

Sunday Lunch

12:30 - 14:30

Starters

Soup of the Day	£ 7.95
Please ask about allergens	
Twice Baked Goat's Cheese Souffle (v)	£ 12.95
pea shoot salad (2W, 4, 7, 9, 10MC)	
Oak Smoked Salmon & Prawns (GF, 3, 4, 5)	£ 12.50
avocado purée, zesty ruby grapefruit & Marie Rose sauce	
Farmhouse Terrine (2W, 4, 9, 10MC, 14)	£ 10.95
Cranberry ketchup, pickled vegetables, sourdough toast	
Roasted Pepper & Basil Arancini (v)	£ 12.95
pickled carrot salad, parmesan shavings & a drizzle of truffle oil (2W, 4, 7)	
Sautéed Chestnut Mushrooms (v)	£ 12.95
served on sourdough toast, tarragon infused crème fraîche, crispy leeks (*VV, 2W, 7, 10MC)	

Sides

Hand cut chips (VV)	£ 4.95	Crispy onion rings (VV, 2W, 10MC, 14)	£ 4.95
French fries (VV)	£ 4.95	Market vegetables (VV)	£ 4.95
New potatoes (V, 7)	£ 5.50	Truffle Parmesan fries (V, 7)	£ 5.50
House side salad (VV, 9)	£ 4.95	Rocket & Parmesan salad (V, 7, 9,)	£ 4.95

Desserts

Apple Crumble (v)	£ 8.50	Chocolate & Gingerbread Cake	£ 8.50
custard (2W, 4, 7)		orange sorbet (2W, 4, 7, 10MC)	
Mango & Raspberry Panna Cotta (7)	£ 8.50	Cheese & Biscuits (v) (1, 2W, 2R, 2B, 7, 14)	£ 10.95
		chutney, grapes, (gluten free available)	
Jersey Ice Cream (2W, 4, 7, 10MC, 13)	£ 8.00		
Please ask about selection & allergen information			

(v) vegetarian | (vv) vegan | (*vv) vegan alternative available. Ask about our Vegan & Vegetarian menu. Some seasonal variations apply.

Allergen information

1 Celery 2 Cereals containing gluten 2W Wheat 2R Rye 2B Barley 2O Oat 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk / Dairy
8 Molluscs 9 Mustard 10 Nuts 10C Cashews 10A Almonds 10H Hazelnuts 10W Walnuts 10MC May Contain Traces 11 Peanuts 12 Sesame seeds
13 Soya 14 Sulphites

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.

Mains

Vegetable Wellington (v) (2W, 4, 7)	£ 16.50
brie, sweet potato & spinach sautéed potatoes, fresh market vegetables & a tomato concasse	
Fillet of Salmon	£ 18.50
on a bed of crushed new potatoes with tender asparagus spears (GF, 4, 5, 7, 14)	
Jersey Crab & King Prawn Risotto	£ 18.50
with a salad of zesty lemon, rocket & pea shoots (GF, 4, 5, 7, 14)	

Roast in Coast

Roast Sirloin of Beef	£ 19.00
(GF*, 1, 2W, 4, 7, 10MC, 14)	
Roast Breast of Chicken	£ 18.00
sage & onion stuffing (1, 2W, 7, 14)	
Walnut & Almond Nut Roast (v)	£ 17.00
(GF, VV*, GF*, 1, 2W, 7, 10W, 10A)	

All Roasts are accompanied by a medley of fresh market vegetables, crisp & golden Yorkshire puddings, cauliflower cheese, roasted potatoes & a rich gravy.