

£34.95
for 3 courses



The Bass & Lobster

Homemade bread, olives, hummus and garlic oil

STARTERS

Panigot farm braised pork and Pecorino cheese croquette with pickled cucumber and chilli jam

Southern fried sea bream tails with tartare sauce

Goats cheese and a rocket and walnut pesto parcel with Three Oaks tomatoes

Classic prawn cocktail with bread crisp

Chicken liver parfait with onion chutney and bread crisps

MAINS

Roast sirloin of beef with Yorkshire pudding

Roast Panigot farm Jersey pork loin with sage and onion stuffing

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

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

Catch of the day with buttered new potatoes, Three Oaks green beans and lobster cream sauce

DESSERTS

Mixed berry iced mousse with granola Eton mess

Sticky toffee and ginger pudding with salted caramel sauce and hazelnut ice cream

Profiteroles with chocolate sauce and berries

Classic creme brulee with raspberry sorbet and shortbread

Selection of homemade ice cream and sorbets

The Best of Local