

£44.95  
for 3 courses



## The Bass & Lobster

Homemade bread, olives, hummus and garlic oil

### STARTERS

#### The Bass Caesar salad

Smoked bacon, Happy Hens egg, white anchovies, Parmesan, crisp baby gem, rich and creamy dressing and topped with croutons

Crispy fried Jersey cuttlefish (squids cousin) with Asian slaw, coconut aioli and chilli jam

Smoked salmon, cream cheese and chive terrine with pickled cucumber, beetroot dressing and croutons

Pea, cheddar and truffle arancini with minted mayonnaise

### MAINS

Roast sirloin of beef with Yorkshire pudding

Roast Panigot farm Jersey pork loin with sage and onion stuffing

Roast Panigot farm Jersey lamb leg with sage and onion stuffing

Both served with cauliflower cheese croquette, cabbage and bacon, roast potatoes, seasonal vegetables and gravy

Swede and celeriac fondants with Yorkshire pudding, roast potatoes, stuffing, seasonal vegetables and veggie gravy

Pan fried salmon fillet with Jersey royal potatoes, Three Oaks green beans and wild garlic cream sauce

### DESSERTS

Dark chocolate and hazelnut brownie with vanilla ice cream

Sticky toffee pudding with salted caramel sauce and hazelnut ice cream

Salted caramel profiteroles with chocolate sauce

Classic creme brulee with raspberry sorbet and shortbread

Selection of homemade ice cream and sorbets

*The Best of Local*