



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

Rhubarb Bellini - Homemade rhubarb puree with champagne and stawberries £13.95

STARTERS

Lobster, cucumber & saffron cocktail, tomato chilli dressing & bloody Mary sorbet £15.95

Jersey mackerel rilette with Slawecks 'Bass garden' beetroot tartare and gazpacho, homemade horseradish sauce & wild garlic ice cream £11.95

Nicolas fried Jersey duck egg with Allans asparagus, sauteed wild mushrooms & truffle dressing
£10.95

'The crab moussy thing'

Three Oaks courgette flower stuffed with crab & salmon mousse lightly fried in a tempura batter, pickled cucumber & locally foraged fennel, tomato and chilli dressing with brown crab mayonnaise
£12.95

Chris & Chloe Goulds' hand dived Jersey scallops

Pan fried scallops with home cured bacon, celeriac and truffle puree, asparagus and lobster cream sauce £14.95

Spicy southern fried scallops with avocado puree, jalapeno mayonnaise, sweetcorn and cucumber salsa £14.95

MAINS

Jeremy Hughes' ballotine of braised leg of Jersey lamb with Jersey royals, asparagus and spring peas tossed in pesto and jus £24.95

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

Just bass £27.95

Bass and lobster £37.95

Pan roasted Turbot fillet, crushed Jersey royals, saffron, mussel & heritage tomato sauce £32.00

SIDES

New season Jersey Royals £4.00