

Zephyr

DINE-OUT FESTIVAL MENU

1ST OCTOBER - 30TH NOVEMBER 2025

JERSEY OYSTERS	£2.50 EACH (MINIMUM 6 OYSTERS
Crispy Jersey oysters, pear, citrus mayo and fennel salad	
Rockefeller oysters with creamed spinach, parmesan & panko crumbs	
JERSEY CRAB ROLL 5PCS	£14.5
Jersey crab and baby prawns with citrus mayo, chilli, corriander in a brioche bun wit	th crispy shallots and garlic
SCALLOPS TOSTADA	£17.2
Raw Jersey scallops and bass served on a tostada with guacamole, cucumber, toma	to and chilli mayo
JERSEY BEEF RAGU	£16.75
Open lasagne with Jersey Beef, parmesan, pecorino and tomato	
JERSEY SCALLOPS	£16.50
Baked scallops in the shell with green chilli, yuzu koshu butter, topped with nori, kat	subushi panko curmbs and ikura
CRAB CARBONARA	£23.5
Classic guanciale and egg linguine carbonara topped with crab, courgettes, spicy fu	ırikake and caviar
CREME CARAMEL	£7.5
Jersey cream and coconut creme caramel with blackberry compote and coconut cris	sps

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.

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