



Tasting Menu

(Only available for the whole table)

Butter poached lobster, cocoa butter and parsnip, caviar

Petit Chablis, Alain Gautheron

Squab pigeon, chocolate, cherries, ginger bread

Carmenere Reserva, Rapel, Vina Punto Nino, Laroche

Fillet of Halibut, parsley risotto, fennel, crab *Antea, Marques de Cáceres*

Fillet of Jersey beef, morels, asparagus, beef cheek

Shiraz, Clare Valley, Wakefield Estate

The Royal Yacht Assiette

(sharing dessert for two)

Black Muscat, Elysium, Quady, California (37.5 cl)

A selection of local, British and Continental cheese with crackers

Graham's LBV

Teas, coffees and petit fours.

£70 per person

£99 per person with wines

All prices are Goods and Services Tax inclusive. Please note that an optional 10% service charge will be added to your bill.



Starters

Searred scallops, cauliflower, oxtail, cheddar cheese
£11.50

Butter poached lobster, cocoa butter and parsnip, caviar
£12.75

Slow cooked duck egg, duck ham, peas, truffle
£10.95

Squab pigeon, chocolate, cherries, ginger bread
£12

Goats cheese, fig, port, vanilla
£9.50

Cold smoked beetroot, cucumber, caviar and poached oysters
£12



Main Courses

Pan fried sea bass, black garlic, crab, gnocchi
£28.00

Roast turbot, lobster, Jerusalem artichoke, pistachios
£27.50

Fillet of Jersey beef, morels, asparagus, beef cheek
£31.50

Spring lamb, broad beans, smoked potato, goats milk
£29.50

Simple grilled Dover sole (off the bone) caper butter sauce and Jersey Royals
£34.50

Fillet of Halibut, parsley risotto, fennel, crab
£28.50

Fillet steak “Diane” flambéed at your table, served with Lyonnaise potatoes and green beans
£32.50

Linguini of truffle, courgette and carrot parmesan custard, goats cheese beignet
£17.50



Side Dishes

Rocket and Parmesan Salad
£4

Minted Jersey Royals
£4

7 Spears of Truffled Asparagus with Parma Ham
£5.50

Mixed Salad with Tomato, Cucumber and Radish
£4

Buttery Mash Potato
£4

Truffle parmesan chips
£4.50

We strive to use the best local and seasonal products that Jersey has to offer & where possible do not use any genetically modified ingredients.

We also do not use gluten in any of our sauces and dishes containing nuts will be stated clearly on the menu. Please inform your waiter of any allergies or specific dietary requirements.

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Desserts

Strawberry semi frêdo, vanilla cream, textures of strawberries
£10

Banoffee (vanilla cheesecake, toffee mousse, banana)
£10

Apple crumble soufflé, apple sorbet
£11

Dark chocolate and orange bar, orange sorbet, orange gel
£11

A selection of local, British and Continental cheese with crackers
£12

The Royal Yacht Assiette (sharing dessert for the table)
£9 per person