

Champagne

House Champagne	125ml	Bottle
100 Pol Roger, Brut Réserve N.V. France	£14.00	£72.00
101 Pol Roger, Rosé Brut 2019, France	£14.00	£80.00
102 Pol Roger, Brut Vintage 2018, France		£100.00
103 Pol Roger, Cuvée Winston Churchill 2018, France		£235.00

Champagne		
105 Laurent-Perrier, Brut N.V. France		£80.00
106 Veuve Clicquot, Brut N.V. France		£120.00

Rosé		
126 Veuve Clicquot, Brut Rosé N.V. France		£145.00
127 Laurent-Perrier, Cuvée Rosé Brut N.V. France		£145.00

Sparkling Wines	200ml	
134 Lunetta, Prosecco Rosé, Cavit, Italy	£12.50	£35.00
135 Lunetta, Prosecco, Cavit, Italy	£12.50	£35.00

House Wines

	175ml	250ml	Bottle
140 Chardonnay, Concha y Toro, Chile	£7.50	£9.50	£24.50
141 Sauvignon Blanc, Concha y Toro, Chile	£7.50	£9.50	£24.50
142 Cabernet-Sauvignon, Concha y Toro, Chile	£7.50	£9.50	£24.50
143 Merlot, Concha y Toro, Chile	£7.50	£9.50	£24.50
145 Pinot Grigio Ponte, Italy	£7.50	£9.50	£24.50
146 Pinot Grigio Ponte, Rosé, Italy	£7.50	£9.50	£24.50

White Wines

	175ml	250ml	Bottle
326 Viognier, Chacabuco, Los Haroldos, 2022, Argentina	£8.50	£10.75	£31.50
220 Muscadet de Sèvre et Maine, Château De La Chesnaie, 2019, France	£9.00	£12.00	£35.00
335 Chenin Blanc, The Pavillion, 2022, S. Africa			£35.50
276 Planalto, Reserva, Douro, 2022, Portugal			£36.00
221 Vouvray Demi-Sec, La Forcine, 2020, France	£10.00	£13.50	£40.00
270 Albariño, Deusa Nai, 2022, Spain			£40.00
336 Sauvignon Blanc, Grand Cuvée, Boschendal Estate, 2022, S. Africa			£40.00
309 Sauvignon Blanc, Esk Valley, 2023, N. Zealand	£11.00	£15.00	£41.50
261 Gavi del Comune Di Gavi, Nuove Quadro, 2022, Italy			£47.00
223 Sancerre, Cote des Embouffants, R.Neveu, 2022, France	£12.00	£17.00	£47.50
201 Mâcon Lugny, Louis Latour, 2022, France	£12.00	£17.00	£50.00
202 Chablis, Alain Gautheron, 2022, France			£60.00
207 Montagny, 1er Cru, Louis Latour, 2022/23, France			£80.00
344 The F.M.C. Chenin Blanc, Forrester, 2022, S. Africa			£85.00

Rosé Wines

	175ml	250ml	Bottle
599 Cabernet D'Anjou, Domaine Des Cèdres, 2023, France	£8.50	£10.75	£33.00
604 Côtes de Provence, Soleil des Alpes, 2023, France	£9.00	£13.50	£35.00
600 Sancerre Rosé, Roger Neveu, 2022, France	£12.00	£17.00	£47.00
603 M de Minuty, Côtes de Provence, 2023, France			£47.00
607 Whispering Angel, Chateau d'Esclans, 2023, France			£55.00

Red Wines

	175ml	250ml	Bottle
481 Adega Mayor, Cata Da Rolha, 2021, Portugal			£30.00
459 Nero D'Avola, Rupe Secca, 2022, Italy	£8.50	£10.75	£31.50
531 Cabernet Sauvignon, The Churchyard, 2021, S. Africa			£35.00
504 Shiraz, Helmsman, Robert Oatley, 2021, Australia	£9.25	£12.50	£36.00
424 Domaine La Grange, Bordeaux Supérieur, 2019, France	£9.75	£13.50	£37.00
421 Château Puyfromage, 2019, France			£37.00
524 Pinot Noir, Vina Casa Silva, 2022, Chile	£9.75	£13.50	£38.00
471 Marques de Cáceres, Crianza, Rioja, 2020, Spain	£9.75	£13.50	£40.00
525 Valpolicella, Montresor, 2020/22, Italy			£40.00
519 Malbec, Mendoza, Chacabuco, 2022, Argentina	£9.75	£13.50	£40.00
470 Rippa Dorii, Tempranillo, 2023, Spain			£40.00
483 Duas Quintas, Douro Valley, 2021, Portugal			£40.00
460 Primitivo Di Manduria, San Marzano, 2021, Italy			£40.00
462 Chianti Classico Conti Serristori, 2020, Italy			£42.00
414 Fleurie, Cave De Fleurie, 2022, France	£10.50	£14.00	£42.00
518 Ultra Malbec, Kaiken, 2023, Argentina			£47.00
540 Maggio, Old Vines, Zinfandel, California 2020, USA			£47.00
541 Wente Southern Hills, Cabernet Sauvignon, 2019, USA	£11.00	£15.00	£50.00
402 Bourgogne Pinot Noir, Louis Jadot, 2022/23, France			£62.00
428 Château Tour de Marbuzet, Cru Bourgeois, 2016, France			£65.00
464 Barolo, Tenimenti, Ca Bianca, 2019, Italy			£72.00
430 Château Petit Cantenac, Grand Cru, St. Emilion, 2020, France			£72.50
465 Amarone Della Valpolicella, Satinato Montresor, 2020, Italy			£82.00
458 Châteauneuf-du-Pape, Vieux Télégraphe, 2015, France			£110.00
467 Brunello di Montalcino, 2016, Italy			£115.00

Non-Alcoholic Wines

611 Sauvignon Blanc, Darling Cellars N.V. S. Africa			£26.00
610 Oddbird Sparkling Spumante, Italy			£28.50

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

Zephyr

A La Carte Menu

to Start

Sea Salt Focaccia Ⓥ	£5.50	Duck Taco	£15.50
Butter or extra virgin olive oil & aged balsamic		Soy braised duck, guacamole, spring onions, cucumber & sweet hoisin sauce on soft tacos	
Grilled Flatbread with Dip	£9.00	Jersey Oysters ⓃⓖⓈⓂ	£2.50 each (Minimum of 6)
<i>Choice of:</i> Classic hummus topped with chickpea & cucumber salsa		<i>Choice of:</i> Yuzu granita OR Mignonette sauce	
Whipped goat cheese, roasted piquillo peppers, herb oil & crispy garlic Ⓥ		Jersey Scallop Aguachile ⓃⓖⓈⓂ	£16.50
Hummus topped with spicy beef mince with soy, mirin, pine kernels & pomegranate		Raw scallops, grilled tiger prawns, lime, coriander & jalapeño dressing	
Coconut Chilli Prawns ⓃⓖⓈⓂ	£16.00	Roasted Scallops	£16.50
Grilled tiger prawns, coconut & tamarind sauce, crispy chilli dressing, crispy shallots & coriander		Jersey Scallops baked in the shell with green chilli, yuzu kosho butter, topped with nori, katsuobushi, panko crumbs & ikura	
Harissa Cauliflower Steaks ⓃⓖⓈⓂ ⓋⓂ	£14.50	Crispy Chilli Beef	£16.50
Roasted harissa cauliflower, coconut yoghurt, pistachio & parsley, chilli & red onion salad		Chilli & ginger beef, lettuce, sweet chilli sauce, Asian slaw	
Chilli Squid	£16.00	Beef Tataki ⓃⓖⓈⓂ	£16.50
Salt & pepper squid, roast garlic, smashed cucumber salad, lime, chilli & coriander dressing		Searched beef, pico de gallo, chilli, soy, mirin, garlic crisps, sesame & truffle dressing	

Salads & Bowls

Beetroot, Goat Cheese & Cashew Nut Salad ⓃⓖⓈⓂ Ⓥ	£17.50	Zephyr Buddha Bowl ⓃⓖⓈⓂ ⓋⓂ	£18.50
Roasted Heritage beets, rocket pesto, cashew nuts, whipped goat cheese, chicory & honey		Sauteed puy lentils, spinach, smash cucumber, roasted beets, pomegranate, chilli, houmous, tahini dressing, sesame, crispy onions & garlic	
The Classic Chicken Caesar Salad	£18.00	Salmon & Tuna Poke Bowl ⓃⓖⓈⓂ	£25.50
Soy & ginger marinated chicken, anchovies <i>(GF Available)</i> <i>(Please note: the dressing contains anchovies)</i>		Raw salmon & tuna, mango, edamame, cucumber, spring onions, cashews, sushi rice, with soy, sesame & chilli dressing	
Thai Salad ⓃⓖⓈⓂ ⓋⓂ	£14.50	Korean Bibimbap	£16.50
Raw vegetables, cherry tomato, mint, coriander, mango, tamarind, lime & chilli dressing		Sauté mushrooms, kimchi, cucumber, radish, fried egg, sushi rice, gochujang dressing	
Add Grilled Beef ⓃⓖⓈⓂ	£4.00	Add Tuna Katsu	£8.50
Add Prawns ⓃⓖⓈⓂ	£5.00	Add Chicken Katsu	£6.50
Burrata Ⓥ	£17.50		
Creamy Burrata cheese, Heritage tomato, green chilli yuzu kosho dressing & Lebanese flatbread			

ⓃⓖⓈⓂ Non-Gluten Containing Ingredients ⓋⓂ Vegan Ⓥ Vegetarian

Zephyr *A La Carte* Menu

from the Sea

Seafood Pot	£30.00	Sea Bass ⓃⓖⓈⓂ	£28.50
Mixed seafood, tomato, shellfish stock, lemon, parsley, grilled focaccia		Grilled sea bass fillet, tomato, pepper, fennel & orange salsa, chillies & mixed herb citrus olive oil dressing	
Scallops & Gnocchi	£29.50	King Prawn Thai Curry	£27.50
Searched Jersey scallops, tarragon, crispy gnocchi, cauliflower puree, furikake, crispy togarashi spring greens, shimeji mushrooms & herb oil		Red Thai curry, king prawns, potato, pineapple, aubergines, pak choy, steamed rice, prawn crackers (GF Available)	
Miso Salmon ⓃⓖⓈⓂ	£27.50	Crab & Prawn Linguini	£30.50
Miso & soy glazed salmon fillet, pickled radish, broccoli, green beans & rich miso sauce		Crab, prawns, gremolata butter, linguini pasta, cherry tomato, spinach, cashew nuts & avruga caviar	

from the Land

Risotto ⓃⓖⓈⓂ	£23.00	Asian Beef Noodles	£26.50
Green risotto, spinach, peas, edamame beans, pine kernels, mascarpone, parmesan, goat cheese (VG Available)		Egg noodles, bean sprouts, peppers, red onions, shiitake mushrooms, oyster sauce, ginger, garlic, chilli	
Mushrooms & Romesco ⓋⓂ	£18.50	Sirloin Steak	£34.50
Baked Portobello mushrooms, crispy shimeji oyster mushrooms, Lyonnaise potato, harissa dressing & almond romesco		300g Sirloin steak, roast cherry tomatoes, flat cap mushroom, chips, onion rings & padron peppers	
Korean Lamb	£30.95	Fillet Steak	£38.50
Gochujang grilled lamb chop, lyonnaise potatoes, pickles		200g fillet steak, tomato, flat cap mushroom, chips, onion rings & padron peppers	
<i>Please Note: Gochujang is a traditional Korean chilli bean paste with complex hot pepper flavours</i>		<i>Please Note: All steaks served with sauce of your choice</i>	

Burgers & Sandwiches

Vegan Flatbread ⓋⓂ	£16.50	Steak Sandwich	£19.50
Grilled Portobello mushrooms, Romesco, gem lettuce in a grilled folded flatbread with chips & mixed leaves		Grilled steak, caramelised onions, mustard butter, soy & mirin glaze	
Add Halloumi	£3.00	Smash Burger	£19.25
		2 Caramelised 4oz burgers, crispy bacon, topped with Monterey Jack cheese, chutney with mustard, pickle & dill mayo in a brioche bun	
The Zephyr Club Sandwich	£19.25	<i>Please Note: All our sandwiches are served with chips, salad & can be made with gluten free bread</i>	
Grilled soy chicken, bacon, chorizo, tomato, lettuce, avocado mayonnaise in a soft sea salt focaccia			
Crispy Chicken Burger	£19.25		
Panko crumbed chicken fillet, Japanese mayonnaise, Monterey Jack, lettuce, brioche bun			

Sides

Green Beans & Courgettes ⓃⓖⓈⓂ Ⓥ	£6.00	Chips ⓋⓂ	£5.00
With Gremolata Butter		Skinny Fries Ⓥ	£5.00
Tenderstem Broccoli, Asparagus & Jersey Beans ⓃⓖⓈⓂ Ⓥ	£7.50	Add Parmesan & Truffle Oil	£1.50
With miso & chilli butter & parmesan		New Potatoes ⓃⓖⓈⓂ Ⓥ	£5.00
		Jersey Royals when in season	

Desserts & Cheese

Burnt Pistachio Cheesecake Ⓥ	£12.50	Cheese Wedge Ⓥ	£7.95
Creamy cooked pistachio cheese cake, raspberry sauce & lemon sorbet		A wedge of blue cheese or brie cheese, pear compote, truffle honey & toasted brioche	
Chocolate Delice	£13.50	Selection of Ice Cream & Sorbets ⓃⓖⓈⓂ Ⓥ	£8.50
Layered chocolate sponge, crèmeux, raspberry gel, sweet chocolate crouton & vanilla ice cream		Vanilla Ice Cream Affogato Ⓥ	£7.00
		Vanilla ice cream, Estelle praline, espresso shot	
Mango Choux Bun	£12.00		
Mango mousse, passionfruit sauce & mango sorbet			
The Royal Yacht Cheese Board	£15.50		
Selection of local, British & Continental cheeses, chutney, grapes, quince jelly, crackers <i>(GF Available)</i>			

Teas & Coffees

All teas sold by the pot	£3.20	Espresso	£2.80
		Double espresso	£3.50
Black Teas		Americano	£3.50
English Breakfast Assam Earl Grey Decaffeinated		Large Americano	£3.60
Green Tea		Flat White	£3.50
China Green Tea		Cappuccino	£3.50
Herbal Teas / Infusions		Decaffeinated Coffee	£3.50
Chamomile Peppermint Rooibos		Ristretto	£2.80
Loose Teas / Tisane		Caffe Latte	£3.50
Aromatic Ginger Tisane Fresh Mint Orange Tisane		Caffe Mocha	£3.50
		Liquor coffee	£7.50
		Hot Chocolate	£3.50
		Add Syrup	£1.00
		Chai Caramel Vanilla Cinnamon Hazelnut	

ⓃⓖⓈⓂ Non-Gluten Containing Ingredients ⓋⓂ Vegan Ⓥ Vegetarian

Breakfast Menu

Served Saturday & Sunday from 9am - 11am

Afternoon Menu

Served 7 days a week from 3pm - 6pm

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 & châteaux some vintages may vary. A discretionary 10% service charge will be added to all food and beverage bills. All prices are Goods & Services Tax inclusive.