



STARTERS

SOUP OF THE MOMENT (V)

AROMATIC DUCK AND ORANGE SALAD
frisée, chicory, watercress, orange dressing

SMOKED MACKEREL

rhubarb gel, horseradish cream, pickled cauliflower, dill mayonnaise

MAINS

CORN FED CHICKEN BREAST BALLOTINE

lemon and sundried tomatoes, celeriac purée, spinach, pomme Anna

SEARED SEA BREAM

pearl barley salad, mussels, dill beurre blanc

TWO WAY GNOCCHI (V)

ratatouille, sautéed spinach, crispy vegetables

DESSERTS

VANILLA CRÈME BRÛLÉE

shortbread biscuit



RHUBARB TARTLETTE

nougat glacé, white chocolate, cress

CARAMELISED FRUIT

white chocolate lollipop ice cream

SIDES - £4

JERSEY ROYAL POTATOES

SEASONAL GREENS

MIXED SALAD

£24.50 (two courses) £28.50 (three courses)

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.
Please make us aware of any requests, food allergies or intolerances that you may have.

(V) indicates vegetarian and most dishes can be prepared for vegans if required.