

Group Dining MENU

£44.95 FOR 3 COURSES
SERVICE INCLUDED



PLEASE NOTE THAT A PRE-ORDER IS REQUIRED
FOR ALL GROUPS OF MORE THAN 12.

FIRST COURSES

Chicken liver parfait, pear, parsley and gherkin salad, Jersey chilli relish, toasted rustic bread

Roast spiced cauliflower and fregola, date dressing, Spanish olives, roast butternut squash, apple **VV DF**

Wiltshire smoked trout, Jersey Royal salad, capers, pickled red onion, baby chard **NGCI**

MAIN COURSES

Grilled fillet of cod, baby leeks, curried mussels, herb oil **NGCI**

Flat iron steak, watercress salad, onion rings, chimichurri sauce, chips **NGCI DF**

Pumpkin and aubergine tikka masala, green coconut yoghurt, crispy fried chick peas, rice **VV NGCI DF**

Grilled chicken breast, wild mushroom risotto, celery cress, white truffle oil, red wine sauce **NGCI**

PUDDINGS

Pineapple carpaccio, passion fruit, mango sorbet **VV NGCI DF**

Vanilla crème brûlée, fresh mango, passion fruit and mango sorbet, shortbread crumb **V**

Ice cream coupe liégeois, salted caramel and vanilla ice creams, Jersey cream, chocolate sauce, toffee sauce, mini coffee éclair **V**

WE WELCOME GUESTS WITH ALLERGIES. PLEASE SEE OUR ALLERGEN & SPECIALS MENUS FOR ALLERGEN INFORMATION, AND LET YOUR SERVER KNOW.

WE REGULARLY UPDATE OUR MENUS TO INCLUDE SEASONAL & LOCAL INGREDIENTS, SO PLEASE NOTE THAT THIS MENU MAY BE SUBJECT TO CHANGE.

