



## The Bass & Lobster

*The Best of Local*

# *Davy Jones' Locker Specials*

### LOCAL DRINKS

Sippin rhubarb gin - with lime & raspberries served with ginger ale £8.25

Indica rum with fresh squeezed lime & ginger beer £7.85

Watermelon bellini - Watermelon puree with champagne & a strawberry garnish £13.95

### STARTERS

#### Chris & Chloe Goulds' hand dived Jersey scallops

Pan fried scallops with home cured bacon, white bean puree, Bass garden broad beans & peas and a lobster cream sauce £14.95

Confit of whole quail with herb and sausage meat stuffing, samphire and jus  
£12.95

Jersey mackerel rilette with horseradish & black pepper ice cream, pickled cucumber & beetroot, croutons £11.95

Bass garden fig stuffed with Stilton cheese & wrapped in Serrano ham, then oven roasted and finished with truffle honey £10.95

Trio of lobster  
-bisque jelly & creme fraiche  
-saffron & herb mayonnaise and croutons  
crispy tempura and Asian slaw £14.95

### MAINS

Pan fried sea bream with crushed Jersey royals, steamed samphire & a mussel, Heritage tomato & saffron sauce £21.95

The Bass & Lobster - pan roasted local sea bass fillet and lobster tempura with a Jersey tenderstem, anchovy & parmesan salad, tossed in salsa verde and topped with toasted almonds

Just bass £27.95

Bass and lobster £37.95

Jeremy Hughes' lamb & chorizo ragout with ricotta & parmesan gnocchi, cheesy roasted garlic bread and rocket & parmesan salad £21.95

Chargrilled ribeye steak with Bass garden tomatoes, Jersey tenderstem, mushroom sauce & paprika chips £32.00