

MARKET MENU

Great value beach-chic dining

£27.50 FOR 3 COURSES | £22.50 FOR 2 COURSES

SERVICE INCLUDED

STARTERS

Jersey Rock oysters (x6), served on ice with shallot vinegar **NGCI DF**

Grilled king oyster mushroom, pea purée, pumpkin seed dressing **VV NGCI DF**

Pulled rabbit tagliatelle, smoked bacon, asparagus, mustard, fried parsley, cream

MAINS

Mussels, Jersey cider marinière **NGCI**

Pot roast chicken, creamy mash, grilled baby leeks, sage and onion gravy **NGCI**

Dal makani, lentil, tomato and coconut curry, roast butternut squash, coconut yoghurt, pumpkin seeds **VV NGCI DF**

PUDDINGS

Piña colada rice pudding, mango, passion fruit and coconut, mango and basil sorbet **VV NGCI DF**

Hot chocolate fondant, crème fraîche ice cream **V NGCI**

Homemade ice cream or sorbet, cherry and white chocolate biscotti **V**

Choose two scoops from vanilla, chocolate, crème fraîche, caramel, blackberry or banana ice cream **V (NGCI without biscotti)**
or raspberry, pineapple or coconut sorbet **V (VV NGCI DF without biscotti)**

WE WELCOME GUESTS WITH ALLERGIES.

PLEASE SEE OUR ALLERGEN MENU FOR ALLERGEN INFORMATION, AND LET YOUR SERVER KNOW.

