
THIS MONTH'S SPECIALS

STARTERS

Seared Local Scallops & Crab Parmentier		£11.50
Sauce Grenoble and Herb Salad		
Thai Hot & Sour Coconut Broth		£11.50
King Prawns, Sole, Bass, Mussels & Kaffir Lime		
Grouville Bay Oysters	each	£1.70
Crushed Ice, Cider Vinegar	or x 6	£9.50
& Shallots, Lemon & Tabasco (gf)		

MAIN COURSE

Peruvian Spiced Chicken Salad		£18
Grilled Spiced Chicken Fillets, Grilled Courgettes, Blackened Corn, Baby Spinach & Quinoa (gf)		
1/2 Jersey Lobster & Crab Thermidor		£25
Jersey Asparagus, Chips, New Potatoes or Rice		
St. Aubin Seafood Platter		£37.50 p/p
Lobster, Oysters, Crevettes, Moules a la Crème, Scallops in Garlic Butter, Chancre Crab Claws, Spider Crab Salad, Chips or New Potatoes & Rustic Bread Basket (gf*)		
Vegetarian Thali		£21
Sri Lankan Cauliflower Curry, Kerala Mutter Paneer, Sambar, Green Mango Salad, Naan Bread, Saffron Basmati, Pear Chutney (gf*)		

DESSERT

Apple Tart Tatin		£8
Jersey Apple Brandy Ice Cream & Blackberry Gel		
Caramelised Rice Pudding		£8
Spiced Plum Compote		

CHEESE

Quicques Extra Mature, Cashel Blue, Winslade		
Single Cheese Plate		£5.50
One of the above Fig Chutney & Rustic Crackers (gf - oatcakes)		
Cheese Board Selection		£8
All three of the above carefully selected cheeses with Fig Chutney, Grapes & Rustic Crackers (gf - oatcakes)		

OR WHY NOT TRY ONE OF THESE ?

Rich Hot Chocolate Liquor Shot		£4.50
Amaretto Biscuit to Dip		
Jersey Vanilla Ice Cream		£5
Pedro Ximinez Sherry (gf)		
