

Table d'hôte Menu

Starters

Gnocchi wild mushroom, truffle, celeriac purée, pecorino (V)

Seafood chowder, sea beans, charred corn (GF)

Ham knuckle terrine, butternut squash velouté, haricot beans

Mains

Roast aubergine, white bean purée, corn, coriander, pomegranate salsa (GF) (VG)

Grilled cod, chorizo and pepper risotto (GF)

Roast breast of chicken, smoked bacon, pomme purée, roast carrot (GF)

Desserts

Beetroot chocolate brownie, pecan, cherry (GF)(VG)

Banana tatin, crème fraîche ice cream, banana tuile (V)

Selection of cheese and biscuits, Jersey black butter
(GF Available)

£36.00 per person

All prices are Goods and Services Tax 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)