



À La Carte

S T A R T E R S

SOUP OF THE DAY | £8.00

Sourdough Croutons
(V - 2 Wheat, 7)

MARIE ROSE ATLANTIC PRAWNS | £12.00

Prawns in Marie Rose Sauce, Gem Lettuce, Avocado, Lemon, Melba Toast
(2 Wheat, 2, 4, 14 Malt Vinegar)

SMOKED SALMON | £14.00

Wasabi Mayo, Crispy Capers, Pickled Cucumber, Dill Dressing, Buckwheat Blinis
(2 Wheat, 4, 5, 14 Vinegar)

SALT & PEPPER SQUID | £10.00

Squid Fried in our Seasoned Flour, Pickled Chillies & Coriander, Lemon Aioli
(2 Wheat, 4, 7, 8, 14 Vinegar)

PARMA HAM | £10.00

Spanish Parma Ham, Preserved Cantaloupe Melon, Rocket & Blue Cheese Salad
(GF - 7)

BEETROOT CARPACCIO WITH CASHEW NUT CHEESE | £9.00

Bean Sprouts & Gherkin Salad, Herb Dressing
(VG - GF - 9, 10 Cashew, 14 Vinegar)

CHARGRILLED ASPARAGUS | £12.50

Charred New Season Asparagus, Roast Red Pepper & Tomato Dressing,
Smoked Homemade Curd, Toasted Almonds
(V - GF - 7, 10 Almonds)

DUCK CAESAR | £12.00

Caesar Dressed Gem Lettuce, Crispy Confit Duck Leg with Thyme Honey, Crispy Onions
(2 Wheat, 4, 5, 9, 14 Vinegar)



Jersey Evening Post
TASTE JERSEY
A UNIQUE CELEBRATION OF ISLAND FOOD AND DRINK

Please note there is a 10% service charge on all food and drinks for Non-Residents

V - Vegetarian | VG - Vegan | GF - Gluten Free

Allergens

1 Celery	2 Cereals containing gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8 Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame seeds	13 Soya	14 Sulphur Dioxide

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.



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MAIN COURSE

WHOLE BAKED JERSEY PLAICE | £32.00

Grilled Jersey Plaice with Sage & Caper Burnt Lemon Butter,
Jersey Royal Potatoes, Tender Stem Broccoli
(GF - 5,7)

FISH OF THE DAY | P.O.A.

Served with a Fennel, Artichoke, Blood Orange & Sumac Salad,
Charred Lemon, Smoked Almond Aioli
(GF - 4,5,9,10 Almonds,14 Vinegar)

HALF A LOCAL LOBSTER THERMIDOR | £55.00

Home cut Triple Cooked Chips, Salad
(1,2 Wheat,3,7,8,9,14 Vinegar)

ROAST SQUASH, MUSHROOM & ONION TART | £22.00

Caramelised Onion Puff Pastry Tart with Roast Squash, Mushrooms & Goats Cheese,
Asparagus, Smoked Carrot Puree, Salsa Verde
(V - 2 Wheat,7,9,14 Vinegar)

TRUFFLED PASTA | £20.00

Tagliatelle Pasta in a Garlic & Truffle Cream Sauce with Wild Mushrooms,
Parmesan & Crispy Leeks
(V - 2 Wheat,7,14 White Wine)

LAMB TAGINE WITH APRICOTS | £27.00

Served with Herbed Couscous, Mint Yoghurt, Coriander & Flatbread
(1,2 Wheat, Mc 14)

SLOW ROAST PORK BELLY | £26.00

Crushed Jersey Royal Potatoes, Celeriac Purée, Green Beans, Jersey Apple Cider Sauce
(1,2 Wheat,7,13,14 Cider)

PAN ROASTED CHICKEN BREAST | £26.00

Fondant Potato, Smoked Carrot Purée, Charred Asparagus, Beetroot Relish, Red Wine Jus
(1,2 Wheat,4,7,9,14 Balsamic/Wine)

ATLANTIC PRAWNS, GAMBAS & SCOTTISH SMOKED SALMON | £32.00

Dressed Side Salad, Lemon Aioli, Jersey Royal Potatoes in Shallot Vinaigrette
(GF - 1,3,4,5,8,9)



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CHARCOAL GRILLED STEAKS

8OZ ENTRECOTE | £28.00

8OZ RIBEYE | £32.00

8OZ BEEF FILLET | £36.00

All our Steaks come with Flat Field Mushroom, Roasted Vine Tomatoes, French Fries, Watercress and a Choice of Sauces:

Green Peppercorn (1,2 Wheat,14 Red Wine)

Garlic Butter (7)

Red Onion & Wholegrain Mustard (1,2 Wheat,9,14 Red Wine)

Upgrade for Truffle & Parmesan Fries £1.50

CHARCOAL GRILLED SCOTTISH CHATEAUBRIAND

(SERVES TWO) | £74.00

Béarnaise Sauce, Sautéed Forest Mushrooms, Tempura Onion Rings, French Fries
(2 Wheat,4,7)

Upgrade for Truffle & Parmesan Fries £1.50

SIDES

FRENCH FRIES (Mc 2 Wheat) **£3.50**

TRUFFLE & PARMESAN FRIES (Mc 2 Wheat,7) **£5.00**

BUTTERED JERSEY ROYAL POTATOES (V - 7) **£3.50**

DRESSED MIXED LEAVES (VG - 9,14 Vinegar) **£3.50**

ONION RINGS (VG - 2 Wheat) **£3.50**

FRENCH GREEN BEANS IN GARLIC & SHALLOT BUTTER (V - 7) **£5.00**

TENDER STEM BROCCOLI (V - 7) **£5.00**



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DESSERT

RASPBERRY, PASSION AND MILK CHOCOLATE VERRINE | £11.50

Milk Chocolate Dome, Raspberry Mousse, Passion Fruit Jelly, Raspberries, Passion Fruit Sorbet
(GF - 4,7, mc13)

STRAWBERRIES AND CREAM | £11.50

Vanilla Mousse, Strawberry Lime Jelly, Whipped White Chocolate Ganache, Vanilla Strawberries, Lime Meringue, Strawberry Sorbet
(GF - 4,7,mc13)

APRICOT AND PISTACHIO TART | £12.00

Honey Mascarpone, Chamomile and Vanilla Poached Apricots, Pistachio Wafer
(V - 2 Wheat,4,7,10 Pistachios)

CHOCOLATE, CHERRY COCONUT | £12.95

Chocolate Mousse, Cherry Jelly, Coconut Dacquoise, Coconut Ice Cream, Cherry Wafer, Boozy Cherries, Cherry and Vanilla Gel (2 Wheat, 4,7,10 Hazelnut, mc13)

SALTED CARAMEL CHEESECAKE | £11.00

Roasted Apple and Vanilla Purée, Blackberry Cremeaux, Maple Compressed Apples, Honeycomb, Apple Wafers (2 Wheat,4,7)

PEACH AND BLUEBERRY FLAPJACK CRUMBLE | £10.00

Vegan Vanilla Ice Cream (VG)

SELECTION OF ARTISANAL CHEESE | £20.00

Served with Homemade Pecan, Black Butter, Dried Fig Soda Bread, Homemade Chutney, Crackers, Quince Paste, Grapes, Celery (2 Wheat,7,10 Hazelnut, Pecan, Almond, Walnut,12, mc 14)

SELECTION OF HOMEMADE ICE CREAMS & SORBET | £2.95 PER SCOOP

Ask your Server for details

FRUIT SALAD | £9.00

MIXED BERRIES | £9.00

PETIT AND FOURS WITH FILTER COFFEE/TEA | £5.00

(V - 4,7,10 Almonds, mc13)

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