



The Bass & Lobster

À la carte

MAINS

Homemade lamb and chorizo burger in a Portuguese roll, baby gem and mustard mayonnaise, truffle and parmesan chips, beer battered onion rings and coleslaw £16.95

Jeremy Hughes' braised Jersey lamb with new season Jersey royals and spring vegetables tossed in locally foraged fennel pesto and jus £24.95

Pan roasted duck breast with pom mousseline, honey roasted Heritage carrot and beetroot, caramel orange jus £24.95

Catch of the day with new season Jersey royals, steamed spring greens, locally foraged fennel cream £18.95

Fish and chips- beer battered fish served with truffle and parmesan chips, tartare sauce, minted mushy peas and curry sauce £17.95

Pan fried salmon fillet with a smoked salmon, dill and cream cheese croquette, pea puree, charred tender stem broccoli, bacon jam, lemon foam and topped with toasted almonds £23.95

Locally foraged fennel gnocchi with sauteed mushrooms in a wild fennel pesto, Freddie's pickled quail eggs and parmesan crumb £17.95

Cumin roasted butternut squash & lentil parcel with steamed greens & veggie gravy £21.95 (vegan)

The Best of Local