



Summer Lunch Menu

£12.50 for two courses £15.50 for three courses

STARTERS

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

Smokin' hot sweet chilli ribs with Asian slaw

6 Royal Bay of Grouville oysters
Choose: chilled with lemon and shallot vinegar / 'Kilpatrick' - grilled with tomato, smoked bacon and cheddar

Grilled brioche with scrambled eggs, oven roast tomatoes, smoked salmon and fresh rocket (starter or main course)

Crispy sweetcorn and spring onion cakes with avocado, marinated tomatoes, sour cream and chive dressing, choose with or without smoked pancetta (starter or main course)

MAIN COURSES

Half a fresh Jersey lobster served either cold with crevettes, summer salad and Jersey Royals or grilled gratinated with thermidor sauce

Classic Caesar salad with soft poached egg, croutons and pancetta, choose: roast marinated chicken / tempura salt and pepper squid / grilled king prawns

Asian style Jersey crab noodles with grilled marinated salmon, roasted peanuts and hot and sour dressing

Anti pasti plate – Italian meats, baby mozzarella, houmous, grilled vegetables, grissini bread sticks and salsa verdi

SANDWICHES

Fresh local chancre crab bound with herb and lemon mayonnaise in a soft roll

Marinated roast chicken, smokey bacon and plum tomato ciabatta with peppery rocket and honey mustard mayonnaise

Oak smoked salmon and crevettes with dill marinated cucumber and classic cocktail sauce on toasted ciabatta

Jersey cheddar and smoked ham ciabatta with caramelised onion chutney

Italian smoked meat ciabatta, salami, Parma ham and smoked ham with houmous, rocket and sun blushed tomato mayonnaise

BURGERS

All our beef burgers are produced by John Hackett using his finest Jersey beef from Brooklands farm in St Brelade

Classic burger with cheddar, smoked bacon, gherkins and tomato chutney

Chilli beef burger with Asian slaw and sweet chilli coconut aioli

Loaded grilled flat cap mushroom burger with melting goats' cheese, onion confit and beetroot salsa

All burgers are served with homemade chunky chips

DESSERTS CHANGE DAILY