

À la carte menu

Starters

- Seared scallops, cauliflower, oxtail, cheddar cheese £11.50
- Butter poached lobster, cocoa butter and parsnip, caviar £12.75
- Smoked pan seared foie gras, blood orange, rosemary, pistachio £10.95
- Squab pigeon, chocolate, cherries, ginger bread £12.00
- Goats cheese, fig, port, vanilla £9.50

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
- Cannon of English lamb, potato terrine, peas, lambs lettuce, onion, £28.50
- Simple grilled Dover sole off the bone, caper butter sauce and Jersey Royals £34.50
- Fillet of halibut, parsley risotto, fennel, crab £28.50
- Royal Yacht "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

Sides

- Rocket & parmesan salad £4.00
- Minted Jersey Royals £4.00
- 7 spears of truffled asparagus with parma ham £5.50
- Mixed salad with tomato, cucumber & radish £4.00
- Buttery mash potato £4.00
- Truffle parmesan chips £4.50

Desserts

- The Royal Yacht Assiette sharing dessert £9.00 per person
- Strawberry semi frêdo, set vanilla cream, textures of strawberries £10.00
- Coconut mousse, mango and passionfruit £9.00
- Lemon mascarpone, raspberries, pistachio £9.00
- Apple crumble soufflé, apple sorbet £11.00
- Chocolate sphere, salted caramel, honeycomb £9.00
- A selection of local, British and Continental cheese with crackers £12.00

*All of our sauces are gluten-free and dishes containing nuts will be stated clearly on the menu.
Please inform your waiter of any allergies or specific dietary requirements. We strive to use the best local and seasonal products that Jersey has to offer and, where possible, do not use any genetically modified ingredients.*