



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

£14.50

Jersey crab and baby prawns with citrus mayo, chilli, coriander in a brioche bun with crispy shallots and garlic

SCALLOPS TOSTADA

£16.50

Raw Jersey scallops and bass served on a tostada with guacamole, cucumber, tomato 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 kosho butter, topped with nori, katsubushi panko crumbs and ikura

CRAB CARBONARA

£23.50

Classic guanciale and egg linguine carbonara topped with crab, courgettes, spicy furikake and caviar

CREME CARAMEL

£7.50

Jersey cream and coconut creme caramel with blackberry compote and coconut crisps

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

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.