



# 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**

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

### **ATLANTIC PRAWN COCKTAIL | £10.00**

Prawns in Marie Rose Sauce, Gem Lettuce, Mango, Lemon, Melba Toast  
(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)

### **HORS D'OEUVRES | £11.00**

**SCOTTISH SMOKED SALMON, GAMBAS, GREEN LIPPED MUSSEL, CRAB MEAT**  
Lime Mayonnaise, Cucumber, Red Radish, Toasted Ciabatta  
(2 Wheat, 3, 4, 8)

### **PANKO BREADED TIGER PRAWNS | £10.00**

Tropical Salad, Gem Lettuce, Coconut & Almond Sand, Pina Colada Dressing  
(2 Wheat, 3, 10 Almond)

### **PARMA HAM | £9.00**

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

### **GOAT'S CHEESE | £10.00**

Toasted Sourdough, Smashed Avocado, Micro Leaves, Balsamic Reduction  
(V-2, 7, 14, Balsamic Vinegar)

### **BEETROOT CARPACCIO WITH CASHEW NUT CHEESE | £8.00**

Rocket Leaves & 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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## MAIN COURSE

### FISH OF THE DAY | £27.00

Jersey Cream Beurre Blanc, Lemon Butter, Jersey Royals, Garden Peas, Locally Grown Asparagus  
(GF - 4,5,7,9,14 Wine)

### GOAT'S CHEESE TART | £20.00

Caramelised Onion Puff Pastry Tart with Roast Squash, Mushrooms & Goats Cheese,  
Baby Spinach, Salsa Verde  
(V - 2 Wheat,7,9,14 Vinegar)

### TRUFFLE INFUSED PASTA | £20.00

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

### CHARCOAL GRILLED RACK OF LAMB | £27.00

Rosemary Jus, Green Pea & Mint Puree, Duchess Potato, Carrots & Green Beans  
(1,2 Wheat,7, Mc 13,14 Red Wine)

### SLOW ROAST PORK BELLY | £25.00

Calvados & Crème Fraiche Sauce, Cauliflower Puree, Sauteed Parmesan Potatoes,  
Tenderstem Broccoli, Red Onion & Bacon Jam  
(1,2 Wheat,7, Mc 13,14 Cider)

### PAN ROASTED CHICKEN BREAST SUPREME | £25.00

Sherry & Cranberry Sauce, Sweet Potato Puree, Crushed Jersey Royals, Asparagus,  
Fig & Pear Chutney  
(1,2 Wheat,4,7,9, Mc 13,14 Balsamic/Wine)

### FISH & CHIPS | £20.00

Beer Battered Atlantic Cod Fillets  
Tartare Sauce, Mushy Peas, French Fries  
(2 Wheat, 4, 5)

### COCONUT KORMA CURRY WITH MINT YOGURT | CHOICE OF:

**SWEET POTATO (V) | £18.00**

**CHICKEN | £21.00**

**KING PRAWNS | £23.00 (3)**

Naan Bread, 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 | £26.00**

**8OZ RIBEYE | £32.00** (£6.00 SUPPLEMENT)

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

All of 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

<b>FRENCH FRIES</b> (Mc 2 Wheat)	<b>£3.50</b>
<b>BUTTERED JERSEY ROYALS</b> (7)	<b>£3.50</b>
<b>DRESSED MIXED LEAVES</b> (9,14 White Wine Vinegar)	<b>£3.50</b>
<b>BATTERED ONION RINGS</b> (2 Wheat)	<b>£3.50</b>
<b>FRENCH GREEN BEANS IN GARLIC BUTTER</b> (7)	<b>£4.00</b>
<b>TENDER STEM BROCCOLI</b> (7)	<b>£4.00</b>
<b>TRUFFLE &amp; PARMESAN FRIES</b> (Mc 2 Wheat,7)	<b>£5.00</b>

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### D E S S E R T

#### **RHUBARB AND GINGER BAKEWELL PUDDING | £11.00**

Clotted Cream Ripple Ice Cream, Honey Tuile  
(V-2 Wheat, 4, 7, 10 Almond)

#### **PEACH BLACKBERRY ALMOND VERRINE | £11.00**

Peach and Blackberry Jelly, Olive Oil Sponge, Amaretto Custard, Blackberry Cream, Orange Almond Wafers  
(2 Wheat, 4, 7, 10 Almond)

#### **STRAWBERRIES AND CREAM | £12.00**

Vanilla Strawberry Mousse, Whipped White Chocolate Ganache, Lime Meringue, Strawberry Jelly, Vanilla Strawberries, Strawberry Sorbet, Strawberry Wafers  
(GF-4, 7, mc 13)

#### **CHOCOLATE BANANA PARFAIT | £11.00**

Caramelised Banana, Banana Bread Croutons, Caramel Sauce, Cocoa Nibs  
(VEGAN, DF, 2 Wheat, Mc 13)

#### **SALTED CARAMEL CUSTARD TART | £12.00**

Rosemary Roast Nectarines, Raspberry Ice Cream, Hazelnut Wafer  
(V-2 Wheat, 4, 7, 10 Hazelnut)

#### **SELECTION OF ARTISANAL CHEESES | £17.00**

Fig Pecan Black Butter Soda Bread, Crackers, Quince Paste, Homemade Chutney, Grapes, Celery  
(V-1, 2 Wheat, 4, 7, 10 Pecan, Mc 14)

#### **SELECTION OF HOMEMADE ICE CREAMS & SORBET | £3.25 PER SCOOP**

Please ask your server for details

#### **PETIT FOURS WITH FILTER COFFEE/TEA | £5.00**

(V-4, 7, 10 Almonds)

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