

Sunday Lunch

12:30pm - 14:30pm

Starters

Rustic Bread £ 5.00
Olive oil, balsamic vinegar, butter

Soup of the Day £ 7.95
Please ask about allergens

Warm Goat's Cheese Tarlet (V) £ 12.75
Puff pastry, caramelised onions, beetroot & walnut salad, balsamic glaze

Oak Smoked Salmon & Prawns £ 12.50
Avocado purée, zesty ruby grapefruit, Marie Rose sauce

Ham Hock Terrine £ 10.95
Piccalilli and toasted sourdough

Butternut & Basil Arancini (V) £ 12.95
Pickled carrots, Parmesan shavings, truffle oil

Sautéed Wild Mushrooms (V) (*VV) £ 12.50
Garlic bruschetta & *poached egg

Sides

Hand cut chips (VV)	£ 5.00	Crispy onion rings (VV)	£ 5.00
French fries (VV)	£ 5.00	Market vegetables (VV)	£ 5.00
New potatoes (V)	£ 5.00	Truffle parmesan fries (V)	£ 6.00
House side salad (VV)	£ 5.00	Rocket & parmesan salad (V)	£ 5.00

Desserts

Apple Crumble (V) £ 8.50 Vanilla custard	Chocolate Brownie (V) £ 10.00 Vanilla ice cream
Strawberry Glory (V, GF) £ 8.00 Jersey vanilla ice cream, mini meringue, strawberry compote	Cheese & Biscuits (V) £ 12.50 Chutney, grapes (gluten free available)
Jersey Ice Cream (V) £ 8.50 Please ask about selection	

Mains

Vegetable Wellington (V) £ 16.50
Brie, sweet potato & spinach sautéed potatoes, fresh market vegetables, tomato concassé

Fillet of Seabass £ 18.50
Crushed new potatoes, spinach, smoked caviar Beurre Blanc

Jersey Crab & King Prawn Risotto £ 18.50
Zesty lemon, rocket & pea shoots salad

Roast in Coast

Roast Sirloin of Beef £ 21.00

Roast Breast of Chicken £ 18.00
Sage & onion stuffing

Walnut & Almond Nut Roast (V) £ 17.00

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

(V) Vegetarian | (VV) Vegan | (*VV) Vegan alternative available. Ask about our Vegan & Vegetarian menu. (GF) Gluten Free. (GF*) Gluten Free alternative available. Some seasonal variations apply.

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.