

ZEPHYR WINE LIST

CHAMPAGNE

HOUSE CHAMPAGNE	125ML	BOTTLE
100 Forget-Brimont, Brut Premier Cru N.V.	£12.50	£65.00
122 Forget-Brimont, Rosé, Premier Cru N.V.	£12.50	£65.00

CHAMPAGNE		BOTTLE
101 Laurent-Perrier, Brut N.V.		£77.50
103 Pol Roger, Extra Cuvée de Réserve Brut N.V.		£85.00
102 Moët & Chandon, Brut Impérial N.V.		£100.00
106 Veuve Clicquot, Brut N.V.		£115.00
108 Bollinger, Special Cuvée N.V.		£115.00
118 Dom Pérignon, 2013		£275.00

ROSÉ		
125 Taittinger, Brut Prestige Rosé N.V.		£130.00
126 Veuve Clicquot, Brut Rosé N.V.		£140.00
127 Laurent-Perrier, Cuvée Rosé Brut N.V.		£140.00

SPARKLING WINES	200ML	BOTTLE
134 Lunetta, Prosecco Rosé, Cavít, Italy	£11.50	£35.00
135 Lunetta, Prosecco, Cavít, Italy	£11.50	£35.00

HOUSE WINES

	175ML	250ML	BOTTLE
140 Chardonnay, Concha y Toro	£6.50	£8.50	£25.00
141 Sauvignon Blanc, Concha y Toro	£6.50	£8.50	£25.00
142 Cabernet-Sauvignon, Concha y Toro	£6.50	£8.50	£25.00
143 Merlot, Concha y Toro	£6.50	£8.50	£25.00
145 Pinot Grigio Ponte	£6.50	£8.50	£25.00
146 Pinot Grigio Ponte, Rose	£6.50	£8.50	£25.00

WHITE

	175ML	250ML	BOTTLE
326 Viognier, Chacabuco, Los Haroldos, 2022, Argentina	£7.50	£9.75	£29.50
220 Muscadet de Sèvre et Maine, Château De La Chesnaie, 2020, France	£8.00	£11.00	£32.50
335 Chenin Blanc, The Pavillion, Boschendal, 2022, S. Africa			£33.50
276 Planalto, Reserva, Douro, 2022, Portugal			£34.00
275 Gruner Veltliner, 2022/23, Austria			£35.00
221 Vouvray Demi-Sec, La Forcine, 2020, France	£8.75	£12.50	£37.50
270 Albariño, Deusa Nai, 2022, Spain			£37.50
219 Sauvignon Blanc, Tydy Thierry Delaunay, 2022, France			£39.00
336 Sauvignon Blanc, Grand Cuvée, Boschendal Estate, 2022, S. Africa			£40.00
309 Sauvignon Blanc, Esk Valley, 2023, N. Zealand	£10.00	£14.00	£41.00
223 Sancerre, Cote des Embouffants, R.Neveu, 2022, France	£11.00	£16.00	£45.00
261 Gavi del Commune Di Gavi, Nuove Quadro, 2022, Italy			£45.00
201 Mâcon Lugny, Louis Latour, 2022, France	£11.00	£16.00	£47.50
202 Chablis, Alain Gautheron, 2022, France			£57.50
207 Montagny, 1er Cru, Louis Latour, 2021, France			£80.00
344 The F.M.C. Chenin Blanc, Forrester, 2022, S. Africa			£80.00
208 Puligny Montrachet, Louis Jadot, 2020, France			£125.00

ROSE

	175ML	250ML	BOTTLE
599 Cabernet D'Anjou, Domaine Des Cèdres, 2022, France	£7.50	£9.75	£31.00
604 Côtes de Provence, Soleil des Alpes, 2022/23, France	£8.00	£12.50	£33.50
600 Sancerre Rosé, Roger Neveu, 2022, France	£11.00	£16.00	£45.00
603 M de Minuty, Côtes de Provence, 2022, France			£45.00
606 L'Exuberance, Rose du Clos Cantenac, 2021/22, France			£47.50
607 Whispering Angel, Chateau d'Esclans, 2022, France			£55.00
608 Domaine Ott, Clos Mireille, 2022, France			£67.50

RED

	175ML	250ML	BOTTLE
459 Nero D'Avola, Rupe Secca, 2022, Italy	£7.50	£9.50	£28.50
420 Château Les Faix, Bordeaux, 2020, France			£29.50
481 Adega Mayor, Cata Da Rolha, 2021, Portugal			£30.00
504 Shiraz, Helmsman, Robert Oatley, 2021, Australia	£8.25	£11.50	£34.00
531 Cabernet Sauvignon, The Churchyard, 2021, S. Africa			£34.00
421 Château Puyfromage, 2019, France			£35.00
424 Domaine La Grange, Bordeaux Supérieur, 2019, France	£8.75	£12.50	£35.00
525 Vapolicella, Montresor, 2022, Italy			£35.50
471 Marques de Cáceres, Crianza, Rioja, 2019, Spain	£8.75	£12.50	£36.00
524 Pinot Noir, Vina Casa Silva, 2022, Chile	£8.75	£12.50	£36.00
483 Duas Quintas, Douro Valley, 2021, Portugal	£8.75	£12.50	£37.50
519 Malbec, Mendoza, Chacabuco, 2022, Argentina	£8.75	£12.50	£37.50
470 Rippa Dorii, Tempranillo, 2022, Spain			£38.50
414 Fleurie, Cave De Fleurie, 2022, France	£10.00	£14.00	£40.00
460 Primitivo Di Manduria, San Marzano, 2021, Italy			£40.00
462 Chianti Classico Conti Serristori, 2020, Italy			£40.00
518 Ultra Malbec, Kaiken, 2020, Argentina			£45.00
540 Maggio, Old Vines, Zinfadel, California 2020, USA			£45.00
541 Wente Southern Hills, Cabernet Sauvignon, 2019, USA	£10.00	£14.00	£50.00
422 Château Caronne St Gemme, 2018/19, France			£55.00
402 Bourgogne Pinot Noir, Lois Jadot, 2022/23, France			£60.00
457 Gigondas, La Font De Notre Dame, 2019/21 France			£65.00
428 Château Tour de Marbuzet, Cru Bourgeois, France			£65.00
464 Barolo, Tenimenti, Ca Bianca, 2019, Italy			£70.00
430 Château Petit Cantenac, Grand Cru, St. Emilion, 2019, France			£72.50
465 Amarone Della Valpolicella, Satinato Montresor, 2020, Italy			£80.00
458 Châteauneuf-du-Pape, Vieux Télégraphe, 2015, France			£110.00
467 Brunello di Montalcino, 2016, Italy			£115.00
474 Gaudium Gran Vino, Rioja, 2017/18, Spain			£120.00

NON-ALCOHOLIC WINES

611 Sauvignon Blanc, Darling Cellars N.V.			£25.00
612 Shiraz, Darling Cellars N.V.			£25.00
610 Oddbird Sparkling Spumante			£27.50

*Please note: wine prices and vintages are subject to change.
Due to current supply chain constraints, certain items on this menu may not always be available.*



Zephyr

À LA CARTE MENU

APPETISERS

TUSCAN MIXED OLIVES (V) £5.75

CAULIFLOWER POPCORN (V) £8.50

GARLIC BREAD WITH DIPS (V) £8.50

HOUMOUS & PITA (V) £8.00

ADD SOY AND GINGER MINCE BEEF £1.50

SALADS

CHICORY & BURNT HONEY SALAD £15.50

Chicory, miso sunflower seed cream, burnt honey dressing, walnuts

WATERMELON & FETA SALAD £15.50

Marinated grapes, watermelon, feta, mint and lemon dressing

THE CLASSIC CHICKEN CAESAR SALAD £16.50

Soy and ginger marinated chicken, anchovies *Available (GF)*

(Please note: the dressing also contains anchovies)

THAI GREEN PAPAYA SALAD £16.50

Green papaya, raw vegetables, mint, coriander, tamarind, lime and chilli dressing *(VG)*

ADD CHICKEN (GF) £2.75

ADD PRAWNS (GF) £3.70

SANDWICHES

THE ZEPHYR CLUB SANDWICH £18.25

Grilled soy chicken, bacon, chorizo, tomato, lettuce, avocado mayonnaise

CRISPY CHICKEN BURGER £18.25

Panko crumbed chicken fillet, Japanese mayonnaise, Monterey Jack, lettuce, brioche bun

SPICY BEEF £15.50

Spicy beef pita, caramelised onions, cheddar, honey

STEAK SANDWICH £18.25

Grilled steak, caramelised onions, mustard butter, soy and mirin glaze

WAGYU BURGER £18.50

Grilled wagyu burger, bacon, Monterey Jack, avocado mayonnaise, chutney, lettuce, brioche bun

Please Note: All our sandwiches are served with chips, salad and can be made with gluten free bread

(GF) Gluten Free *(VG)* Vegan *(V)* Vegetarian

BREAKFAST

Served 7 days a week from 9am - 11am

SUSHI

CHEF'S SELECTION OF SPECIAL ZEPHYR MIXED SUSHI

6 PIECES | **£16.00**

12 PIECES | **£28.50**

18 PIECES | **£38.00**

Chef's selection contains the following types:

NIGIRI

Vinegared sushi rice topped with raw or cooked seafood

URAMAKI

Infamous Californian style inside out "Maki" roll

FUTOMAKI

Large roll of nori and rice stuffed with fish

SASHIMI

Fresh raw fish

Please ask your waiter for daily specials and special requirements

Gluten Free available on request

BOWLS

SALMON & TUNA POKE BOWL £21.00

Raw salmon and tuna, mango, edamame, cucumber, spring onions, cashews, sushi rice, and soy, sesame, chilli dressing

BIBIMBAP BOWL £24.95

Fish of the day, mushrooms, kimchee, cucumber, radish, fried eggs, sushi rice, gochujang paste

WONTON SOUP £11.50

With prawn dumplings

SALMON SHOYU RAMEN £21.00

Broth, seared salmon, bamboo, sprouts, spring onion oil, noodles, chilli, shoyu tare

PIZZA

PIZZA FUNGI £17.25

Mixed mushrooms, red onions, mozzarella, rocket, truffle oil

ITALIAN SAUSAGE PIZZA £18.90

Italian sausage, mushroom, tomato, courgettes, truffle oil

CHILLI BEEF PIZZA £18.90

Chilli beef, chorizo, oyster mushrooms, tomato, mozzarella

Please Note: All our pizzas can be made with gluten free bread

SNACKS / SMALL PLATES

MISO AUBERGINES £12.00

Miso glaze baked aubergines, ginger, sesame *(GF) (VG)*

GYOZA £9.75

Choice of: Cacio e pepe *(V)* / Chicken

BURRATA (for two) £21.00

Burrata, roasted beetroots, datterini tomatoes, grapes, basil, lemon, extra virgin olive oil, flatbread

CHILLI SQUID £16.00

Salt and pepper squid, roast garlic, smashed cucumber salad, lime, chilli and coriander dressing

JERSEY OYSTERS £2.30 EACH (MINIMUM 6 OYSTERS)

Choice of: Yuzu granita / Mignonette sauce / Tempura style - soy and ginger dip

TUNA TARTARE £16.50

Raw tuna tartare, guacamole, kalamansi, tortilla chips, yuzu and chilli dressing

JERSEY SCALLOP AGUACHILE £16.50

Raw scallops, grilled tiger prawns, lime, coriander and jalapeño dressing

GRILLED CHICKEN SKEWERS £12.30

Choice of: Chicken satay / Chicken yakitori / Chicken tandoori

All served with smashed cucumber salad

HONEY & CHILLI CHICKEN WINGS £12.25

Honey and chilli chicken wings, lemon, soy dressing, smashed cucumber salad

DUCK PANCAKE £17.25

Confit duck served on warm Chinese pancake with cucumber, coriander and hoisin sauce

PORK RIBS £14.00

Salt and pepper pork ribs, lime juice, togarashi, spring onions, Asian slaw

CRISPY CHILLI BEEF £13.75

Chilli and ginger beef, lettuce, sweet chilli sauce, Asian slaw

BEEF TATAKI £16.50

Seared beef, pico de gallo, chilli, soy, mirin, garlic crisps, sesame and truffle dressing

ANTIPASTO (for two) £25.75

Cured meats, olives, grilled vegetables, figs, mozzarella, grilled focaccia, rocket parmesan salad *Available (GF)*

FROM THE LAND

RISOTTO £23.00

Green risotto, spinach, peas, edamame beans, pine kernels, mascarpone, parmesan, goat cheese *Available (VG)*

GRILLED CAJUN CHICKEN £18.50

Boneless cajun and honey chicken thighs, pico de gallo salsa, grilled corn

KOREAN LAMB £29.50

Gochujang grilled lamb chop, lyonnaise potatoes, pickles *(Gochujang is a traditional Korean chilli bean paste with complex hot pepper flavours)*

ASIAN BEEF NOODLES £24.75

Egg noodles, bean sprouts, peppers, red onions, shiitake mushrooms, oyster sauce, ginger, garlic, chilli

SIRLOIN CHIMICHURI £32.50

300g Sirloin steak, chimichuri salsa, roast cherry tomatoes, flat cap mushroom, baked onion, chips

FILLET STEAK £38.00

200g fillet steak, tomato, flat cap mushroom, chips, onion rings

ZEPHYR SURF 'N' TURF £54.50

200g fillet steak, 1/2 Jersey lobster, chips *Available (GF)*

CHATEAUBRIAND (for two) £89.75

Served with chips, onion rings, tomato, mushroom and mixed salad with a choice of sauces

FROM THE SEA

KING PRAWN THAI CURRY £23.00

Red Thai curry, king prawns, potato, pineapple, aubergines, pak choy, steamed rice, prawn crackers *Available (GF)*

TERIYAKI SCALLOPS £29.50

Scallops, teriyaki mushrooms, Jerusalem artichoke, sesame

CHINESE SEA BASS £29.50

Baked seabass, sea spiced sauce, shiniji mushrooms, spring onions, ginger, chilli, sesame, soy

CRAB AND PRAWN FETTUCCINE £30.50

Crab, prawns, gremolata, yuzu butter, fettuccine pasta, cherry tomato, spinach, cashew nuts, avruga caviar

MEDITERRANEAN SEAFOOD POT £29.50

Mixed seafood, tomato shellfish stock, lemon, parsley, grilled foccacia

**GRILLED JERSEY LOBSTER`
HALF 35.00 | WHOLE 60.00**

Lobster, gambas, herb butter, lemon, sautéed potatoes *(Jersey Royals when in season)*

SIDES

CHIPS (V) (VG) £5.00

SKINNY FRIES (V) £5.00

ADD PARMESAN AND TRUFFLE OIL £1.00

NEW POTATOES Jersey Royals when in season *(GF) (V) £5.00)*

MIXED VEGETABLES (GF) (V) £5.00

WILD ROCKET, PARMESAN SALAD (V) (GF) £5.00

DESSERTS & CHEESE

CHEESECAKE £11.25

Baked lotus biscoff cheesecake, vanilla ice cream, strawberry coulis, toasted nuts

BROWNIE ICE CREAM CAKE £11.25

Chocolate brownie ice cream cake, pistachio, meringue, chocolate sauce

JERSEY DAIRY YOGHURT PANNA COTTA £9.75

Natural yoghurt panna cotta, strawberry salad, strawberry gel

CHOCOLATE PAVLOVA £10.95

Light meringue, toasted almonds, mango and passion fruit sorbet

SELECTION OF FRESH FRUIT (GF) (VG) (V) £8.50

THE ROYAL YACHT CHEESE BOARD £13.00

Selection of local, British and Continental cheeses, chutney, grapes, quince jelly, warm bread, crackers *Available GF*

SELECTION OF ICE CREAM AND SORBETS (GF) (V) £8.50

TEAS

ALL TEAS SOLD BY THE POT £3.00

BLACK TEAS

English breakfast | Assam Earl Grey | Decaffeinated

GREEN TEA

China Green Tea

HERBAL TEAS / INFUSIONS

Chamomile | Peppermint | Rooibos

LOOSE TEAS / TISANE

Aromatic Ginger Tisane | Fresh Mint

COFFEES

ESPRESSO £2.10

DOUBLE ESPRESSO £2.90

AMERICANO £2.45

LARGE AMERICANO £2.75

FLAT WHITE £2.45

CAPPUCCINO £3.10

DECAFFEINATED COFFEE £2.45

RISTRETTO £2.10

CAFFE LATTE £3.10

CAFFE MOCHA £3.10

LIQUOR COFFEE £6.20

HOT CHOCOLATE £3.05

SYRUPS £0.95

Chai, caramel, vanilla, cinnamon, hazelnut

COCKTAILS

PORN STAR MARTINI £15

Vanilla vodka, Passoã, passion fruit syrup, passion fruit juice, Champagne

LYCHEE MARTINI £13

Bombay gin, St Germain, lemon, sugar syrup, egg white, lychee juice

ESPRESSO MARTINI £13

Vanilla vodka, Kahlua, coffee, sugar syrup

APEROL SPRITZ £13

Aperol, soda, Prosecco

APPLE SPRITZ £13

Apple liqueur, soda, sugar syrup, Prosecco

(RASPBERRY) MOJITO £13

Havana rum, lime, mint, brown sugar, soda, (fresh raspberries)

STRAWBERRY DAIQUIRI £13

Havana rum, lime, strawberry syrup, fresh strawberries

TEQUILA PINEAPPLE £12

Tequila, Cointreau, pineapple juice, lime juice, sugar syrup

PASSION FRUIT MULE £13

Vodka, Passoã, passion fruit syrup, lime, ginger beer

BASIL DREAM £12

Bombay gin, basil leaf, egg white, lemon, apple juice

AMARETTO SOUR £12

Amaretto, sugar syrup, lemon, egg white

OLD FASHIONED £15

Maker's Mark, Angostura, sugar syrup, orange peel

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 dietary requirements please inform your waiter. As our wines come from a selection of small producers and châteaux some vintages may vary. An optional service charge of 10% will be added to the bill for groups of ten or more.

All prices are Goods and Services Tax inclusive.

Due to the current supply chain constraints, certain items on this menu may not always be available