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# THIS MONTH'S SPECIALS

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## STARTERS

**Grouville Bay Oysters** each £ 1.70  
*Crushed Ice, Cider Vinegar* or x 6 £ 9.50  
& *Shallots, Lemon & Tabasco (gf)*

**Coquille St. Jacques (gf)** £ 11  
*Scallops, Crab, Shellfish Cream*

**Roast Portobello Mushroom Farçi** £ 10  
*Pesto, Goats Cheese, Herb Salad (gf)*

## MAIN COURSE

**Lobster Thermidor** £ 22  
*Asparagus & Tenderstem Broccoli, New Potatoes, Chips or Rice (gf)*

**Lamb Shank Sri Lankan Curry** £ 17  
*Naan Bread, Basmati Rice Saffron (gf)*

**Salty Dog Jersey French Bouillabaisse** £ 19  
*Lobster & Tomato Bisque Moules, Seabass, Sole,  
Prawns, Parmesan Crouton & Rouille*

**St. Aubin Seafood Sharing Platter for 2** £ 36  
*Crab, Sweet Prawns, Scallops, Half Lobster, Moules,  
Oysters, Jersey Royals & Green Salad, Bread and Dressings (gf\*)*

## DESSERT

**Mango & Coconut Panna Cotta** £ 7.5  
*Pineapple Salsa, Muscovado Tuille (gf\*)*

**Pear, Quince & Kumquat Crumble** £ 7.5  
*Calvados Ice Cream*

## CHEESE

*Roquefort, Morbier, Black Wax Truckle Cheddar*

**Single Cheese Plate** £ 5.5  
*One Cheese & Fig Chutney & Rustic Crackers*

**Cheese Board Selection** £ 8  
*All Three of the above carefully selected cheeses  
Fig Chutney, Grapes & Rustic Crackers*

## OR WHY NOT TRY ONE OF THESE ?

**Rich Hot Chocolate Liquor Shot** £ 4.5  
*Amaretto Biscuit to Dip*

**Jersey Vanilla Ice Cream** £ 5  
*Pedro Ximinez Sherry (gf)*

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