



The Bass & Lobster

The Best of Local
Davy Jones' Locker Specials

Pre Drinks

Classic Pimms cup £8.95

Channel Islands Indica rum and ginger beer with rosemary and blackberries £9.50

Whitley Neill Rhubarb and ginger gin with ginger ale, raspberries and lime £9.50

Starters

Beer braised venison ravioli with sprout puree, kale and haggis jus £12.95

King prawn and cucumber cocktail with Bass garden tomatoes, Bloody Mary sorbet and croutons £12.95

Home smoked sea trout with smoked beetroot, lime cured cucumber, dill mayonnaise and croutons £13.95

Chris and Chloe Gould's pan roasted Jersey scallops with Jeremy Hughes confit pork belly, paprika cauliflower puree and nduja butter £15.95

Baked goats cheese, pesto and filo parcel with Bass garden tomatoes, chilli jam and Bass garden fig leaf ice cream £12.95

Mains

Squab pigeon breasts roasted on the bone and slow roasted leg and wing with Ollie's squash and honey ravioli, cabbage and smoked bacon, jus and fresh black truffle £34.95

Pan roasted venison saddle with roasted garlic potato puree, cauliflower cheese croquette, cabbage and smoked bacon, jus £34.95

The Bass and Lobster

Pan roasted Jersey sea bass fillet and lobster tempura with braised Jersey fennel, Jersey sprout puree, truffled dauphinoise and lobster cream sauce £38.95 or just bass £27.95

If you have any allergies or dietary requirements please notify staff before ordering so they can advise accordingly

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