

FOR THE TABLE

- Sicilian olive focaccia, herb oil 4
- Quail egg scotch eggs 8
- Wild mushroom arancini, sundried tomato 6
- Garlic and rosemary marinated green olives 5

GROUVILLE OYSTERS

- 3 of any one choice below 8
- Natural:** No fuss, just add lemon
- Oriental:** Ginger, lime & chilli
- Rockefeller:** herb butter, breadcrumb & parmesan gratinee
- or
- Choose 6 oysters & a bottle of Taittinger Brut 90

STARTERS

- DOUBLE BAKED CHEESE SOUFFLÉ**
Triple cheese sauce 12
- JERSEY SCALLOPS**
Black pudding puree, fine chopped chives 12
- PRAWN COCKTAIL**
Marie Rose sauce, brown bread 12
- DUCK LIVER PARFAIT**
Cherry jus, sourdough 10

- BEEF CARPACCIO**
Rocket, parmesan shavings 13
- BUTTERNUT SQUASH RISOTTO**
Maple syrup, caramelised walnuts, crispy sage 8 / 15
- SHELLFISH BISQUE**
Baby watercress 12
- FRENCH ONION SOUP**
Gruyere crouton 11

MAIN COURSE

FROM THE GRILL

- 8oz BEEF FILLET 36
- 10oz SIRLOIN 30
- Triple cooked chips, tomato, mushrooms & your choice of Bearnaise, Peppercorn, Blue cheese, Cafe de Paris or Marrowbone butter.
- GRILLED PORK CHOP**
Baked apple, garlic mash, bourbon bbq sauce 20

SALADS

- CLASSIC CAESAR**
Romaine, Parmesan, croutons, dressing 8 / 14
ADD Chicken +3
- PRAWN AND AVOCADO**
Grapefruit, ginger and honey dressing 9 / 15
- GREEK SALAD**
Tomatoes, cucumber, red onion, feta, toasted pine nuts, olives, oregano, olive oil (gf,v) 9 / 15

- BEEF WELLINGTON TO SHARE**
Dauphinoise, tenderstem broccoli, red wine jus 68
- CHICKEN BALLOTINE**
Leek & chestnut stuffing, fondant potato 19
- CALVES LIVER**
Garlic mash, crispy onion, red wine jus 24

- MONKFISH TAIL**
Crushed new potatoes, green beans, garlic butter 23
- LEMON SOLE**
Crab crushed potatoes, blanched kale, lemon butter 24
- PEA & MINT RAVIOLI**
Spinach, almonds, pine nuts, walnuts 20

SIDES

Dauphinoise potato 6, Tenderstem broccoli 6, House salad, French dressing 4, Garlic & Chive mash 4, Triple cooked chips 4

DESSERTS

- BLACKBERRY VANILLA CHEESECAKE**
Poached berries, mascarpone sorbet 11
- TIRAMISU**
Caramelised chocolate, cappuccino ice cream 10
- SEA SALTED CHOCOLATE CARAMEL TART**
Dark chocolate chip, Jersey milk ice cream 9
- JERSEY ICE CREAM**
Vanilla, mint & chocolate, strawberry, toffee 6

- DARK CHERRY CHOCOLATE FONDANT**
Cherry ice cream 10
- STICKY TOFFEE PUDDING**
Caramel sauce, vanilla ice cream 8
- ARTISAN CHEESE SELECTION**
Biscuits, relish, celery & grapes 12
- COFFEE**
Flat white, Capuccino, Espresso, Latte from 3

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- WINE -

C H A M P A G N E				75 cl
Veuve Cliquot, Yellow Label Brut				£75.00
Moet Chandon, Rose Imperial				£75.00
Forget Brimont, Premier Cru				£49.00
S P A R K L I N G			1 / 4 b t	75 cl
Prosecco Brut, Ponte Di Rialto, Italy			£11.50	£25.00
W H I T E	175 ml	250 ml		75 cl
Sauvignon Blanc, Chile	£5.90	£7.50		£20.00
Pinot Grigio Italia, Italy	£6.20	£7.90		£21.00
Chardonnay, France	£6.90	£8.10		£25.00
Sauvignon Blanc, Marlborough Mirror Lake New Zealand	£7.70	£9.50		£27.00
Muscadet De Servre Et Maine, Chateau Cassemichere, France				£27.00
Macon Lugny, Les Genievres, Louis Latour, France				£33.00
Sancerre, Domaine Du Pre Semele				£38.00
Petit Chablis, Simonnet-Febvre	£9.50	£11.90		£39.00
Pouilly-Fume, Les Charmes, Domaine Chatelain, France				£37.00
Pouilly- Fuisse, Daudet Naudin 2019, France				£49.00
R E D	175 ml	250 ml		75 cl
Cabernet-Sauvignon, Norte Chico Chile	£5.90	£7.50		£20.00
Merlot, France	£6.90	£7.90		£23.00
Malbec, Kaiken Argentina	£8.30	£9.90		£28.00
Cabernet Shiraz, Australia	£6.90	£8.70		£24.00
Primitivo, Italy				£26.00
Chateau Puyfromage, France				£27.00
Cotes Du Rhone Villages, Les Coteaux, Boutinot, France				£28.00
Marques De Caceres, Crianza Rioja Spain				£29.00
Valpolicella, Italy				£29.00
Chianti Classico, Brolio Italy				£35.00
Chateau Vieux Cardinal, Pomerol 2018				£41.00
Muga Reserva, Rioja Spain				£39.00
Chateau Cissac, Haut Medoc, France				£42.00
Châteauneuf Du Pape, France 2018				£52.00
R O S E	125 ml	175 ml	250 ml	75 cl
Cotes De Provence, Sables D'azur		£8.30	£9.90	£28.00
Sancerre, Domaine Du Pre Semele				£36.00
D E S S E R T				
Sauternes, Perle di Arche		£8.50		£29.00

