cherries, White Chocolate Ice Cream, Coconut Shavings
(2 Wheat, 4, 7, Mc 13)

BAILEYS COFFEE CARAMEL TIRAMISU | £11.00

Abstract Chocolate, Pecan Brittle
(V-Gf-4, 7, 10 Pecan, Mc 13)

APPLE CRUMBLE CHEESECAKE | £11.00

Roast Apple Purée, Blackberry Sorbet, Apple Wafers
(2 wheat, 4, 7, 10 almonds mc 13)

PEAR AND ALMOND TART | £12.00

Honey and Ginger Ice Cream, Honeycomb, Pear Wafers
(V-2 wheat, 4, 7, 10 almond)

SELECTION OF ARTISANAL CHEESE | £17.00 (£5.00 Supplement)

Fig Pecan Black Butter Soda Bread, Crackers, Quince Paste, Homemade Chutney,
Grapes, Celery
(1, 2 Wheat Barley, 7, 10 Pecan, Mc 14 White Wine Vinegar)

SELECTION OF ICE CREAM AND SORBET | £3.25 per scoop

Please ask your server for details

PETIT FOURS WITH FILTER COFFEE/TEA | £5.00

(V - 4, 7, 10 Almonds, Mc13)

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