

OYSTER BOX ALLERGEN MENU	1. Celery	2. Cereals Containing Gluten	3. Crustaceans	4. Egg	5. Fish	6. Lupin	7. Milk	8. Molluscs	9. Mustard	10. Nuts & Seeds	11. Peanuts	12. Sesame Seeds	13. Soya	14. Sulphur dioxide
BREAD & APPETISERS														
Basket of continental breads / balsamic vinegar / olive oil / butter		✓					✓							✓
Toasted gluten free bread - three slices / butter				✓			✓							
Italian marinated olives - three delicious varieties														
Almond & cashew nuts										✓				
JERSEY ROCK OYSTERS														
Shallot vinegar / served on ice								✓						✓
Spicy Virgin Mary / celery / served on ice	✓							✓						✓
Japanese yuzu and pickled vegetables / coriander / served on ice				✓				✓	✓					✓
Oyster plate / 2 plain oysters served with shallot vinegar / 2 spicy Virgin Mary oysters / 2 Japanese yuzu oysters / shell on prawns 100g / Marie Rose sauce	✓		✓	✓				✓	✓					✓
Kenney-Herbert / Worcestershire sauce / bacon / tomato / Gruyère cheese / grilled	✓						✓	✓						✓
FIRST COURSES														
Gazpacho / Jersey Crab / fennel	✓		✓						✓					✓
Cantaloupe melon salad / Serrano ham / feta cheese / rocket salad							✓		✓					✓
Chicken liver parfait and confit duck terrine / peach chutney / brioche		✓		✓			✓		✓					✓
Cured meats / grilled asparagus / truffle mayonnaise / sourdough		✓		✓										✓
Jersey lobster, crab and sweetcorn bisque / basil			✓				✓							✓
Jersey Chancre Crab on toast / brown crab hummus / picked white crab / avocado and lamb's lettuce salad / garlic mayonnaise		✓	✓	✓					✓			✓		✓
Whipped goat's cheese / roasted beetroot / beetroot dressing / roasted pumpkin seed salad							✓		✓	✓				✓
Jersey tomato and buffalo mozzarella / basil / rocket / olive oil dressing							✓		✓					✓
Asparagus salad / Jersey tomatoes / vinaigrette									✓					✓

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Jersey hand-dived scallops / chorizo / apple / cauliflower		✓					✓	✓						✓
Prawn cocktail / Marie Rose sauce	✓		✓	✓					✓				✓	
Oyster Box cocktail / smoked salmon / crab / prawns / baby gem / Marie Rose			✓	✓	✓				✓					✓
VEGETARIAN														
Goat's cheese salad / roast beetroot / beetroot dressing / roasted pumpkin seed salad							✓		✓	✓				✓
Roast Jersey Royals and king oyster mushrooms / asparagus / watercress							✓							
Summer vegetable risotto / peas / courgettes / broad beans / Parmesan-style cheese	✓						✓							✓
Thai vegetable curry / coconut / cashew / coriander / crispy shallots / jasmine rice	✓								✓					
FISH														
Jersey Crab tagliolini ribbon pasta / chilli / garlic / olive oil		✓	✓	✓			✓							✓
Dressed Jersey Chancre Crab / lemon mayonnaise / mixed leaf salad			✓	✓					✓					✓
Battered haddock / chips / tartar sauce / lemon *				✓	✓		✓		✓					✓
Monkfish scampi / chips / tartar sauce / lemon *		✓		✓	✓				✓					✓
Poached and smoked haddock / pea and leek risotto / poached egg	✓			✓	✓		✓	✓						✓
Thai coconut monkfish and prawn curry / cashew / coriander / crispy shallots / jasmine rice			✓		✓				✓	✓				
Shellfish platter / 6 Jersey rock oysters / king prawns / Jersey Chancre Crab claw / marinated scallop / shallot vinegar / Marie Rose sauce			✓	✓				✓						✓
Add half a Jersey Lobster			✓											
MEAT														
Sirloin of British beef 240g / rocket & Parmesan-style cheese salad / Café de Paris butter							✓		✓					
Fillet of beef / braised beef shin / wild mushrooms / white asparagus	✓						✓							✓
Beef burger / Oglesfield cheese / red pepper marmalade / baby gem / tomato / cucumber		✓		✓			✓		✓	✓				✓

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Slow cooked pork belly / braised neck / cabbage / shallots / mustard / cider	✓						✓		✓					✓
Corn fed chicken breast / champ potatoes / baby leeks / wild mushrooms	✓						✓							✓
SIDES														
Chips *														
Truffle chips / Parmesan-style cheese *							✓							
Creamy mash							✓							
Roast sweet potato wedges *														
Spinach - steamed														
Spinach - buttered							✓							
Green beans & broccoli							✓							
Mixed salad									✓					✓
Rocket salad / Parmesan-style cheese							✓		✓					✓
CHILDREN'S MENU														
Crispy tempura prawn / salad / tartar sauce / chips *			✓	✓										✓
Battered fish of the day / peas / lemon / chips *				✓	✓		✓		✓					✓
Grilled daily fish special / peas / new potatoes					✓		✓							
Mini beef burger / cheese / salad / chips *		✓		✓			✓		✓				✓	✓
Grilled chicken fillets / peas / chips *		✓		✓			✓							
Minute sirloin steak / French beans / chips *							✓		✓					✓
Homemade penne pasta / tomato sauce / Italian hard cheese		✓					✓							
PUDDINGS														
Panna cotta / wild strawberry sorbet / basil and Champagne		✓					✓							
White and milk chocolate bar / malt ice cream		✓		✓			✓						✓	
Lemon tart / crème fraiche ice cream		✓		✓			✓							

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Hot chocolate fondant / custard ice cream		✓		✓			✓							
Seasonal fruit / mango sorbet / passion fruit sauce														
Café gourmand / double espresso / malt ice cream / white and milk chocolate bar		✓		✓			✓						✓	
Ice cream and crisp nut biscotti - malt / almond / rum & raisin / custard / crème fraiche / vanilla / chocolate / strawberry		✓		✓			✓			✓				
Malt and custard ice cream (<i>without crisp nut biscotti</i>)		✓		✓			✓						✓	
Rum & raisin ice cream (<i>without crisp nut biscotti</i>)				✓			✓							✓
Vanilla, chocolate, strawberry and crème fraiche ice cream (<i>without crisp nut biscotti</i>)				✓			✓							
Sorbet and crisp nut biscotti - wild strawberry / raspberry / pineapple / coconut		✓		✓			✓			✓				
Wild strawberry, raspberry and pineapple sorbet (<i>without crisp nut biscotti</i>)														
Coconut sorbet (<i>without crisp nut biscotti</i>)										✓				
BRITISH FARMHOUSE CHEESE served with salad and biscuits														
Driftwood – English goat's cheese 30g		✓					✓		✓					✓
Blacksticks Blue – soft blue cheese 40g		✓					✓		✓					✓
Oglesfield – semi soft cows milk 35g		✓					✓		✓					✓
Westcombe cheddar – deep mellow flavour 35g		✓					✓		✓					✓

We recommend that guests with severe food allergies choose a complete dish off this allergen menu so they can check it does not contain the relevant allergens. We have an allergy policy and do our best to reduce the risk of cross-contamination but we cannot guarantee that any of our dishes are free from allergens. Guests with severe allergies are advised to assess their own level of risk and we do not accept any liability in this respect. Whilst modifications may seem easy to accommodate, please understand when they are declined as they may impact on the efficiency of service to others or be impossible due to elements of the dish being pre-prepared.

Dishes marked with a * include items that are cooked in a fryer where traces of gluten, shellfish, meat, dairy and egg may be present. Therefore, due to the nature of the cooking process, we cannot guarantee that fried foods are 100% free from other allergens.

Further information can be found at jprestaaurants.com/news/eating-food-allergy.