



# 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

Whole confit quail with Jeremy Hughes confit belly pork, sprout puree  
and peppercorn sauce £14.95

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

Goats cheese and a rocket walnut pesto baked parcel with Three Oaks  
tomatoes, bass garden fig leaf ice cream and chilli jam £12.95

## Mains

Fried halloumi cheese with cous cous in a spicy tomato sauce and creme  
fraiche £19.95

Chargrilled ribeye steak with sauteed mushrooms and spinach, peppercorn  
sauce and truffle parmesan chips £29.95

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

Pan roasted venison saddle with roasted garlic potato puree, haggis and  
braised venison scotch quail egg, cabbage and smoked bacon, jus £34.95

Catch of the day- Pan fried Jersey mullet fillet with ratatouille, Jersey greens  
and saffron cream £19.95

### 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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