

Sunday Lunch

Jersey Scallops, garlic & parsley, fennel, walnut
Garden Pea Soup, smoked bacon cream, alsace lardons, mint oil, pea
Citrus Cured Salmon, soda bread, crème fraiche, caperberry, radish
Pressing of Ham Hock, parsley gelee, piccalilli fluid, sourdough bread
Fresh Picked Crab, avocado, tomato gazpacho, cucumber, celery, apple



Roasted tomato soup with parsely oil

or

Dill yoghurt sorbet



Roasted 28-day aged Irish Sirloin, Yorkshire pudding, onion and thyme gravy

Roasted Loin of Pork, crackling, aromatic gravy, apple puree

Chicken stuffed with ham & cheese, asparagus, herb emulsion

Pan Fried Fillet of Bass, cucumber consommé, dill cucumber salad, dill oil

Rotolo, spinach, onion, feta, pine nut, parmesan (V)

All served with seasonal vegetables and roast potatoes



Grilled Pineapple, honey, chocolate crumb, sweet cream cheese

Jersey Lavender Cheesecake, white chocolate, honey ice cream

Vanilla Pannacotta, Trinity strawberry sorbet, local berry textures

Selection of British Cheeses, tomato and Onion chutney, grapes, artisan crackers, house bread

Selection of house made ice creams and sorbets



Freshly ground coffee or pot of tea with petit fours

£36.95 plus 10% Service Charge

(v) Suitable for vegetarian. (gf) Gluten free option available. Fish dish may contain small bones. We cannot guarantee the absence of nut traces. If you require further information on ingredients which may cause allergy or intolerance please speak with a member of the team before ordering. If you have an allergy it would be helpful to us if you could inform us so we can ensure that the dish you select is not at risk from cross contamination by other foods during preparation.