

BANJO 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														
Italian marinated olives – three delicious varieties														
Almond & cashew nuts										✓				
Basket of continental breads / balsamic vinegar / olive oil / butter		✓					✓							✓
Toasted gluten free bread – three slices / butter				✓			✓							
FIRST COURSES														
Chilled Jersey Rock oysters / lemon shallot vinegar / served on ice								✓						✓
Sweetcorn soup / chilled roasted red pepper / chipotle sour cream / roast pumpkin seeds	✓	✓					✓		✓	✓				✓
Asparagus / Hollandaise sauce				✓			✓							✓
Spring vegetable risotto / courgette fritti / mint salsa verde	✓						✓							✓
Roast beetroot salad / pickled shallots / green olives / crumbled feta / roasted pine nuts							✓		✓	✓				✓
Jersey crab and lobster bisque / Gruyère cheese	✓		✓				✓							✓
Singapore crab cakes / spicy lime sauce / Asian salad *		✓	✓	✓						✓		✓	✓	✓
Asian king prawn and squid salad / nam jim dressing / crispy shallots / chilli / coriander			✓					✓	✓					✓
Seared beef carpaccio / truffle mayonnaise / wild mushrooms / Parmesan-style cheese				✓			✓		✓					✓
Seared scallops / peas / bacon / onions / garlic butter							✓	✓	✓					✓
Tempura king prawns / pickled cucumber / soy & ponzu dip *			✓						✓				✓	✓
Quail's egg and wild mushroom croustade / Hollandaise sauce		✓		✓			✓							✓
Burgundy snails / grilled / smoked bacon / parsley / garlic butter	✓	✓					✓	✓						✓
Banjo platter / tempura king prawns / Singapore crab cake / crispy duck and green mango salad		✓	✓	✓	✓				✓				✓	✓
Sushi / nori-maki rolls - avocado & pickled red gherkin / teriyaki salmon / spicy prawn / soy sauce / pickled ginger / wasabi			✓		✓					✓		✓	✓	✓
Crispy duck and green mango salad / soy dressing *			✓										✓	✓
Crab salad / baby gem / avocado / chilli / cucumber / lime			✓		✓				✓					✓
Scottish smoked salmon / wild cress / sour cream / capers / buckwheat blinis	✓	✓		✓	✓		✓		✓					✓
SALADS														
Caesar salad / poached egg / Parmesan-style cheese / croutons		✓		✓	✓		✓		✓					✓
Chicken Caesar salad / poached egg / Parmesan-style cheese / croutons		✓		✓	✓		✓		✓					✓
King prawn Caesar salad / poached egg / Parmesan-style cheese / croutons		✓	✓	✓	✓		✓		✓					✓

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Spring salad / broad beans / tender stem broccoli / avocado / watercress / apple / pea shoots / radishes / crispy shallot / roasted pumpkin seeds	✓								✓	✓		✓		✓
Grilled goat's cheese spring salad / broad beans / tender stem broccoli / avocado / watercress / apple / pea shoots / radishes / crispy shallot / roasted pumpkin seeds	✓						✓		✓	✓		✓		✓
Chicken spring salad / broad beans / tender stem broccoli / avocado / watercress / apple / pea shoots / radishes / crispy shallot / roasted pumpkin seeds									✓	✓		✓		✓
King prawn spring salad / broad beans / tender stem broccoli / avocado / watercress / apple / pea shoots / radishes / crispy shallot / roasted pumpkin seeds									✓	✓		✓		✓
Jersey Chancre Crab salad / samphire / brown shrimps / saffron aioli			✓	✓					✓					✓
VEGETARIAN														
Indian lentil curry / pea pakoras / fragrant rice *									✓					
Asparagus / broad beans / pea and mint tagliatelle	✓	✓		✓			✓							✓
Grilled vegetables / balsamic roast tomatoes / halloumi with roast							✓		✓					✓
GRILLS & MEATS														
Rib-eye 220g									✓					✓
Sirloin 240g									✓					✓
Fillet 220g									✓					✓
Tomahawk steak rib on the bone 900m (serves 2)									✓					✓
Served with watercress / grilled vine tomatoes									✓					✓
Peppercorn sauce	✓						✓							✓
Blue cheese sauce		✓					✓		✓					✓
Béarnaise sauce				✓			✓							✓
Garlic butter		✓					✓							✓
Chimichurri sauce														✓
Bangladeshi lamb curry / grilled lamb cutlet / fragrant rice / mint yoghurt / poppadoms							✓		✓					✓
Chicken Holstein / fried egg / anchovy / caper butter		✓	✓	✓	✓		✓		✓					✓
Confit duck leg / petit pois / bacon / onions / baby gem / mashed potatoes / red wine sauce	✓						✓							✓
Beef burger / Ogleshield cheese / smoked bacon / club sauce		✓		✓			✓		✓				✓	✓
Slow cooked pork belly / grilled pork fillet / pancetta / white bean purée / baby chard / rhubarb chutney	✓						✓		✓					✓
FISH														

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Battered haddock / peas / tartar sauce / salad *				✓	✓		✓		✓					✓
Goan coconut king prawn curry / pilaf rice / poppadoms *			✓						✓	✓				✓
Lobster mac & cheese	✓	✓	✓	✓			✓		✓					✓
Jersey Chancre Crab taglierini ribbon pasta / red chilli / lemon / olive oil / garlic / white wine		✓	✓	✓			✓							✓
SIDES														
Chips *														
Truffle chips / Parmesan-style cheese *							✓							
Roast sweet potato wedges *														
Jersey Royals							✓							
Seasonal green vegetables							✓							
Escarole / avocado / parsley salad / vinaigrette									✓					✓
Spinach with garlic & olive oil														
Rocket & Parmesan-style cheese salad							✓		✓					✓
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 / chips *		✓		✓			✓							
Minute sirloin steak / French beans / chips *							✓		✓					✓
Linguine / tomato sauce / Italian hard cheese		✓					✓							
PUDDINGS														
Vanilla crème brûlée / spiced plums / butter shortbread		✓		✓			✓							✓
Sticky rice and mango / coconut milk / roasted sesame seeds										✓		✓		
Sticky toffee pudding / vanilla ice cream / caramel sauce				✓			✓							✓
Strawberry meringue / strawberry ice cream / almond crumb	✓	✓		✓			✓			✓				
Dark chocolate bomb / vanilla ice cream / roast pear / hot chocolate sauce				✓			✓							
Vanilla panna cotta / blood orange sorbet							✓							✓
Seasonal fruits and berries / passion fruit sauce / lemon sorbet														
Café gourmand – single espresso served with macaroons & vanilla ice cream		✓		✓			✓			✓		✓		
Ice cream and almond biscotti - vanilla / chocolate / strawberry / banana / Jersey honey / salted caramel / apricot		✓		✓			✓			✓				
Sorbet and pistachio biscotti - lemon / passion fruit / apple / raspberry / blood orange		✓					✓			✓				

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Ice cream - vanilla / chocolate / strawberry / banana / Jersey honey / salted caramel / apricot (<i>without biscotti</i>)				✓			✓							
Sorbet - lemon / passion fruit / apple / raspberry / blood orange (<i>without biscotti</i>)														
BRITISH FARMHOUSE CHEESE served with celery / grapes / biscuits														
Driftwood – English goat’s cheese 30g	✓	✓		✓			✓		✓					✓
Blacksticks Blue – soft blue cheese 40g	✓	✓		✓			✓		✓					✓
Oglesfield – semi soft cow's milk 35g	✓	✓		✓			✓		✓					✓
Westcombe cheddar – deep mellow flavour 35g	✓	✓		✓			✓		✓					✓
BAR MENU (dishes available on à la carte menu are listed on the other pages)														
Ham baguette & a mug of sweetcorn soup / chilled roasted red pepper / chipotle sour	✓	✓					✓		✓	✓				✓
Wiltshire ham baguette / English mustard	✓	✓					✓		✓					✓
Jersey Chancre Crab toast / avocado / Romaine lettuce		✓	✓	✓			✓		✓					✓
Open Scottish smoked salmon sandwich / brown bread / black pepper / cucumber salad		✓			✓		✓		✓					✓