

£29.95 per person



The Bass & Lobster

Lunch Set Menu

Today's bread, marinated olives, hummus and garlic oil

TO START

Smoked bacon Caesar salad with Freddie's pickled quail eggs

Vegetable tempura with Asian slaw, coconut aioli & chilli jam (can be vegan)

Spring vegetable arancini with pea puree and heritage tomatoes

Beetroot and gin cured Jersey mullet with pickled cucumber and beetroot,
wild garlic ice cream and croutons

Classic fishcake with tartare sauce and cucumber
salad

TO FOLLOW

Jeremy Hughes' braised Jersey lamb ballotine, new season Jersey royals
and spring vegetables tossed in locally foraged fennel pesto and jus

Lamb and chorizo burger with fried haloumi, mustard mayonnaise and
beef tomato in a Portuguese roll with truffle and parmesan chips, beer
battered onion rings and coleslaw

Catch of the day with Jersey royals, steamed greens and a locally
foraged fennel cream

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

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

TO FINISH

Coconut panna cotta with a mango, coriander and champagne
sorbet and shortbread biscuit

Bread and butter pudding with raspberry compote and roasted pecan
ice cream

Raspberry and white chocolate cheesecake with tarragon
ice cream

Selection of homemade ice cream or sorbets

House coffee or tea with a homemade sweet treat

The Best of Local