



The Bass & Lobster

The Best of Local

Pre drinks

Jersey Indica rum with ginger beer, rosemary and blueberries £9.50

The Bass blackberry gin fizz £12.95

Hendrick's gin, elderflower cordial, prosecco, ginger ale, lime and fresh blackberries

Starters

Panko fried brie with red onion chutney and chopped salad £9.95/set lunch

King prawns in Marie Rose sauce with chopped salad and croutons
£9.95/set lunch

Frogs legs tempura with Lebanese salad and new season wild garlic aioli £12.95

Pan roasted Jersey scallops with chargrilled chorizo a roasted red pepper, tomato,
almond and anchovy puree and jus £14.95

Jersey crab ravioli with Three Oaks cherry vine mixed tomatoes, toasted seeds
and new season wild garlic pesto £14.95

Mains

Chargrilled Iberico pork with a Three Oaks tomato, asparagus and mozzarella salad,
wild garlic pesto and new potatoes £32.50

Pan roasted best end of lamb and slow cooked belly with a mint and pistachio
stuffing, white bean puree, charred tender stem broccoli, roasted red pepper, tomato
almond and anchovy puree, jus £32.50

The Bass and crab

Pan fried Jersey sea bass and southern fried soft shell crab with brown crab croquette,
sweetcorn puree, spiced bacon jam, samphire, Three Oaks green beans and salsa
verde £38.95 or just bass £28.95

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

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