

FOR THE TABLE

Sicilian olive focaccia, herb oil 4
 Quail egg scotch eggs 8
 Wild mushroom arancini, sundried tomato 6
 Garlic and rosemary marinated green olives 5

GROUVILLE OYSTERS

3 of any one choice below 8
Natural: No fuss, just add lemon
Oriental: Ginger, lime & chilli
Rockefeller: herb butter, breadcrumb & parmesan gratinee
 or
 Choose 6 oysters & a bottle of Taittinger Brut 90

STARTERS

DOUBLE BAKED CHEESE SOUFFLÉ
 Triple cheese sauce 12

JERSEY SCALLOPS
 Black pudding puree, fine chopped chives 12

PRAWN COCKTAIL
 Marie Rose sauce, brown bread 12

DUCK LIVER PARFAIT
 Cherry jus, sourdough 10

BEEF CARPACCIO
 Rocket, parmesan shavings 13

BUTTERNUT SQUASH RISOTTO
 Maple syrup, caramelised walnuts, crispy sage 8 / 15

SHELLFISH BISQUE
 Baby watercress 12

FRENCH ONION SOUP
 Gruyere crouton 11

MAIN COURSE

FROM THE GRILL

8oz BEEF FILLET 36

10oz SIRLOIN 30

Triple cooked chips, tomato, mushrooms & your choice of Bearnaise, Peppercorn, Blue cheese, Cafe de Paris or Marrowbone butter.

GRILLED PORK CHOP
 Baked apple, garlic mash, bourbon bbq sauce 20

SALADS

CLASSIC CAESAR
 Romaine, Parmesan, croutons, dressing 8 / 14
 ADD Chicken +3

PRAWN AND AVOCADO
 Grapefruit, ginger and honey dressing 9 / 15

GREEK SALAD
 Tomatoes, cucumber, red onion, feta, toasted pine nuts, olives, oregano, olive oil (gf,v) 9 / 15

BEEF WELLINGTON TO SHARE
 Dauphinoise, tenderstem broccoli, red wine jus 68

CHICKEN BALLOTINE
 Leek & chestnut stuffing, fondant potato 19

CALVES LIVER
 Garlic mash, crispy onion, red wine jus 24

MONKFISH TAIL
 Crushed new potatoes, green beans, garlic butter 23

LEMON SOLE
 Crab crushed potatoes, blanched kale, lemon butter 24

PEA & MINT RAVIOLI
 Spinach, almonds, pine nuts, walnuts 20

SIDES

Dauphinoise potato 6, Tenderstem broccoli 6, House salad, French dressing 4, Garlic & Chive mash 4, Triple cooked chips 4

DESSERTS

BLACKBERRY VANILLA CHEESECAKE
 Poached berries, mascarpone sorbet 11

TIRAMISU
 Caramelised chocolate, cappuccino ice cream 10

SEA SALTED CHOCOLATE CARAMEL TART
 Dark chocolate chip, Jersey milk ice cream 9

JERSEY ICE CREAM
 Vanilla, mint & chocolate, strawberry, toffee 6

DARK CHERRY CHOCOLATE FONDANT
 Cherry ice cream 10

STICKY TOFFEE PUDDING
 Caramel sauce, vanilla ice cream 8

ARTISAN CHEESE SELECTION
 Biscuits, relish, celery & grapes 12

COFFEE
 Flat white, Capuccino, Espresso, Latte from 3

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- W I N E -

C H A M P A G N E				7 5 c l
Veuve Cliquot, <i>Yellow Label Brut</i>				£75.00
Moet Chandon, <i>Rose Imperial</i>				£75.00
Forget Brimont, <i>Premier Cru</i>				£49.00
S P A R K L I N G			1 / 4 b t	7 5 c l
Prosecco Brut, <i>Ponte Di Rialto, Italy</i>			£11.50	£25.00
W H I T E	1 7 5 m l	2 5 0 m l		7 5 c l
Sauvignon Blanc, <i>Chile</i>	£5.90	£7.50		£20.00
Pinot Grigio Italia, <i>Italy</i>	£6.20	£7.90		£21.00
Chardonnay, <i>France</i>	£6.90	£8.10		£25.00
Sauvignon Blanc, <i>Marlborough Mirror Lake New Zealand</i>	£7.70	£9.50		£27.00
Muscadet De Servre Et Maine, <i>Chateau Cassemichere, France</i>				£27.00
Macon Lugny, <i>Les Genievres, Louis Latour, France</i>				£33.00
Sancerre, <i>Domaine Du Pre Semele</i>				£38.00
Petit Chablis, <i>Simonnet-Febvre</i>	£9.50	£11.90		£39.00
Pouilly-Fume, <i>Les Charmes, Domaine Chatelain, France</i>				£37.00
Pouilly- Fuisse, <i>Daudet Naudin 2019, France</i>				£49.00
R E D	1 7 5 m l	2 5 0 m l		7 5 c l
Cabernet-Sauvignon, <i>Norte Chico Chile</i>	£5.90	£7.50		£20.00
Merlot, <i>France</i>	£6.90	£7.90		£23.00
Malbec, <i>Kaiken Argentina</i>	£8.30	£9.90		£28.00
Cabernet Shiraz, <i>Australia</i>	£6.90	£8.70		£24.00
Primitivo, <i>Italy</i>				£26.00
Chateau Puyfromage, <i>France</i>				£27.00
Cotes Du Rhone Villages, <i>Les Coteaux, Boutinot, France</i>				£28.00
Marques De Caceres, <i>Crianza Rioja Spain</i>				£29.00
Valpolicella, <i>Italy</i>				£29.00
Chianti Classico, <i>Brolio Italy</i>				£35.00
Chateau Vieux Cardinal, <i>Pomerol 2018</i>				£41.00
Muga Reserva, <i>Rioja Spain</i>				£39.00
Chateau Cissac, <i>Haut Medoc, France</i>				£42.00
Châteauneuf Du Pape, <i>France 2018</i>				£52.00
R O S E	1 2 5 m l	1 7 5 m l	2 5 0 m l	7 5 c l
Cotes De Provence, <i>Sables D'azur</i>		£8.30	£9.90	£28.00
Sancerre, <i>Domaine Du Pre Semele</i>				£36.00
D E S S E R T				
Sauternes, <i>Perle di Arche</i>		£8.50		£29.00

