



The Bass & Lobster

The Best of Local

Starters

Goats cheese, mushroom and truffle rotolo with chargrilled globe artichoke and a pine nut brown butter £12.95
(2,4,7)

Jersey crab ravioli with chargrilled globe artichoke, slow roasted tomatoes and a pinenut brown butter £15.95
(2,3,4,7,9)

King prawn tempura with Asian slaw, coconut aioli and chilli jam £12.95
(3,4,9)

Hand dived Jersey scallops with a chorizo and cider jam, sweet potato puree and jus
£15.95
(7,8,14)

Jersey oysters served natural with red wine shallot vinegar
or in
Crisp tempura batter with smoked chilli mayonnaise
£3.50 each
(5,8,9,14)

Mains

Chargrilled Iberico pork (Wagyu of the pork world) and a chorizo, braised pig, cider and cheese croquette with southern fried Jersey royal, sweet potato puree, tender stem broccoli and chimmi churri dressing £32.95
(1,2,4,5,7,9,14)

Surf and turf

Chargrilled sirloin steak with a king prawn and nduja butter emulsion, chargrilled corn on the cob, smoked bacon Caesar salad and truffle parmesan chips
£39.95 or just steak £34.95
(2,3,5,4,7,9,14)

The Bass and Crab

Pan fried Jersey sea bass and crispy fried soft shell crab with brown crab cake, charred tender stem broccoli, samphire, confit tomato, red pepper, chilli, pinenut and anchovy dressing, basil oil £39.95 or just bass £29.95
(1,2,3,4,5,7,9,14)

Cauliflower and grain mustard Glamorgan sausage with Jersey royals, Three Oaks green beans and tender stem broccoli, sweet potato veloute £19.95 (Vegetarian)
(2,7,9,14)

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

1-Celery, 2-Cereals containing gluten, 3-Crustaceans, 4-Eggs, 5-Fish, 6-Lupins, 7-milk, 8-Molluscs, 9-Mustard, 10-Nuts, 11-Peanuts, 12-Sesame seeds, 13-Soyabeans, 14-Sulphur Dioxide