

Sample Set Menu

Soup of the Day

Charcuterie

Cured & smoked meats, tarragon chicken
boat, pickles & breads

Sautéed Wild Mushrooms (*V)(*GF)

*Garlic Bruschetta & *poached eggs

Smoked Mackerel Pâté (*GF)

Pickles & cucumber, lime, yoghurt
& *sourdough

Beer Battered Cod

Hand cut chips, mushy peas & tartare sauce

Chicken Schnitzel

Sautéed potatoes, caper lemon butter
& green beans

Moroccan Lamb Tagine

Toasted date & coriander cous-cous,
flat bread

Moroccan Chickpea Stew (V)

Saffron & date cous-cous

Jersey Ice Cream (V)(GF)

Chocolate Brownie (V)

Pear & Almond Tart (V)

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

Dishes marked with an * can be adapted for vegan or gluten free dietary requirements.

If you have any dietary requirements or food allergies / intolerance please let us know. However, please be aware that due to shared preparation and cooking areas we cannot guarantee a total absence of allergens in any of our finished food products.

Please note that we may choose to refuse to serve guests who have severe food allergies in order to protect their safety and health.
Some dishes may contain small bone and / or shell fragments.

We will add an optional 10% service charge to your bill, all of which will be shared with the entire hotel team.