
SEASONAL SPECIALS

STARTERS

Crispy Home Made Plant Based Katso Spring Rolls Alfalfa & Carrot Salad (pb) & Spiced Raita (pb)	£ 9
Chilli Salted Calamari Local Asparagus, Crevettes, Orzo Salad, Lemon Mustard Dressing	£ 11
Carpaccio of Prime Irish Fillet Rocket, Parmesan, Vegetable Crisps & Truffle Oil	£ 14

MAIN COURSE

Dover Sole Classic Meunier, New Potatoes, Vegetables (ncgi)	£ 32
1/2 Jersey Lobster & Crab Thermidor Tagliatelle, Asparagus Cream, Baby Spinach	£ 28
Carpaccio of Prime Irish Fillet Rocket, Parmesan, Vegetable Crisps & Truffle Oil	£ 22
Sunday Roast - Prime Irish Sirloin Beef Yorkshire Pudding, Beef Jus, Duck Fat Rosemary Roast Potatoes, Seasonal Greens & Horseradish on the Side (Sunday Lunch only)	£ 21

DESSERT

"Lock Down " Doughnuts 3 dips – Raspberry Jam, Milk Chocolate & Crème Anglaise	£ 9
Classic Tiramisu Marsala Sabayon, Mascarpone, Espresso	£ 9
St Clement's Orange Torte Polenta Torte, Burnt Orange Syrup & Lemon Cream (ncgi + pb)	£ 9

CHEESE

Cheese Board Selection Westcombe Cheddar, Form D'Ambert Blue, Normandy Camembert Fig Chutney & Rustic Crackers (ncgi) - oatcakes All of the above carefully selected cheeses with Fig Chutney, Grapes & Rustic Crackers (ncgi- oatcakes)	£ 11
Single Cheese Plate One of the above Fig Chutney & Rustic Crackers (ncgi- oatcakes)	£ 6

OR WHY NOT TRY ONE OF THESE ?

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