



## Mother's Day Menu

### To start

Local jersey oysters served with lemon & tabasco

Wild mushrooms on toasted brioche, crème fresh, tarragon, chives, parsley

Belly pork with crispy black pudding, cauliflower & pea puree, Annville cress

### Mains

(Not) Fish & chips, local pan roasted plaice, sea herb tartare sauce, pea puree, batter scraps, truffle spinach & jersey royal croquettes

Baked aubergine with tomato fondue topped with herb crumb, sweet potato fries & club salad

Roast chicken, petite pois la Francis, spinach, carrot, jersey royals & chicken cream

Roast beef with creamed horseradish, carrot, parsnip, broccoli, Yorkshire pudding & gravy

### Desserts

Lemon tart with green tea ice cream & mint

Chocolate dipped strawberries with Chantilly cream & toasted almonds

Duo of French cheeses, truffle honey & pickled rhubarb

£29.95

There are nuts used in the Bastille kitchen. Please make staff aware if you have any allergies or special dietary requirements.



A 10% service charge will be added to tables of 4 or more unless you feel it unwarranted. Please note that this menu is subject to change.

