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## No.3 OYSTERS & CAVIAR

**Natural**  
maple and shallot  
dressing(gf)  
six 15/ dozen 30

**Jersey Crab & Caviar**  
50g white crab meat,  
5g Royal Beluski,  
toasted milk bread  
22

**Tempura**  
Vietnamese dressing  
six 17/ dozen 34

**Exmoor Royal Oscietra**  
served with milk toasts, crème fraiche, shallot

10g	20g	30g	50g
31	58	79	130

## STARTERS

**BURRATA di BUFFALO**  
asparagus & olive oil emulsion, fresh peas,  
fermented lemon, croutes (v) **18**

**TRUFFLE LINGUINE**  
butter sauce, saffron, fresh seasonal  
truffle, Pecorino **24/ 42**

**CURED SWORDFISH CEVICHE**  
pressed cucumber, green curry, finger  
lime, toasted rice (gf) **17**

**SCOTTISH SMOKED SALMON**  
wasabi crème fraiche, pickled shallot,  
brioche **18**

**BEEF TARTARE**  
dry aged fillet, cornichons, cured duck  
yolk, truffle mayonnaise, toasted  
ciabatta **22/40**

**JERSEY HAND DIVED SCALLOPS**  
Comté & sweet onion, apple, celery,  
endive salad, almond (n,gf) **21**

**CHICKEN LIVER PARFAIT**  
smoked bacon jam, apple & white port gel,  
caramelised hazelnut, thyme (n) **19**

**JERSEY CRAB AGNOLOTTI**  
tomato & lemongrass bisque,  
samphire, Jersey mussels **21**

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## MAINS

### DRY AGED RIB EYE STEAK

smoked butter with onion & miso, fries  
(gf) **38**

### ROASTED LEMON SOLE

brown shrimp, rock samphire,  
Champagne & yuzu beurre blanc (gf) **38**

### FILLET of BEEF

potato rosti, roasted Roscoff, wild  
spinach, peppercorn sauce (gf) **40**

### MONKFISH

mango & ginger chutney, tandoori  
masala, almonds, greens, korma  
sauce (gf,n) **37**

### POTATO GNOCCHI

roasted Romanesco, rocket & hazelnut  
pesto, purple sprouting, hazelnut oil  
(n,v) **26**

### RACK of ENGLISH LAMB

pea & feta, glazed sweetbread, Chantenay  
carrots, minted lamb sauce (gf) **38**

### DRY AGED DUCK

celeriac and truffle, baked beetroot,  
beetroot caramel **38**

### MARKET FISH

accompanying sauce **MARKET PRICE**

### JERSEY SEA BREAM

grilled local shellfish, wild garlic,  
bouillabaisse (gf) **32**

### 21-DAY DRY AGED COTE DE BOEUF

*to share*

*Priced per 100g; please speak to our team  
who will confirm today's available weights*

Romesco sauce, piquillo peppers, leafy  
salad, lightly roasted Jersey Royals

*Price per 100g~ £11*

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## SIDES

**£6.50**

### CHARLOTTE POTATOES

honey mustard & tarragon butter (v,gf)

### LEAFY SALAD

aged balsamic & olive oil (ve,gf)

### GRILLED HISPI CABBAGE (ve,gf)

### HAND CUT CHIPS (ve,gf)

+ add fresh truffle + **£3.50**

### JERSEY TENDERSTEM BROCCOLI

plain **OR**

blue cheese dressing