



Chef de Cuisine

Tony Brazendale

Daily (excluding Tuesday) in La Chaire Restaurant

6.30pm – 9.00pm (Friday & Saturday 9.30pm)

A discretionary 10% service charge will be added.

to start

CURED SPANISH HAM

Salt Baked Beetroot, Feta, Pesto

£10.5

GRATED DUCK LIVER PARFAIT ON TOAST

Confit Duck Leg, Celeriac, Apple, Pear & Walnuts

£11 (*Half Board Supp £3*)

GRILLED MACKEREL

Potato, Fennel, Mustard

£9.5

SMOKED HADDOCK VELOUTÉ

Crispy Potato, Slow Cooked Egg Yolk

£9.5

BUTTERNUT SQUASH RAVIOLI

Broccoli, Kale Pesto

£9

ROAST JERSEY SCALLOPS

Parsnips, Spring Cabbage, Truffle

£13 (*Half Board Supplement £5*)

the main course

ROAST CHICKEN BREAST & LEG

Mushroom, Potato Puree, Madeira Sauce

£24.5

HONEY GLAZED HAM

Potato Cake, Cabbage, Glazed Shallot

£23

TANDOORI SALMON

Red Lentil, Pickled Cucumber, Apple, Coriander

£25

RIB OF BEEF & BRAISED BEEF

Celeriac, Potato Puree, Truffle

£30 *(Half Board Supp £8.00)*

JOHN DORY

Cauliflower, Pickled & Salted Grapes

£28.5 *(Half Board Supplement £6.50)*

ROAST CABBAGE & CARROT

Jersey Royal Potatoes, Truffle Dressing

£16.5

to finish

WHITE & DARK CHOCOLATE MOUSSE

Lime Ice Cream

£10 (*Half Board Supplement £3*)

COCONUT SET CREAM

Pineapple Sorbet

£9

STICKY DATE PUDDING

Brown Butter Ice Cream, Roasted Pear

£9

TIRAMISU

Single Estate Coffee, Mascarpone Ice Cream, Lemon

£10

SELECTION OF HOUSE MADE ICE CREAMS AND SORBETS

Chocolate snap, fresh berries

£7.5

SELECTION OF CHEESE

4 cheeses

£10.5 (*Half Board Supplement £3.5*)