

£32.95 per person

Available Tuesday to
Friday lunchtime



The Bass & Lobster

The Best of Local

Set lunch menu

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

TO START

Spiced lamb ragout in a buttery filo tartlet topped with fried halloumi cheese and cucumber mint yogurt

Three Oaks tomato and bocconcini mozzarella salad with new season wild garlic pesto, toasted seeds, sour dough croutons and wild garlic ice cream

Southern fried Jersey squid with home smoked chilli mayonnaise and salad

TO FOLLOW

Panigot farm braised Jersey pig with a chorizo and white bean cassoulet

Pan roasted Jersey mullet with new season wild garlic risotto cake, spring vegetables tossed in wild garlic pesto and topped with a Happy Hens poached egg

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

Fried halloumi cheese with new season wild garlic risotto cake, spring vegetables tossed in wild garlic pesto and topped with Happy Hens poached egg

TO FINISH

Sticky toffee pudding with salted toffee sauce and rum and raisin ice cream

Classic vanilla creme brulee with shortbread & hazelnut caramel ice cream

Coconut and dark chocolate iced parfait with mango sorbet, pineapple and chilli salsa and chocolate cookie

Selection of homemade ice cream or sorbets

House coffee or tea with a homemade sweet treat