



Summer Dinner Set Menu

£15.50 for two courses, £18.50 for three courses

Crispy pea, melting mozzarella and mint risotto balls with tomato chutney and salsa verdi

Fresh local tomato gazpacho with chancre crab, avocado and basil oil

Grilled flat cap mushrooms stuffed with Jersey cheddar rarebit on toasted brioche with crispy pancetta

Crispy sweet corn and spring onion pancakes with smoked salmon, horseradish cream, dill and cucumber

Anti pasti plate – smoked meats, mozzarella, houmous and roasted vegetables with salsa verdi



Crispy slow cooked pork belly stuffed with black pudding on cheddar mash with summer vegetables and sage sauce

Seared fillet of salmon with tiger prawn noodles and chilli red pepper dressing

Fish and seafood assiette with Jersey Royals spinach and chive butter sauce (£3.00 supplement)

Tempura catch of the day with pea puree, homemade chips and tartare sauce

Local Brooklands Farm chilli beef burger with Asian slaw and chilli coconut aioli

Local Brooklands Farm steak burger, smoked bacon, Jersey cheddar, chips and house salad

Fresh tagliatelle with woodland mushrooms, baby spinach, peas and parmesan with herb cream sauce



See board for desserts

Please let us know if you have any allergies or you wish for your food to be cooked plainly
Service is not included and all gratuities go directly to staff. Prices inclusive of GST.