

Local SPECIALS



Oyster Shell Martini

Local gin infused with Jersey oyster shells, Noilly Prat £14.95
With a Jersey Rock oyster on the side +£2.95



FIRST COURSE

Jersey shellfish bisque

made with locally-caught crab and lobster and Jersey-grown vegetables £8.95

MAIN COURSES

Scallop and oyster pan roast

Hand-dived Jersey scallops, Jersey Rock oysters from the Royal Bay of Grouville,
herb & scallop coral crostini £35.95

Daube of Jersey beef

local potato mash, steamed Jersey seasonal greens £19.95

Locally-caught fish

Jersey green beans, tomato and Jersey basil butter £29.95 **NGCI**

Jersey lobster

Lobster thermidor, made with whole or half Jersey lobster £32.50 / £62.95
Lobster salad, half local lobster, French prawns, avocado salad, Marie Rose sauce,
garlic mayonnaise £32.50 / £62.95 **DF**

PUDDING

Jersey apple panna cotta

blackberry sorbet £9.95

Handmade Jersey fudge

A little serving of our handmade Jersey vanilla fudge,
perfect with tea or coffee £2.95



Allergen INFORMATION

Oyster Shell Martini
8, 14

Jersey shellfish bisque
1, 2, 3, 4*, 7, 10*, 12*, 14

Scallop and oyster pan roast
1, 2, 3+, 4*, 5+, 7, 8, 10*, 12*, 14

Daube of Jersey beef
1, 2, 7, 9, 14

Locally-caught fish
5, 7

Jersey lobster thermidor
2, 3, 4, 7, 9, 14

Jersey lobster salad
1, 2, 3, 4, 5, 9*, 14

Jersey apple panna cotta
7

Jersey vanilla fudge
7

The availability of local ingredients can vary.

We'll do our best to offer our full menu,
but please note that all dishes are subject to availability.

* = Contains an ingredient that indicates may contain allergen
+= Cross-contamination risk from cooking method

Please see our full allergen menu and main menu
for dietary symbols and allergen information.

