



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, French Green Beans
(GF - 4,5,7,9,14 Wine)

GOAT'S CHEESE TART | £20.00

Caramelised Onion Puff Pastry Tart with Roast Squash, Mushrooms & Goats Cheese,
Piquillo Peppers, 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)

ROSEMARY ROASTED RUMP OF ENGLISH LAMB | £27.00

Jersey Black Butter Sauce, Sauteed Five Beans, Jersey Royals, 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

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

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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 AND FOURS WITH FILTER COFFEE/TEA | £5.00

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

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