



Crispy Cannelloni of Jersey Bennie & Mint w/ Pea Salsa & Parmesan	14
Crumbed Pork Cheek w/ Taramasalata, Chilli, Fried Onions & Watercress	15
Crudo of Market Fish w/ Smoked Cultured Cream, Summer Radish & Raspberry	18
Dressed Asparagus w/ Watercress, Potato Salad & Pine Nuts	14
Smoked Venison Loin Carpaccio w/ Macerated Blackberries, Beetroot & Horseradish	16
Slow Braised Beef Cheek w/ Summer Veg, Salsa Verde & Braising Juice Ravioli	34
Pan Seared Scallops w/ Prawn Tortellini, Parsnip & Pomegranate	38
Pan Roasted Line Caught Market Fish w/ Heirloom Tomato, Sweetcorn, Confit Potato & Basil	38
Roast Duck Breast w/ Apricots, Spinach & Duck Leg Sausage Roll	38
Ricotta Gnocchi w/ Summer Courgette, Mint, Garlic, Chilli & Balsamic Walnuts	26
Risotto of Sweetcorn w/ Roasted Capsicum, Oregano & Parmesan Churros	25
Side dishes	9
Cheese – 50g served with accompaniments	15
Baked Chocolate Tart w/ Cherries, Crème Chantilly, Chocolate Sorbet & Crackling	15
Vanilla Panna Cotta w/ Strawberry, Mint, Black Pepper & Coconut Sorbet	14
Clementine & Gingerbread Trifle w/ Mandarin Jelly, Granita & Gingerbread Foam	14