



SUNDAY LUNCH MENU

To Start

Soup Of The Day

With Fresh Bread and Jersey Butter

Board Charcuterie

Selection of Cured Meats, Cornichon, Pickled Watermelon, Shallot Confit, Flat Bread

Cured Salmon

Gem, Fennel & Kohlrabi, Cauliflower Cous-Cous

Brioche Forestière

Wild mushrooms, Poached Duck Egg, Crème Fraiche, Tarragon

Main

Roast Sirloin of Irish Beef

Roast Potatoes, Carrots, Yorkshire Pudding, Cauliflower Purè, Gravy

Not Fish & Cips

Pan Roasted Plaice, Jersey Royal Croquettes, Sea Herb Tartare Sauce, Pea Purèe

Market Vegetable Quinoa

Miso Dressing, Pomegranate

Lamb Canon

Petite Pois A La Française, Sea Spinach, Young Leeks, Jersey Royals, Lamb Jus

To Finish

Cafè Gourmand

Coffee Or Tea Of Your Choice Served With 3 Mini Deserts Of The Day

Ultra Chocolate

Cake Mousse, Ganache Crumb, Ice Cream

Paris-Jersey

Fudge Mousse, Crème Pralinè, Sable Breton, Roast Apple

2 Courses £19.50

3 Courses £22.50

