

3 courses
£34.95 Lunch
£39.95 Dinner
Available Tuesday-Saturday



The Bass & Lobster

The Best of Local

Set menu

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

TO START

Mozzarella, Three Oaks tomatoes and rocket salad, rocket and walnut pesto dressing and croutons
(2,7,10)

Beetroot and gin cured salmon gravadlax with pickled cucumber, horseradish creme fraiche and bread crisp
(2,5,7,14)

The Bass Caesar Salad
Smoked bacon, Happy Hens egg, white anchovies, Parmesan, crisp baby gem, rich creamy dressing topped with croutons
(2,4,5,7,9)

TO FOLLOW

Pan fried braised Panigot farm Jersey pig with roasted garlic potato puree, cabbage and smoked bacon, our homemade sage and honey mustard, brandy peppercorn sauce
(7,9,14)

Catch of the day with a warm tender stem broccoli, baby gem, anchovy and Parmesan salad tossed in salsa verde and toasted almonds
(5,7,9,10)

Fish and chips- beer battered fish with truffle and Parmesan chips, tartar sauce, minted mushy peas and curry sauce
(1,3,4,5,7,9)

Green vegetable orzo tossed in rocket and walnut pesto, poached Happy Hens egg and fried halloumi
(2,4,7,10)

Desserts

Chocolate and hazelnut brownie with vanilla ice cream
(2,4,7,10)

Classic creme brulee with raspberry sorbet and shortbread biscuit
(2,4,7)

Trio of Jersey rhubarb- rhubarb and pink gin iced parfait, Eton mess and champagne poached (4,7,14)

Ice creams and sorbets

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, 8Molluscs, 9-Mustard, 10-Nuts, 11-Peanuts, 12-Sesame seeds, 13-Soyabeans, 14-Sulphur Dioxide