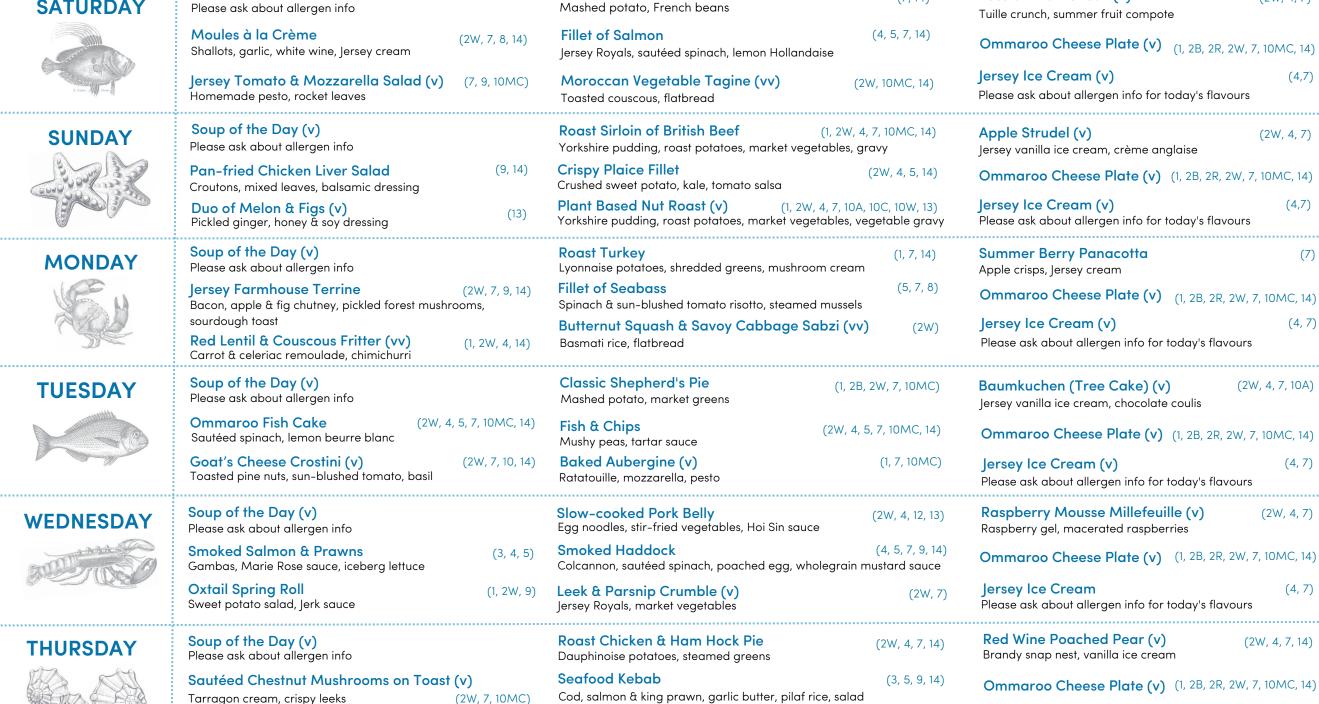
1 course £ 20 2 courses £ 28 3 courses £ 36

SATURDAY



Boeuf Bourguignon



Feast on a four-course carvery including hot & cold starters, carvery roast, indulgent desserts and cheeseboard for only £39p.p. Book your table now!

Cauliflower Schnitzel (v)

Sautéed potatoes, smoked carrot purée, kale

Allergen information

- 1 Celery
- 2 Cereals containing gluten:
- 2B Barley 20 Oats
- 2R Rve

3 Crustaceans 4 Eggs

7 Milk / Dairy

2W Wheat

5 Fish

6 Lupin

Soup of the Day (v)

Smoked Duck & Orange Salad

Quinoa, radish, candied walnuts

10C

Molluscs Mustard Nuts: 10MC May contain nuts

Almonds

Cashews

- 10H Hazelnuts
 - 10W Walnuts 11 Peanuts

14 Sulphites

Sesame seeds Soya

(9, 10W, 14)

refuse to serve guests who have severe food allergies for their safety and health. Dishes may contain small bone and / or shell fragments. Some seasonal variations apply. (v) Vegetarian. Ask about vegan alternatives for vegetarian dishes. (vv) Vegan.

(2W, 7)

If you have any dietary requirements, food allergies or food intolerances please let us know on arrival. 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 dishes. Please note that we may choose to

Passion Fruit Choux (v)

Jersey Ice Cream

Please ask about allergen info for today's flavours

(2W, 4, 7)

(4,7)

(4,7)

(7)

(4, 7)

(4, 7)

(2W, 4, 7)

(2W, 4, 7, 14)

(4, 7)

(2W, 4, 7, 10A)

(2W, 4, 7)

(7, 14)

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