

Sunday Dinner Menu

Starters

Smoked Haddock Fishcake 3.5.7.9

Smoked haddock, potato and spring onion fishcake coated with breadcrumbs with summer dressed leaves and a mayonnaise dip

Fanned Melon (V, VE, GF)

Honeydew Melon served with a raspberry sorbet

Chef's Homemade Soup

Minestrone Soup served with croutons and fresh crusty bread

Mains

Roast sirloin of Beef 1.3.5.7.14

Served with roast potatoes and yorkshire pudding

Sea Bass Fillet (GFO) 4.5.7

Fresh sea bass fillet served with carrots, broccoli and Jersey royal potatoes served on a balsamic reduction

Greek Tagliatelle (V) 5.7

Greek inspired tagliatelle pasta with red onions, sundried tomatoes and olives dressed with extra virgin olive oil with fresh Provençal herbs

Chef's Cold Meat Platter (GF) 9

Freshly Prepared cold cuts of ham, beef, chicken served with fresh garden salad and Jersey royal potatoes

Desserts

Chocolate Brownie (V)

Served warm with Jersey vanilla ice cream

Lemon Tart (V)

Served with raspberry coulis and fresh Jersey whipped cream

Fresh Fruit Salad (VE) 7.

With or without Jersey pouring cream

Jersey Ice Cream 7.

Served in scoops of vanilla, strawberry, chocolate or mint chocolate chip

Selection of Cheese & Biscuits 7.

Served with celery and grapes

Fresh Filter Coffee

Dinner £35 per person

Allergens

Please inform a member of our team of any allergens you have BEFORE placing your food order. Our kitchen is not equipped to be totally allergen or gluten free & therefore whilst we take great care to minimise risk & safely handle the foods that contain allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.

Detailed allergen information is available on request. Thanks for your understanding.

1.Celery 2. Crustaceans 3. Eggs 4. Fish 5. Gluten 6. Lupin 7. Milk 8. Molluscs 9. Mustard 10.Nuts 11. Peanuts 12. Sesame 13. Soya 14. Sulphites