

Starters

Rustic Bread	£ 5.00
Olive oil, balsamic vinegar, butter	
Soup of the Day	£ 7.95
Jersey Crab Bisque	£ 10.50
Homemade croutons, brandy cream	
Warm Goat's Cheese Tartlet (V)	£ 12.75
Puff pastry, caramelised onions, beetroot & walnut salad, balsamic glaze	
Pan-seared Scallops (GF)	£ 15.50
Chorizo crumbs, fennel & lime salad, masala cream	
Ommaroo Seafood Plate	£ 16.50
Smoked salmon, gambas, Greenland prawns, Grouville Bay oyster, Marie Rose sauce, caper berry	
Sautéed Wild Mushrooms (V)	£ 12.75
Garlic bruschetta, *poached egg (*vegan dish if not included)	
Ham, Egg & Chips	£ 12.75
Ham hock terrine, fried quails eggs, straw potatoes, piccalilli purée (GF without piccalilli)	
Vegetarian Mezze (V)	£ 13.50
Baba ghanoush, artichoke heart, falafel bites, sun-blushed tomatoes, hummus, breads, *tzatziki, *feta (*vegan dish if not included)	
Charcuterie	£ 14.95
Salami, Parma ham, smoked duck, tarragon chicken, breads, pickles	
Seafood Mosaic	£ 14.50
Salmon & cod roulade, wasabi buttermilk, squid ink crisps	
Moules à la Crème	£ 13.50
Shallots, garlic, white wine, Jersey cream	Main course £ 22.50
- main course comes with French fries	

Salads

The Power Bowl (VV, GF)	£ 16.50
Quinoa, rocket salad, avocado, cherry tomatoes, pickled cucumber, smoked almonds, sweet & sour dressing	
Caesar Salad	£ 14.50
Romaine lettuce, anchovies, croutons, parmesan cheese, Caesar dressing	
Add your choice of:	£ 5.00
• Grilled chicken	
• Smoked salmon	
• Tofu	

[Ask about our vegetarian menu for more plant-based choices](#)

Desserts

Strawberry Glory (V, GF)	£ 8.00
Jersey vanilla ice cream, mini meringue, strawberry compote	
Pina Colada Coconut Shell (GF)	£ 8.00
Caramelised pineapple, passion fruit gel	
Bakewell Tart (V)	£ 8.00
White chocolate rocks, blood orange sorbet	
Chocolate Brownie (V)	£ 10.00
Vanilla ice cream	
Biscoff & Banana Pancakes (V)	£ 8.00
Vanilla ice cream, Lotus biscuit crumbs	
Jersey Ice Cream Trio in Brandy Snap Basket (V)	£ 8.50
(Ask about the daily selection)	
Cheese & Biscuits (V)	£ 12.50
Chutney, grapes, (gluten free available)	

Chef's Choice

Garlic King Prawns (GF)	£ 26.50
French fries, house salad	
Sirloin Steak 10oz (GF)	£ 31.50
Hand cut chips, side salad, peppercorn sauce or garlic butter	
Ribeye Steak 10oz (GF)	£ 31.50
Hand cut chips, side salad, peppercorn sauce or garlic butter	

Mains

Kashmiri Beef Masala	£ 22.50
Basmati rice, flatbread (GF without flatbread)	
Jersey Crab Linguine	£ 21.50
Garlic, coriander, hint of chilli	
Fillet of Seabass (GF)	£ 24.50
Hot Jersey potato salad, ruby chard, smoked caviar Beurre Blanc	
Whole Grilled Plaice (GF)	£ 26.00
Lemon & herb butter (served on or off the bone)	
Whole Grilled Black Bream (GF)	£ 26.00
Lemon & herb butter (served on or off the bone)	
Fish and Chips	£ 19.50
Beer battered haddock, hand cut chips, mushy peas, tartare sauce	
Chicken Schnitzel	£ 19.50
Sautéed potatoes, green beans, caper lemon butter	
Coast Burger	£ 19.50
Mature cheddar, grilled bacon, red onion chutney, hand cut chips, side salad	
Caponata Tagliatelle (v)	£ 16.95
Tomatoes, peppers, aubergine, garlic bread, lemon rocket salad	

Sides

Market vegetables	£ 5.00
Hand cut chips	£ 5.00
French fries	£ 5.00
Truffle parmesan fries	£ 6.00
Crispy onion rings	£ 5.00
House side salad	£ 5.00
Rocket & parmesan salad	£ 5.00
Jersey Royals (seasonal)	£ 6.00

(V) Vegetarian. Ask about vegan alternatives for vegetarian dishes. (VV) Vegan * dish can be vegan if excluded. (GF) Gluten Free.
We add an optional 10% service charge to bills, all of which will be shared with the entire hotel team.

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 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 may apply.