

To share

Homemade sourdough focaccia (v) burnt butter	6
Mushroom parfait (v) grape jelly	6
Prawn crackers	4

Starters

Burrata (v/ve) served on a flatbread, confit garlic and tomatoes, fresh basil	13
Tuna carpaccio veal reduction, crispy capers, herb emulsion, sorrel	14
Lamb spare ribs garlic mayonnaise, scotch bonnet BBQ sauce, spring onions	15
Poached white asparagus (v/ve) green asparagus velouté, crispy hens egg, summer truffle	13
Crab, fennel and citrus salad served with a milk bread and devilled butter	13

Mains

Sea trout pomme purée, courgettes, fish velouté finished with trout roe and chives	28
Fillet of beef cooked in beef tallow, tender stem broccoli, black garlic, rosti potato and a red wine jus	44
Megrim sole cooked on the bone finished with a parsley and garlic butter served with a warm jersey royal salad	28
Whole spatchcock spring chicken potato fondant, celeriac purée, tarragon jus	32
Pithivier of spring vegetables (v/ve) reblochon cheese with tender stem broccoli and celeriac jus	25

Desserts

Strawberry pannacotta strawberry sorbet, pink pepper shortbread	10
Dark chocolate and goslings rum crémeux coffee caramel sauce, pulled chocolate tuille	10
Pineapple tarte tatin (v/ve) vanilla ice cream	10
Local cheese served with artisan crackers quince paste, celery and grapes £15	15
Ice cream and sorbets £3 per scoop	
Coffee and petit fours £5	