



# The Bass & Lobster

*The Best of Local*

## Starters

Goats cheese, beetroot and tarragon ravioli with new season asparagus and wild garlic, pine nut brown butter £12.95  
(2,4,7)

Crispy fried lamb sweetbreads with spicy bacon jam, swede and black pepper puree and jus £12.95  
(7,14)

Jersey crab 'cannelloni' with new season asparagus and wild garlic finished with a grain mustard cream £13.95  
(2,3,4,7,9,14)

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

Pan roasted Jersey scallops with Panigot farm pork belly confit, pea and wild garlic puree, jus £15.95  
(8,7,14)

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

Pan roasted new season lamb rump with potato and smoked bacon terrine, pea and wild garlic puree, roasted carrot, cauliflower cheese croquette and jus £32.95  
(2,4,7,9,14)

Chargrilled sirloin steak with sauteed wild garlic, spinach and mushrooms, brandy peppercorn sauce, our homemade tarragon mustard and truffle parmesan chips  
£34.95  
(7,9,14)

### Brill and Crab

Brill fillet with a dill, pancetta and lemon crust and soft shell crab tempura, tartare potato puree, charred new season English asparagus and scallop roe veloute  
£39.95 or just brill £29.95  
(2,3,5,7,14)

Charred tender stem broccoli with spring vegetable braised rice (vegan) £19.95

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

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