

The Bay Restaurant

À La Carte Menu

STARTERS

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

£12.00

Smoked Duck Breast
Served with a Trio of Beetroot (Roasted, Pickled, Gel) and Crispy Pancetta

£12.00

Cold Jersey Rock Oysters
Served on Crushed Ice with Vinaigrette, Lemon and Tabasco Sauce

£2.00 each

Slices of Scottish Smoked Salmon, Local Chancre Crab Meat and Avocado
Served with Grapefruit Segments

£15.00

MAIN COURSE

Pan Fried Trio of Fish of the day and grilled King Prawns
Topped with Sautéed Caper Berries, Blushed Cherry Tomatoes and Basil Butter

£28.00

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

£35.00

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 Supreme
Served with a Jersey Black Butter Crème Fraiche and Braised Italian Figs

£26.00

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

DESSERT

Warm Pistachio, Honey and Apple Cake
Calvados Caramel, Apple and Blackberry Salad, Vanilla Ice Cream and Apple

£9.00

Passion Fruit and Raspberry Arctic Roll
Served with Raspberries, Honeycomb and Sesame Brittle

£7.95

Salted Caramel Chocolate Brownie
Served with Hazelnut Ice Cream and Hazelnut Wafers

£8.50

Selection of Artisanal Cheeses
*Served with Homemade Spiced Pineapple Chutney, Apple, Pecan and
Black Butter Soda Bread, Quince Paste, Grapes and Crackers*

£10.50

**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**