



The Bass & Lobster

The Best of Local

Davy Jones' Locker Specials

Local drinks

Sippin Unusual citrus gin and tonic £8.25

Sippin Rhubarb gin and ginger ale £8.25

Indica rum, ginger beer and lime £8.25

Starters

Braised pig cheek with a chorizo scotch quail egg (Freddie's eggs), hash brown and a date and mushroom ketchup £14.95

Spicy jerk marinated lamb skewers with bulgar wheat salad and mint yogurt £11.95

Mushroom, stilton and wild fennel ravioli with braised leek and a roasted walnut butter £11.95

The crab moussey thing!

Courgette flower tempura stuffed with a curried crab mousse, pickled cucumber, tomato chilli dressing and wild fennel mayonnaise £14.95

Chris and Chloe Gould's hand dived Jersey scallops

With nduja dressing, Jersey asparagus and pea puree

Or

Southern fried with BBQ corn on the cob. pea puree and jus £15.95

MAINS

Pan seared sea bream fillet with crispy fishcake, Three Oaks green beans and sauce vierge £21.95

Pan fried Jersey sea bass with soft shell crab tempura, wild garlic gnocchi, king oyster mushroom, English asparagus and a wild fennel cream sauce £37.95 or just bass £27.95

Pan roasted lamb rump with cauliflower cheese croquette, pom puree, spring peas, asparagus and mint jus £26.95

Chargrilled ribeye steak with chard asparagus, king oyster mushroom, Three Oaks tomatoes, peppercorn sauce and truffle and parmesan chips £29.95