



Tasting Menu

(Only available for the whole table)

Lobster with pistachio, parsnip and white chocolate purée
Petit Chablis, Alain Gautheron

Char grilled quail, with caramelised onion and apricots
Carmenere Reserva, Rapel, Vina Punto Nino, Laroche

Fillet of Jersey bass, black garlic, salsify, basil gnocchi, smoked eel
Antea, Marques de Cáceres

Cannon of English lamb, goats curd, sweet potato, langoustine,
charred baby leeks
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.

£67.00 per person

£94.00 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

Char grilled quail, with caramelised onion and apricots
£10.50

Pan seared scallops, with smoked apple, and truffled celeriac
£10.50

Foie gras cream with cured duck, with textures of orange & gingerbread
£11.00

(V) Red onion, blue cheese, grapes, port
£9.50

Lobster with pistachio, parsnip and white chocolate purée
£12.75



Sirocco

Main Courses

Roast turbot with pine nut crust, crab and lobster cannelloni, baby artichokes and red wine butter sauce
£27.50

Cannon of English lamb, goats curd, sweet potato, langoustine, charred baby leeks
£27.50

Fillet of Jersey beef, braised shin, cauliflower textures, oxtail ravioli
£29.50

Fillet of Jersey bass, black garlic, salsify, basil gnocchi, smoked eel
£28.50

Dover sole with pickled white cabbage, cockle butter sauce and samphire
£32.50

Fillet steak "Diane" flambéed at your table, served with Lyonnaise Potatoes and Green Beans
£30.50

Daily vegetarian option (please ask your server) £16.00

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Sirocco

Side Dishes

Rocket and Parmesan Salad
£4.00

Minted Jersey Royals
£4.00

7 Spears of Truffled Asparagus with Parma Ham
£5.50

Mixed Salad with Tomato, Cucumber and Radish
£4.00

Buttery Mash Potato
£4.00

Truffle parmesan chips
£4.50



Desserts

Pineapple soufflé, coconut, poached coconut

Vanilla panna cotta, rhubarb, liquorice, lemon

Dark chocolate and smoked milk mousse, nutella sorbet, yuzzo

Coffee semi fredo, tiramisu, caramel curd

Apples and pears

All desserts £8.50

A selection of local, British and Continental cheese with crackers
£9.00

The Royal Yacht Assiette (sharing dessert for the table) £9.00 per person