

*GARDEN VIEW*  
*RESTAURANT*

A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.  
ALL PRICES ARE IN GBP AND INCLUSIVE OF THE CURRENT GOODS & SERVICES TAX  
ALL SPIRITS AND LIQUEURS ARE SERVED IN 25ML OR MULTIPLES THEREOF.

# WELCOME

PLEASE NOTE THAT ALL FOOD IS PREPARED IN  
A KITCHEN CONTAINING COMMON FOOD ALLERGENS.

IF YOU HAVE A FOOD ALLERGY,  
PLEASE ADVISE OUR  
SERVICE TEAM.

DAIRY	-	<b>D</b>	
		<b>M</b>	- MUSTARD
EGG	-	<b>E</b>	
		<b>SE</b>	- SESAME
GLUTEN	-	<b>G</b>	
		<b>F</b>	- FISH
NUTS	-	<b>N</b>	
		<b>CR</b>	- CRUSTACEANS
PEANUTS	-	<b>P</b>	
		<b>MO</b>	- MOLLUSCS
SOYA	-	<b>S</b>	
		<b>L</b>	- LUPIN
CELERY	-	<b>C</b>	
		<b>SD</b>	- SULPHUR DIOXIDE

# ALL DAY MENU

11.00 UNTIL 21.30



## SANDWICHES

WITH YOUR CHOICE OF  
SOURDOUGH, WHITE OR GRANARY

### HDF CLUB > 12

A HOTEL CLASSIC WITH JERSEY EGG, JERSEY  
CHEESE, CHICKEN AND CRISPY BACON

**D E G M**

### VEGAN DELIGHT > 10

FLAVOURS OF THE MEDITERRANEAN WITH  
ROASTED PEPPERS, TOMATO,  
OLIVE AND BASIL

**G** VEGAN

### TUNA > 7

CLASSIC TUNA MAYONNAISE WITH SWEET  
ROSCOFF ONION FROM BRITTANY

**D E G M F**

> 11.00 UNTIL 17.00 <

## SALADS

### COURGETTE FLOWER & GOATS CHEESE > 10

KITCHEN GARDEN COURGETTE FLOWER, DOUET FARM GOATS  
CHEESE MOUSSE, BEETROOT AND HONEY

**D G** VEGETARIAN

### BURRATA SALAD > 12

TRADITIONAL ITALIAN CREAMY MOZZARELLA, SERVED WITH KITCHEN  
GARDEN HERITAGE TOMATOES, OLIVE OIL, BALSAMIC GLAZE AND  
MICRO BASIL

**D** VEGETARIAN

### CAESAR SALAD > 11

MADE WITH GEM LETTUCE, SMOKED BACON, SHAVED PARMESAN,  
CROUTONS AND DRIZZLED WITH CODDLED EGG DRESSING

**D E G M F**

ADD SMOKED SALMON **S C M F SD**

> 6

ADD GRILLED CHICKEN **S C M SD**

> 3

## FOR THE TABLE

### OLIVE & ROSEMARY SOURDOUGH > 4

HOME-MADE SOURDOUGH WITH EXTRA VIRGIN OLIVE OIL

**G** VEGETARIAN

### CHARCUTERIE PLATTER WITH BREAD & CHEESE > 19

SALAMI, COPPA, SPICED LOIN, BRITISH CHEESE AND SOURDOUGH

**D G M**

### PLATE OF AGED JAMON > 12

SPANISH-STYLE, 18-MONTH CURED, RARE-BREED PORK

### GREEK OLIVE MIX > 5

A MIX OF THE FINEST MEDITERRANEAN OLIVES WITH  
HERBS AND OLIVE OIL

VEGETARIAN

### DON BOCARTE ANCHOVIES > 13

THE EPITOME OF CANTABRIAN ANCHOVIES FROM THE BAY  
OF BISCAY, SERVED WITH TOASTED SOURDOUGH BREAD

**G F**

## TO START

### SOUP OF THE DAY > 5.5

PLEASE ASK A MEMBER OF STAFF

**D** **G** **SD** VEGETARIAN

### VEGETABLE DUMPLING > 12

#### STEAMED OR PAN FRIED

TURMERIC AND MASALA SPICED POTATO IN A SPRING ROLL WITH COCONUT, CHILLI AND CORIANDER

**G** **N** VEGAN

### BBQ PORK TERRINE > 8.5

RARE-BREED PORK WITH JERSEY APPLE SALAD AND CHICORY

**C** **M**

### CRAB CAKE > 9

JERSEY CRAB AND POTATO CAKE, WITH PICKLED FENNEL AND HERB OIL

**E** **G** **F** **CR**

### GOATS CHEESE & PUMPKIN 'GALETTE' > 11

PEPPERED JERSEY GOATS CHEESE WITH WILD ROCKET, BALSAMIC, PINE NUTS, PUMPKIN SEEDS AND HERB CROUTONS

**D** **G** **N** **SE** VEGETARIAN

### CAMEMBERT TART TATIN > 8

CARAMELISED ROSCOFF ONION WITH CAMEMBERT GRATIN, BABY LEAVES AND MUSTARD VINAIGRETTE

**D** **G** **M** VEGETARIAN

## TO FOLLOW

### AUTUMN VEGETABLE CANNELLONI > 16

BAKED CANNELLONI WITH BABY SPINACH, SHAVED PARMESAN AND TRUFFLE OIL

**D** **G** **C** **SD** VEGETARIAN

### CURED SALMON > 21

HOUSE-CURED FISH WITH GARDEN BEETROOT, CITRUS, SALAD LEAVES AND PICKLED FENNEL

**C** **M** **F** **SD**

### GRILLED PORK CHOP > 16

RARE-BREED PORK CHOP, CREAMED POTATO, CAPONATA

**D** **S** **C** **SD**

### SOUTHERN FRIED CHICKEN > 14

CHARLESTON-STYLE CHICKEN, BONELESS THIGHS, TRIPLE-COOKED CHIPS AND HOT SAUCE

**D** **E** **G** **S** **M** **SD**

### FISH & CHIPS > 15

FRIED BRITISH COD, LIBERATION ALE BATTER, MUSHY PEAS, TRIPLE-COOKED CHIPS AND TARTARE SAUCE

**D** **E** **G** **M** **F** **SD**

### MARKET FISH > MP

DAILY CHANGING SPECIAL. PLEASE ASK A MEMBER OF STAFF

**D** **F** **SD**

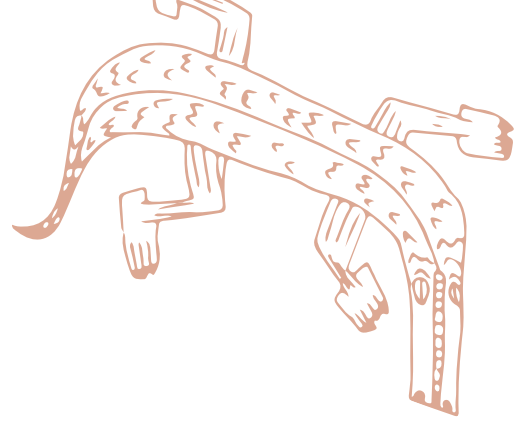
### THAI CURRY > 13

CHIANG-MAI STYLE NOODLE BROTH WITH COCONUT, CURRY, GALANGAL, LEMONGRASS, LIME AND RICE NOODLES

**G** VEGAN

ADD CHICKEN > 3

**E** **G**



## SIDE ORDERS

### SWEET POTATO FRIES > 3.5

**G** VEGAN

### TRIPLE-COOKED CHIPS > 3.5

VEGAN

### GREEN SALAD > 3

LEAFY GREENS TOSSED IN EXTRA VIRGIN OLIVE OIL

VEGAN

### BABY POTATOES > 3

SERVED LIGHTLY BUTTERED

**D** VEGETARIAN

### SEASONAL GARDEN VEGETABLES > 3

VEGETABLES FROM OUR KITCHEN GARDEN AND THE BRITISH ISLES

**D** VEGETARIAN

## FROM THE GRILL

### 28-DAY AGED SIRLOIN

> 26

280G DRY-AGED BEEF SIRLOIN, CHAR-GRILLED TO PERFECTION, SERVED WITH TRIPLE-COOKED CHIPS AND A CHOICE OF PEPPERCORN OR BBQ SAUCE

**D G S C M F SD**

### BACON CHEESEBURGER

> 14

170G JERSEY BEEF BURGER, SMOKED STREAKY BACON, JERSEY CHEDDAR, LETTUCE, TOMATO, GHERKIN AND SPICED MAYONNAISE, SERVED ON A TOASTED BUN WITH TRIPLE-COOKED CHIPS

**D E G C M SD**

### VEGAN BURGER

> 11

SPICED CHICKPEA FALAFEL WITH TOMATO SALSA AND GARLIC, SERVED ON A TOASTED BUN WITH TRIPLE-COOKED CHIPS

**G S C VEGAN**

## TO FINISH

### LEMON POSSET

> 6

SERVED WITH RED WINE COULIS AND MANDARIN SORBET

**D G SD**

### BLACKBERRY SOUFFLÉ

> 7

**ALLOW 20 MINUTES**

TRADITIONAL SOUFFLÉ, WITH BLACKBERRY SORBET

**D E**

### PLUM 'TARTE TATIN'

> 6

TRADITIONAL UPSIDE-DOWN TART WITH VICTORIA PLUMS

**D E G SD**

### TIRAMISU

> 7

TRADITIONAL COFFEE LIQUEUR, FINGER BISCUIT AND MASCARPONE

**D E G N S SD**

### AMEDEI® BITTER CHOCOLATE FONDANT

> 7

'CHUAO' CHOCOLATE 'FONDANT' WITH WHITE CHOCOLATE ICE CREAM

**D E G N S**

### BRITISH CHEESE BOARD

> TRIO - 11 / DUO - 7

FARMHOUSE CHEESES, SERVED WITH MELON PRESERVE, BREAD OR CRACKERS

**D G N C SD**

### SAFFRON & CARDAMOM RICE PUDDING

> 7

INFUSED RICE PUDDING WITH CARAMELISED PINEAPPLE

**N VEGAN**



## > ICE CREAM DESSERTS <

### MILKSHAKE

> 5

3 SCOOPS OF OUR HOME-MADE ICE CREAM WITH FRESH JERSEY WHOLE MILK, WHIPPED CREAM AND A CHERRY

**D E S**

### BANANA SPLIT

> 6

3 SCOOPS OF OUR HOME-MADE ICE CREAM, SAUCES OF YOUR CHOICE, 2 SLICES OF BANANA, CARAMELISED PEANUTS, WHIPPED CREAM AND A CHERRY

**D E N P**

### BROWNIE SUNDAE

> 5

CHUNKS OF OUR HOME-MADE BROWNIE, 2 SCOOPS OF VANILLA ICE CREAM, CARAMELISED PEANUTS, CHOCOLATE SAUCE, WHIPPED CREAM AND A CHERRY

**D E G N P S**

### CREATE YOUR OWN SUNDAE

> 4.5

2 SCOOPS OF OUR HOME-MADE ICE CREAM, 1 TOPPING OF YOUR CHOICE, WHIPPED CREAM AND A CHERRY

**D E**

### SUNDAE TOPPINGS

#### ADDITIONAL TOPPINGS

> 0.5

CHOCOLATE SAUCE / CARAMEL SAUCE / STRAWBERRY SAUCE / CARAMELISED PEANUTS / MERINGUE

**D E P S**

### HOME-MADE ICE CREAM\*

PER SCOOP > 2

VANILLA / CHOCOLATE / STRAWBERRY / WHITE CHOCOLATE / MAPLE AND WALNUT

**D E S**

### HOME-MADE SORBET\*

PER SCOOP > 2

PLUM / MANGO / LEMON / MANDARIN / BLACKBERRY

**SD**

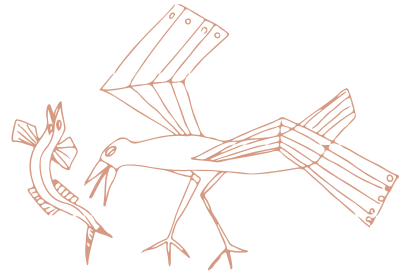
\*SERVED WITH A WAFER

**D E G**

# AFTERNOON TEA

14.30 UNTIL 17.30

DAILY



## INCLUDED IN ALL AFTERNOON TEAS

### SELECTION OF FINGER SANDWICHES

JERSEY EGG MAYONNAISE WITH CRESS ON WHITE BREAD,  
SMOKED SALMON ON BROWN BREAD,  
CUCUMBER ON WHITE BREAD

**D E G M F**

### FRESHLY BAKED FRUIT & PLAIN SCONES

CLOTTED CREAM, STRAWBERRY PRESERVES

**D E G**

### ASSORTMENT OF PASTRIES & CAKES

PLEASE ASK A MEMBER OF STAFF FOR MORE DETAILS

**D E G N**

### TEA OR COFFEE

A POT OF FRESHLY BREWED SPECIALITY LOOSE LEAF TEA OF  
YOUR CHOICE OR FILTER COFFEE

## AFTERNOON TEAS

### CLASSIC AFTERNOON TEA

FOR ONE > 17 / FOR TWO > 30

### SPARKLING AFTERNOON TEA

WITH A BOTTLE OF PROSECCO BRUT OR ROSÉ (200ML)

PER PERSON > 26

### CHAMPAGNE AFTERNOON TEA

WITH A GLASS OF HOUSE CHAMPAGNE (125ML)

PER PERSON > 28

## À LA CARTE

### SELECTION OF FINGER SANDWICHES

1 ROUND PER PERSON - CHOOSE 2 FILLINGS

> 4.5

### FRESHLY BAKED FRUIT & PLAIN SCONES

> 4.5

### ASSORTMENT OF PASTRIES & CAKES

> 6

> GLUTEN-FREE OPTION AVAILABLE <

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