

Bread

Wood-Fired Sourdough

↻ *Wild Garlic & Pecorino* 11

↻ *Smoked Mussel* 12

Grilled Bread & Smoked Butter 6

Fish & Meat

Ex-Dairy Galician Beef Chop

↻ 15 per 100g

100 % Acorn-Fed Iberico Pork Pluma,
Brioche Sauce, Fennel & Hazelnut 30

Sea Bass, Jerusalem Artichoke, Grilled
Lettuce & Mojama 30

Cantabrian Octopus, Cockle & Pine Nut
Gazpacho, Nduja 30

Wood-Roasted Whole Jersey Lobster Rice

↻ (for 2) 65

Grilled Turbot Chop, White Asparagus,
Smoked Butter & Vin Jaune

↻ 16 per 100g

Wood-Roasted Mushroom Rice 35

Small

Jersey Oysters

↻ *Raw - Rhubarb, Dill & Horseradish* 3 each

↻ *Fried - Citrus & Hot Sauce* 3.5 each

Wood-Roasted Ecréhous Scallop 7.5 each

Mackerel Crudo, Amalfi Lemon & Yuzu Kosho
16

Chancre Crab Crumpets (2) 16

Raw Beef & Seaweed Tarts (2) 16

Pyrenean Lamb Shoulder, White Asparagus,
Pine Nut & Mint 16

Jersey Asparagus, Egg Yolk & Wild Garlic 16

Vegetables & Salad

Jersey Pink Tomatoes & Espelette Pepper 7

Duck Fat Potatoes 7

Wood-Roasted Beans, Padron peppers,
Garlic & Garum 8

Anneville Farm Salad & Maple Verjus 7

Desserts

Caramelised Brioche, Vanilla & Sauternes Custard 13

Chocolate Marquise, Pedro Xiemenez & Buckwheat Ice Cream 13

Yorkshire Rhubarb & Almond Rice Pudding 13

Blood Orange Posset & Sorrel Granita 10

Brown Butter Cake 3

SWEET WINE

Glass 75ml

- 2021 **G.D. Vajra** Moscato d'Asti Frizzante, Piedmont | *Moscato* 5
- 2018 **Domaine de Durban** Muscat de Beaumes de Venise | *Muscat* 5.5
- NV **Curatolo Arini** Marsala Superiore Dolce, Sicily | *Grillo/Cataratto/Inzolia* 5
- 2021 **Paul Cluver** Riesling Noble Late Harvest, Elgin | *Riesling* 12
- NV **Madeira Barbeito** 10 Year Old Reserve Velha Bottle, Madeira | *Sercial* 10
- NV **Niepoort** 10 Year Old Tawny, Douro | 10