

Sample Table d'Hôte Dinner Menu

3 COURSES | £49.50

Guests on a half-board basis have an allowance of £45 towards the à la carte menu

Homemade bread | balsamic and olive oil | house butter
£5.00

Starters

- Guinea fowl and pistachio terrine | quince purée | pickled blackberries | watercress **GF**
Hand-raised pork pie | sherry jelly | mustard mayonnaise | Jersey pear | rocket salad
Jersey octopus carpaccio | fennel salad | kumquat | clementine | yuzu gel **GF**
Jersey chancre crab and salmon fish cake | avocado mousse | fennel kraut
preserved Jersey lemon
Cauliflower panna cotta | beetroot | salted hazelnut | fennel and dill oil **V GF**

Mains

- Jersey beef and Liberation Ale suet pudding | Jersey red cabbage purée | baby leeks | veal jus
Coq au vin | bacon | mushrooms | carrot | onion | Jersey mashed potato **GF**
Curried Jersey fish pie | coconut milk | crispy filo pastry | mangetout
Smoked haddock | herb crust | celeriac and potato rösti | Jersey spinach | Jersey onion soubise **GF***
Deep fried polenta | Jersey sweetcorn purée | sautéed wild mushrooms **VE**

Sides

- Maple glazed rainbow carrots **VE GF**
£4.50
Cauliflower mornay **GF**
£4.75
Sautéed green vegetables with roasted almonds **VE GF**
£6.50
Duck fat roast potatoes **GF**
£4.50
Homemade chunky chips with seaweed salt **VE GF**
£5.00
Roasted root vegetables with herbs **VE GF**
£8.00 (to share)

Desserts

- Strawberry sponge roll | Jersey cream | Blanc Pignon Farm vanilla gelato
Dark chocolate mousse | caramelised pineapple **VE GF**
Mixed berries Pavlova | raspberry sorbet **GF**
Selection of cheese | grapes | celery | homemade chutney | crackers **GF***
Selection of Jersey ice cream and sorbet **GF**

V Vegetarian **VE** Vegan **GF** Gluten-Free **GF*** Gluten-Free Available **VE*** Vegan Available

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not always include all ingredients. Some fish dishes may contain small bones. If you are unsure with regards to allergens or need specific advice regarding menu items, please ask a member of the team who will be happy to assist.

Please note, a discretionary service charge of 10% will be added to your final bill.