



SET LUNCH MENU

2 Courses £29

3 Courses £35

Local Cod Brandade Foam with Potato & Smoked Eel Salad, Lemon Purée

Crispy Jersey Duck Egg, Cauliflower & Parmesan Velouté, Brassicas

Guinea Fowl & Foie Gras Terrine, Artichoke Salad

Local Sea Bream with Braised Fennel & Bouillabaisse Sauce

Braised Short Rib of Beef, Grilled Hispi Cabbage,
Jersey Potato foam, Sweet & Sour Onions, Beef Jus

Pearl Barley Risotto with Celeriac & Celery, Chanterelle Mushrooms,
Crispy Kale & Mascarpone

Selection of Artisan Cheese from Jean-Yves Bordier (£8 Supp.)
(As an additional course £15 supp.)

Salted Jersey Caramel Tart with Vanilla Ice Cream, Lime Gel & Meringue

“Paris-Brest”, Hazelnut & Chocolate

Surprise Tasting Menu

6 Courses £55.00

All our prices are inclusive of G.S.T.
A 10% service charge will be added to the bill

*If you have a food allergy, intolerance or sensitivity, please speak to your waiter
about ingredients in our dishes before you order your meal*