



## A La Carte

### Starters:

**Goat cheese Mousse** quince compote, chamomile, pepper crumble (V) £10.00

**Rock samphire Tortellini** Hazelnut, heritage carrot textures (V) £10.15

**Salmon Gravlax** Beetroot, quinoa, horseradish (GF) £15.30

**Jersey Scallops** Haggis, cauliflower textures £15.95

**Gochujang Beef Tartare** Edamame beans, shimeji mushroom, pork crackling £14.20

**Foie Gras Parfait** Madeira, vanilla compressed rhubarb, challah £14.20

### Mains:

**Roast Duck breast,** Root vegetable gratin, cranberry (GF) £29.50

**Loin of Pork** Creamy polenta, pickled red cabbage, apple chutney (GF) £25.35

**Fillet of Cod** Pomme purée, chowder, caviar (GF) £25.15

**Halibut** Beluga lentils, Jerusalem artichoke, bisque (GF) £31.35

**Royal Yacht Steak Flambé** Lyonnaise potato, buttered greens, (GF) £35.20

**Wild Mushroom Gnocchi** Sweetcorn textures, king oyster mushroom, miso (V) £18.55

### Desserts:

**Fig Tatin** mascarpone, thyme (V) £12.15

**Jersey Honey** Fromage Blanc (V) £12.15

**Dark Chocolate** Sour cherry, Madagascar vanilla £12.15

**Granny Smith** Caramel, Calvados (GF) £12.15

**Passion Fruit Parfait** Coconut, mango (GF) £12.15

**Selection of British and French Cheeses** Fig chutney £12.60

All Prices are GST Inclusive

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.

If you have any specific dietary requirements please inform your waiter.

(GF = Gluten Free, VG = Vegan, V = Vegetarian)