

Sample Dinner Menu

Tuesday - Saturday 6pm - 9pm

Chefs selection amuse bouche | fresh breads | Guernsey butter

TO START

Steak tartare | quail egg | truffle mayonnaise | dripping toast 12

Hand dived scallop ceviche | tom-kha dressing | coriander crema | apple 14

BBQ courgette | aubergine | ricotta | honey | rhubarb vinegar 11

Local crab | avocado | picked cucumber | almond | herb oil 12

Asparagus | slow cooked egg | charcoal oil | wild garlic pesto | Pecorino Foam 11

Guernsey hens egg | beurre noisette | cauliflower | cheese | Iberico 12

TO FOLLOW

Lamb shoulder & loin | summer vege | guernsey new potatoes | malbec jus 27

Roast plaice | mirin sauce | white asparagus | dill oil | pomme paulo 24

Brined pork loin | honey & mustard | braised cheek | spring cabbage | apple puree 26

Black bream | asparagus | samphire | cockles | dashi beurre blanc 24

Miso glazed aubergine | smoked pear | puffed pearl barley | caramelised halloumi 19

Côte de boeuf | crispy oxtail | truffle Parmesan fries | baby gem | marrow béarnaise 65
(to share)

A discretionary service charge of 10% will be added to your bill.

Some dishes can be amended to cater for dietary requirements. Please note that not all components of dishes are listed. Should you have any intolerance's, need any information relating to allergens or have any questions, please ask a member of staff