

2024

SPRING A LA CARTE

# DINNER MENU

SERVED DAILY FROM 6PM - 8:30PM



*Prices displayed include GST and quoted in GBP.*

*'A discretionary 10% service charge will be added to your bill'*

*Our accomplished Chef, Vilanca Rodrigues, whose passion for Mediterranean cuisine is reflected in every dish he creates. Was born in Angola and raised in Lisbon. Chef Vilanca developed a love for fresh and seasonal ingredients, honing his culinary skills alongside some of the world's most renowned chefs, including Heston Blumenthal and Phil Howard.*

*Chef Vilanca's philosophy for wholesome and nutritious ingredients, coupled with a flair for modern dietary trends, results in remarkable dishes that are both traditional and contemporary in style.*

*Join us on a culinary journey of indulgence and savour Chef Vilanca's expertly crafted cuisine, designed to delight the senses and satisfy the palate.*

*Bon Appetit!*

## TO START

JERSEY SHACK		13
Bouillabaisse jelly, crab salad, pistachio-coated lobster, Provence mayo		
<i>Allergens: celery, cereal, egg, fish, mollusc, mustard, nuts, soya, sulphites</i>		
ARTISAN CHARCUTERIE PLATTER		12
Selection of cured meats paired with fruit chutney, olives, house focaccia, and brie croquette.		
<i>Allergens: celery, cereal, egg, milk, mustard, sulphites</i>		
FOIE GRAS AND CHICKEN PARFAIT		11
Smoked duck with poached rhubarb, thyme jelly, and brioche.		
<i>Allergens: cereal, egg, milk, nuts, sulphites</i>		
JERSEY FRESH OYSTERS (6)		12
Jersey fresh oysters, served on a bed of ice, mignonette and a squeeze of zesty lemon.		
<i>Allergens: molluscs, sulphites</i>		
PAN SEARED SCALLOPS		12
Local queen scallops with chorizo Madeleines, pea puree, lime, yuzu, and coconut dressing.		
<i>Allergens: celery, cereal, egg, milk, soya, sulphites</i>		
HARIRA SOUP V, VG		8
Hearty blend of lentils, chickpeas, tomatoes, and a variety of herbs and spices.		
<i>Allergens: sulphites</i>		

## TO FOLLOW

<b>RABBIT AND CHORIZO RAGU</b>		20
Tagliatelle with rich tomato sauce, crispy capers, Parmesan, and basil oil.		
<i>Allergens: celery, cereal, egg, milk, mustard, sulphites</i>		
<b>LAMB SHANK</b>		22
Caramelized onion puree, watercress, grilled gem lettuce, and Applewood potato Dauphinoise.		
<i>Allergens: celery, milk, sulphites</i>		
<b>PAN ROASTED CHICKEN BREAST</b>		19
Chicken breast with sweetcorn textures, pickled carrot, purple sprouting broccoli, potato galette, and rich Madeira jus.		
<i>Allergens: celery, milk, nuts, sulphites</i>		
<b>POACHED SALMON AND PISTACHIO</b>		22
Jersey royal with ratatouille, spiced tomato velouté, and pistachio purée.		
<i>Allergens: celery, milk, nuts, sesame, sulphites</i>		
<b>FILLET OF COD</b>		21
Seafood risotto with lobster bisque, crispy king prawns, and rocket salad.		
<i>Allergens: crustaceans, fish, milk nuts, sulphites</i>		
<b>VEGETABLE WELLINGTON V,VG</b>		17
A savoury blend of spinach, mushrooms, tomatoes, and seasoned root vegetables, wrapped in puff pastry, served with a velvety herb-infused vegan cream sauce.		
<i>Allergens: celery, cereal, nuts, sulphites</i>		

## STEAKS

Savour our steaks paired with triple-cooked chips, grilled flat cap mushrooms and a mixed leaved salad, seasoned to perfection.

RIBEYE 9oz | 28

Expertly seared ribeye, prized for its tender and marbled meat.

*Allergens: celery, milk, sulphites*

FILLET 9oz | 33

Succulent and high-quality cut of beef fillet, chargrilled to your desired degree.

*Allergens: celery, milk, sulphites*

TOMAHAWK 35 oz ( 2 PEOPLE ) | 62

The ultimate indulgence of a perfectly grilled tomahawk steak, complete with its impressive long bone, is ideal for sharing.

*Allergens: celery, milk, sulphites*

## SAUCE OPTIONS

### PEPPERCORN

Infused with a bold pepper flavour and creamy texture, this classic sauce enhances the indulgence of your steak with an added layer of richness.

### BEARNAISE

Made from the finest ingredients including fresh tarragon, egg yolks, butter and a hint of vinegar, every spoonful of this creamy sauce enhances the flavour of your meat and elevates your dining experience.

### CAFE DE PARIS BUTTER

Our cafe de paris butter is handcrafted with premium butter, Dijon mustard and a blend of herbs and spices, ensuring a perfect balance of tanginess and umami that tantalises your taste buds.

## SALADS

SUPERFOOD SALAD V,VG	I	16
<i>Quinoa, peppers, chickpeas, avocado, toasted seeds and home-made dressing.</i>		
<i>Allergens: sulphites</i>		
GREEK SALAD V	I	17
<i>Cucumbers, tomatoes, olives, red onion , feta cheese, olive oil and lemon dressing.</i>		
<i>Allergens: cereal, milk, sulphites</i>		
CAPRESE SALAD V	I	17
<i>Mozzarella cheese, ripe tomatoes, basil leaves, drizzled with truffle and balsamic glaze.</i>		
<i>Allergens: milk, sulphites</i>		
GOAT'S CHEESE & WALNUT SALAD V	I	18
<i>Mixed greens topped with creamy goat's cheese, crunchy walnuts, berries and a Mimosa dressing.</i>		
<i>Allergens: cereal, milk, nuts, sulphites</i>		
CAESAR SALAD V	I	14
<i>Crisp, baby gems tossed in creamy caesar dressing topped with parmesan cheese and croutons.</i>		
<i>Allergens: cereal, egg, milk, sulphites</i>		
ADD GRILLED CHICKEN OR PRAWN	I	5

## ASIAN

CLASSIC PAD THAI		19
Thai-inspired tamarind rice noodles stir-fried alongside succulent chicken or prawns, fresh veggies, peanuts and topped with fragrant herbs.		
<i>Allergens: cereals, crustaceans, egg, fish, molluscs, peanuts soya ,sulphites</i>		
KATSU CURRY		18
Japanese curry with crispy breaded chicken slices, accompanied by rice and pickled ginger.		
<i>Allergens: celery, cereals , sulphites</i>		
SICHUAN CHICKEN SALAD		20
Experience the taste of China with our tender chicken slices, vibrant mixed vegetables, crunchy peanuts and a flavourful Sichuan-inspired sauce.		
<i>Allergens: nuts, sesame, soya, sulphites</i>		
GOCHUJANG PORK		22
South Korean-style crispy pork belly, infused with gochujang sauce, served alongside egg fried rice and fresh apple.		
<i>Allergens: cereal, egg, sesame, soya sulphites</i>		

## EXTRA SIDE DISHES

GARDEN VEGETABLES		5
TRUFFLE PARMESAN CHIPS		5
JERSEY NEW POTATOES		5
SEASONAL GREEN SALAD		5

## TO FINISH

<b>PINA COLADA SUNDAE</b>		9
Sous vide pineapple with lime sponge, crystallized pecans, whipped ganache, and coconut-pineapple ice cream.		
<i>Allergens: cereals , egg, milk, nuts , sulphites</i>		
<b>CHOCOLATE PASSION</b>		11
Rich chocolate sauce, milk chocolate mousse, passionfruit jelly, and velvety chocolate sorbet.		
<i>Allergens: cereals, egg, milk, nuts</i>		
<b>POP AND BANANA</b>		10
Dulcey Valrhona Manelaka, banana bread, popcorn soil and banana ice cream		
<i>Allergens: cereal, egg, milk, nuts, sulphites</i>		
<b>CHEESE BOARD</b>		12
Selection of artisanal cheeses, biscuits, homemade chutney, and refreshing palate cleanser.		
<i>Allergens: celery cereal, milk, nuts, sulphites</i>		
<b>RICE PUDDING V.VG</b>		9
Coconut rice pudding with fresh mango, homemade granola, and coconut sorbet.		
<i>Allergens: nuts, sulphites</i>		