

THIS SEASON'S SPECIALS

STARTERS

Seared Local Mackerel Niçoise Jersey Royals, Local Beans, Black Olives & Horseradish Dressing (gf)		£10
Mixed Heirloom Tomato Salad Pickled Shallot, Feta, Caper & Herb Vinagrette (gf)		£ 8
Grouville Bay Oysters Crushed Ice, Cider Vinegar Shallots, Lemon & Tabasco (gf)	each or x 6	£ 2 £ 10

MAIN COURSE

St. Aubin Seafood Platter Half Lobster, Oysters, Crevettes, Moules a la Crème, Scallops in Garlic Butter, Half Chancre Crab, Salad, Chips or New Potatoes & Rustic Bread Basket (gf*)		£37.5 p/p
Half Local Lobster & Crevette Salad New Potatoes, Salad, Home Made Mayonnaise & Marie Rose Sauce		£ 22
1/2 Jersey Lobster & Crab Thermidor Asparagus, Chips, New Potatoes or Rice		£25
Jersey Seabass, Royals & Asparagus Jumble Pan Roast Local Seabass, Jersey Royals, Asparagus, Spinach, Green Beans & Sauce Vierge. (gf)		£ 22
Local Bream Fillet Sweet Crab & Prawn Risotto (gf)		£ 18

DESSERT

"Lock Down " Doughnuts + 3 dips – Raspberry Jam, Milk Chocolate & Crème Anglaise		£ 8
Strawberry Eton Mess Strawberry Sorbet, Meringue, Vanilla, Mascarpone, Wild Strawberry Gel (gf)		£ 8
Malibu Flambéed Warm Fruit Salad Mango, Pineapple & Raspberries & Coconut Crème (gf + v + vg)		£ 8

CHEESE

Single Cheese Plate One of the above Fig Chutney & Rustic Crackers (gf - oatcakes)		£ 5.50
Cheese Board Selection All three of the above carefully selected cheeses with Fig Chutney, Grapes & Rustic Crackers (gf - oatcakes) Please ask for today's selection		£ 9.50

OR WHY NOT TRY ONE OF THESE ?

Rich Hot Chocolate Liquor Shot Amaretto Biscuit to Dip		£ 5
Jersey Vanilla Ice Cream Pedro Ximinez Sherry (gf)		£ 5
Jammy Dodger Shot Sugar Rimmed Shot Glass, Chambord & a Double Cream Top		£ 5