



The Bass & Lobster

The Best of Local
Davy Jones' Locker Specials

Pre Drinks

Indica rum and ginger beer garnished with blueberries and rosemary £8.25

Whitley Neill rhubarb & ginger gin with raspberries, lime and tonic £8.05

Tanqueray Sevilla- orange flavoured gin and tonic with citrus fruit £8.05

Starters

Southern fried Jersey squid with spiced bacon jam, wild garlic mayonaise, cucumber and chilli salad £10.95

Octopus chargrilled with heritage tomato cous cous salad, wild garlic pesto and wild garlic ice cream £15.95

Pan roasted Jersey scallops with Jersey asparagus wrapped in Serrano ham, wild garlic and saffron sauce £15.95

Jersey crab and locally foraged fennel ravioli with Jersey asparagus spear, samphire, cherry tomato and crab bisque sauce £12.95

Burrata with heritage tomatoes and baby watercress salad, wild garlic pesto, parma ham crisp and croutons £12.95

MAINS

Greedy Carver duck breast with Jersey asparagus wrapped in Serrano ham, cauliflower cheese croquette, garlic potato puree and berry jus £27.95

Roasted lamb rack and a braised lamb ravioli with petit pois ala Francaise (saute of pancetta, peas, baby gem, wild garlic and silver skin onion in a white wine and butter emulsion) wild garlic dauphinoise £29.95

Paired perfectly with a medium bodied glass of Cote du Rhone £9.95

The Bass and Lobster

Pan roasted Jersey sea bass fillet and lobster tempura with petit pois Francaise (saute of peas, baby gem, wild garlic and silver skins onions in a white wine and butter emulsion) wild garlic dauphinoise and lobster cream £39.95 or just bass £27.95

If you have any allergies or dietary requirements please notify staff before ordering so they can advise accordingly

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