



Sirocco

Liberation Day

LUNCH MENU

STARTERS

GYOZA (V)

Steamed spinach gyoza, hot kimchi sauce, sesame, crispy garlic and cashew

BEETROOT, NECTARINE & CHICORY SALAD

Roast Heritage beets, nectarines, Raddichio, chicory, almonds, feta cheese, pomegranate, honey mustard dressing

JERSEY CRAB URAMAKI

Crab maki roll with gojulang mayo & Japanese smashed cucumber salad

BEEF TATAKI (GF)

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

MAINS

PEA & MINT RAVIOLI (V)

Grilled Jersey asparagus, courgettes, mixed mushrooms, cream, parmesan & truffle oil

SEA BASS (GF)

Sweet potato purée, miso, samphire & spinach

DUCK LEG

Slow cooked soy & honey glazed duck leg, Thai red curry sauce, bok choy, water chesnuts, mange tout & steamed rice

SIRLOIN STEAK (GF)

Sirloin steak served with grilled vine ripened tomatoes, mushrooms, chunky chips & pepper sauce

DESSERT

CHOCOLATE MOUSSE

Rich chocolate mousse with Armagnac prunes and crème fraiche

LEMON & PISTACHIO CHEESECAKE

Lemon cheesecake, stoned summer fruit compote and vanilla ice cream

STRAWBERRIES & CREAM

Jersey strawberries with cream

SELECTION OF CHEESE AND BISCUITS

Selection of British and French cheeses, Jersey Black Butter, grapes & crackers

£47.50 PER PERSON
(GST INCLUSIVE)