

## Starters

Courgette, spelt and cumin fritters, cashew, and parsley salad (VG) £10.00

Gnocchi wild mushroom, truffle, celeriac purée and pecorino (V) £11.00

Scallops, glazed belly pork, pickled watermelon rind, roast peanut (GF) £14.50

Seafood chowder, sea beans and charred corn (GF) £14.25

Confit duck tortellini, butternut squash velouté, sherry vinegar jelly, haricot beans £13.95

Beef tartare, cured egg yolk, pickled shallot, watercress purée £14.50 / £32.50

## Mains

Roast aubergine, pomegranate, white bean purée, corn, coriander and pomegranate salsa (GF) (VG) £22.95

Pan roast sea bass, coastal greens, rösti, confit tomato (GF) £25.50

Pan fried halibut, seafood risotto, chorizo and piquillo pepper (GF) £31.50

Market fish, (GF) Market Price

Roast poussin, pancetta, roast carrot, pomme purée £24.95

Lamb rump, smoked crème fraiche, alliums, roast courgette, black garlic (GF) £29.00

Royal Yacht steak flambé, Lyonnaise potatoes, buttered greens (GF) £35.00

Fillet of Irish beef, braised ox cheek, shallot purée, Madeira and morel sauce (GF) £34.95

## Sides £4.10

Roast baby carrot	Buttered greens
Pomme purée	Truffle parmesan chips
Buttered Jersey Royals (When in season)	

## Desserts

Beetroot chocolate brownie, pecan and cherry (GF) (VG) £12.00

Banana tatin, crème fraiche ice cream, banana tuile (V) £12.00

Vanilla panna cotta, rhubarb, ginger, custard ice cream (V) £12.50

Olive oil shortbread, caramel mousse Nutella sorbet (V) £12.50

Raspberry and white chocolate parfait brandy snap vanilla cream (V) £13.00

Royal Yacht Assiette £13.00 per person

Selection of cheese and biscuits, Jersey black butter £13.50  
(GF Available)

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)