

The Bay Restaurant

À La Carte Menu

STARTERS

Seared Hand Dived Local Scallops served on a Pernod Flavoured Risotto
With Sautéed Button Mushrooms and Parmesan Shavings

£12.00

Pate de Foie Gras and Toasted Brioche
Served with a Drambuie Flavoured Fruit Chutney and Fresh Raspberries

£12.00

Glazed Jersey Rock Oysters served on Baby Spinach
With Hollandaise, chorizo, Cherry Tomatoes and Fried Leeks

£2.00 each

Slices of Scottish Smoked Salmon, Local Lobster Quenelle and Avocado
Served with Grapefruit Segments

£14.00

MAIN COURSE

Whole Grilled Dover Sole
Topped with Sautéed Caper Berries, Blushed Cherry Tomatoes and Basil Butter

£28.00

Whole Jersey Lobster 'Thermidore'
Served with Fragrant Rice and Green Asparagus

£30.00

Charcoal Grilled Scottish Chateaubriand (2 persons)
Served with Béarnaise Sauce, Sautéed Forest Mushrooms and Tempura Onion Rings

£58.00

Honey Roast Trio of Duck, Chicken and Guinea Fowl Supremes
Served with a Jersey Black Butter Crème Fraiche and Braised Apricots

£26.00

**All Main Courses are served with Seasonal Vegetables and Potatoes
Please ask your server for our Vegetarian and Vegan Menus**

DESSERT

Black Forest Baked Alaska Kirsch Soaked Chocolate Sponge, Cherry Ice Cream
Italian Meringue, Chocolate Sauce

£8.00

Salted Caramel Chocolate Brownie
*70% Bitter Chocolate Brownie, Milk Chocolate Chips and Caramel Swirl,
Served with Salted Caramel Sauce and Hazelnut Ice Cream*

£8.00

Iced Honey and Calvados Parfait Caramelized Apples
Blackberries and Honeycomb

£7.50

Seasonal Fruit Crumble
Ask Your Server for Details, Served with Vanilla Ice Cream

£7.50

Selection of Artisanal Cheeses Served with Homemade Chutney
Apple, Black Butter and Pecan Soda Bread and Crackers

£9.00

**If you would like a Dessert Wine or Liqueurs please ask one of our wine waiters
There is a discretionary 10% Service Charge on all food and
drink for Non Residents Inclusive 5% GST**