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Pour Commencer				
se Jersey Oysters —	Allergen Key Chart			
Mignonette – Red Wine Vinegar And Shallots $\pounds 2.80 \text{ each}_{(8, 14)}$	1Celery8Molluscs2Gluten9Mustard3Crustaceans10Tree Nuts			
Poached In Beurre Blanc – Finished With Dill Oil $\pounds 3.20 \ each$ (7, 8, 13, 14)	4Eggs11Peanuts5Fish12Sesame612Sesame			
Tempura – Served With Wasabi Mayonnaise And Nori $\pounds 3.20 \ each$ (2, 4, 8, 9, 14)	6 Lupin 13 Soybeans 7 Milk 14 Sulphur Dioxide & Sulphites			
se Entre	ées —			
Classic Prawn Cocktail (1. 3, 5, 7, 8, 13, 14)	£14.00			
Pork Belly and Scallops, Black Pudding Bonbon, Peac (2, 4, 7, 8, 9, 14)	th, Apple, Puffed Crackling and Jus £15.00			
French Onion Soup (2, 4, 7, 8, 9, 14)	£11.00			
Jersey Crab and Lobster Bisque (1. 3. 5. 7. 8. 13. 14)	£12.00			
Escargots with Garlic Butter (7. 8. 14)	£12.00			
Jersey Scallops, Textures of Carrot, Hazelnut, Pickled	Radish (7. 8, 10, 14) £14.00			
Burrata, Textures of Beetroot, Pecan Nuts, Figs (7.10.1	(3, 14) £13.00			
Beef Tartare, with Pickles, Egg Yolk, Crispy Shallots (£16.00			
Soufflé Suissesse – Twice Baked Comté Cheese Sou	fflé (2, 4, 7, 13) £16.50			
Cuisses de Grenouilles, Jerusalem Artichoke Aioli, Pe	rsillade (2, 3, 5, 7, 8, 13, 14) £13.50			
Jersey Picked Crab, Apple, Crème Fraîche, Cucumbe	r and Mint Sorbet, Crispy Chicken $\pounds 15.50$			
Skin, Chervil (3. 4. 7. 14)				
Chicken and Pork Terrine. Prosciutto. Pistachios. Pick	(led Cucumber, Toast (1, 2, 4, 9, 10, 14) £11.00			

have any allergies or dietary requirements please let a member of our team know so we can make every effort to ensure your dining experience is safe and enjoyable



Plats Principaux



Moules served with a Bowl of Frites:	
A La Crème – White Wine, Shallots, Cream (7, 8, 13, 14)	£21.00
Mariniere - White Wine, Shallots (8, 14)	£21.00
Tom Yum - Coriander and Coconut Milk (3, 6, 7, 8, 11, 12, 13, 14)	£23.00
Grilled Jersey Lobster with Garlic Butter, Salad and New Potatoes or Frites (3. 7, 14)	£32.00
Jersey Lobster Thermidor, Salad and New Potatoes or Frites (1. 3. 5. 7. 8. 9. 13. 14)	£32.00
Jersey Lobster and Seafood Salad with New Potatoes or Frites (3, 5, 7, 8, 14)	£32.00
Lobster with Ginger, Chilli & Coriander Butter with Salad and New Potatoes or Frites (3, 7, 14)	£32.00
Sea Bass with Lyonnaise Potatoes, Long Stem Broccoli, Beurre Blanc and Dill (5. 7. 13. 14)	£28.00
Salmon en Croute, Wild Mushrooms & Spinach, New Potatoes, Hollandaise Sauce (2. 4. 5. 7. 14	£27.00
Catch of the day (2, 4, 8, 13, 14)	Market Price

Jersey Tempura Lobster Saffron aioli, espelette mayo, salad and new potatoes (1, 3, 5, 7, 8, 9, 13, 14) ± 32.00



Lamb Rump, Shoulder Croquette, Ratatouille, Herb Polenta, Truffled Goat's Cheese, Mint, Jus (1, 2, 4, 7, 9, 13, 14)	£32.00
Duck 3 Ways, Spiced Breast, Duck Leg Bon Bon, Foie Gras, Glazed Hispi Cabbage, Duck Jus (1. 2, 4, 7, 14)	£29.00
Medallions of Pork Fillet, Pommes Purée, Green Beans, Pickled Shallots, Almonds, Calvados Sauce (1, 7, 9, 13, 14)	£26.50
Chicken Breast, Petit Pois à la Française, Potato Terrine, Mushroom Velouté (1, 7, 13, 14)	£23.00
Beef Shortrib, Horseradish Pommes Purée, Heritage Carrots, Cavolo Nero, Bone Marrow Jus (1, 7, 13, 14)	£27.00
Tournedos Rossini, Beef Fillet, Foie Gras, Brioche, Wilted Spinach, Sarladaise Potato, Bordelaise Sauce (1, 2, 4, 7, 14)	
Steaks	
Rib Eye Steak (280g) (7) Fillet de Boeuf (230g) (7) Chateaubriand for 2 Persons (650g) (7.14)	£33.00 £39.00 £84.50
Add a Sauce - Garlic Butter (7, 24) Bernaise (4, 7, 14) Au Poivre (1, 7, 13, 14) Roquefort (7, 13, 14)	£3.50 each
Add Garlic King Prawns (3. 7. 14)	£5.00 each

Add Garlic King Prawns (3, 7, 14)

All steaks are served with Frites, Truffle Frites (£2 extra) or New Potatoes (Jersey Royals in Season)

Please note, we cannot always guarantee the complete absence of allergens in our final dishes. If you have any allergies or dietary requirements please let a member of our team know so we can make every effort to ensure your dining experience is safe and enjoyable



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	Les Plats Vegetar	riens et Salades — 🐟
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Grilled Cauliflower Steak, Harissa and Miso Glaze, Confit Garlic and Butter Bean Purée, Persillade, Crispy Shallots (10, 11, 12, 13, 14)	£21.00
Wild Garlic Pesto Risotto, Goat's Curd, Broad Beans, Asparagus, Peas, Semi-Dried Tomatoes, Parmesan (1, 7, 14)	£22.00
Beetroot and Grilled Goat's Cheese Salad, Balsamic Glaze, Orange, Pecans (2, 7, 10, 14)	£22.00
Sweet Potato Gnocchi, Crumbled Feta, Hazelnuts, Crispy Sage (4, 5, 9, 14)	£21.00



Green Salad	£6.00
French Beans au Persillade (Garlic & Parsley) (7)	£6.00
Petit Pois à la Francaise (Braised Peas with Lettuce, Onion & Lardons) (7)	£6.00
Creamed Garlic Spinach (7.13)	£6.00
Frites	£6.00
Truffle Frites	£8.00
Buttered New Potatoes (Jersey Royals in Season) (7)	£6.00
Pommes Lyonnaise (7)	£6.00
Tomato, Basil & Parmesan Salad (7.14)	£6.00
Basket of Rustic French Bread with Jersey Butter (2, 7)	£2.50

Desserts & Cheese Menu Availabile