

# STARTERS

## ANJEER YOGHURT KEBAB (V)

ANJEER FIG, YOGHURT, CHILLI GARLIC CAULIFLOWER, POMEGRANATE TABBouleH

£13

## JERSEY HERB PANEER TIKKA (V)

JERSEY HERBS, MUSHROOM WONTON, TANDOORI ALOO, MINT CHUTNEY

£14

## JERSEY PORK 3 WAYS

CLOVE INFUSED PORK FILLET, SLOW COOKED BELLY,  
SHREDDED PORK SAMOSA, SAFFRON APPLE CHUTNEY

£16

## SEARED SQUAB

SQUAB, CONFIT LEGS, RHUBARB TEXTURE, SPICED CHOCOLATE

£17

## SEARED SCALLOPS

SCALLOPS, JERSEY OYSTER PAKORA, APPLE & FENNEL SALAD, COCONUT ESPUMA

£17

## FISH TIKKA

HONEY & TAMARIND FLAVOUR FRESH FISH TIKKA, COCONUT CRISP,  
SAMPHIRE, MUSTARD SAUCE

£16

## LAND & SEA FOR 2

SEARED SQUAB, PAN SEARED SCALLOPS, SLOW COOKED PORK BELLY,  
CRUNCHY MUSHROOM WONTON, MUSTARD SAUCE, POMEGRANATE TABBouleH

£30



## MAIN COURSES

### SEASONAL VEGETABLES & PANEER KOFTA (V)

BLACK SPICED LENTIL, SAUTÉED BABY SPINACH LEAVES, PEANUT & SESAME SAUCE

£26

### STIR FRIED OKRA (V)

OKRA WITH BABY POTATOES, FINE BEANS, PLANTAIN CRISPS,  
MINT & PLUM TOMATO CHUTNEY

£25

### PAN SEARED MINT INFUSED LAMB

LAMB FILLET, SLOW BRAISED LAMB SHOULDER, GRILLED AUBERGINE,  
CAMELISED BABY ONION, ROGAN JOSH

£30

### CHAR GRILLED FILLET

SHEELIN BEEF FILLET, CELERIAC TEXTURES, BONE MARROW,  
CUMIN ROAST JERSEY ROYALS, STAR ANISE JUS

£32

### ORGANIC CHICKEN

ORGANIC CHICKEN BREAST MARINATED WITH BLACK OLIVE & JERSEY CHEESE,  
MAKHANI SAUCE, DAUPHINE POTATOES, SPRING GREENS

£28

### AMRITSARI FISH

LEMON GRASS CHILLI KING PRAWN WITH FRESH FISH PAN FRIED IN GARLIC BUTTER  
ASIAN BROTH, COCKLES, FENNEL AIR

£29

### BUTTER POACHED LOCAL LOBSTER

LOCAL LOBSTER, PAN SEARED JERSEY SQUID, ASPARAGUS,  
WASABI HUMMUS, SEA HERBS

£31



## SIDE ORDERS

BIRYANI RICE

£3

YELLOW DAL TADKA

£4

TOMATO & CUCUMBER RAITA

£3

### HOMEMADE NAAN

BUTTER

£3

GARLIC & CHILLI

£3

SAFFRON & SESAME

£3

MASSALA & PARMESAN CHEESE

£4

CHICKEN TIKKA

£4



## DESSERTS

### CHOCOLATE & CARAMEL CYLINDERS

COCOA GEL, COFFEE SOIL, CHOCOLATE & LIME ICE CREAM

£9

### BANANA & ALMOND SAMOSA

CARAMELISED BANANA, ALMOND STREUSEL,  
PISTACHIO TUILE & BANANA CASSIA BARK ICE CREAM

£9

### VANILLA YOGHURT PANNA COTTA

POACHED RHUBARB, TONKA BEAN & CASHEW NUT CRUMBLE WITH ROSE TUILE,  
RHubARB & GINGER ICE CREAM

£9

### SELECTION OF HOMEMADE ICE CREAM & SORBET

BANANA & CASSIA BARK ICE CREAM, CHOCOLATE & LIME ICE CREAM,  
RHUBARB & GINGER ICE CREAM, RASPBERRY & FENNEL SORBET WITH WHITE  
CHOCOLATE POWDER, CARAMELISED HAZELNUTS & CASHEW TUILE

£9

### CAFÉ GOURMAND

MINI YOGHURT PANNA COTTA WITH POACHED RHUBARB & TONKA BEAN & CASHEW NUT  
CRUMBLE WITH TUILE, PISTACHIO CRÉMEUX, ASHANTI & CLOVE SWIRL,  
GIANDUJA SESAME SEED RING & RASPBERRY MACARON

£9

### SHARING PLATTER FOR 2

SAMOSAS, BANANA & CASSIA BARK ICE CREAM, MIXED BERRIES, CARAMELISED HAZELNUTS,  
CHOCOLATE & CARAMEL CYLINDER, MINI YOGHURT PANNA COTTA WITH POACHED  
RHUBARB, TONKA BEAN & CASHEW NUT CRUMBLE WITH TUILE, PISTACHIO CRÉMEUX,  
ASHANTI & CLOVE SWIRL, GIANDUJA SESAME SEED RING & RASPBERRY MACARON

£16





# TASTING JOURNEY

## POPPADOMS & CHUTNEYS

### 1<sup>ST</sup> COURSE

#### CHICKEN TIKKA

ORGANIC CHICKEN, RHUBARB TEXTURE & MINT CHUTNEY

WITH WINE PAIRING: QUINTALUNA, RUEDA BLANCO, OSSIAN - SPAIN - 2016

### 2<sup>ND</sup> COURSE

#### ANJEER YOGHURT KEBAB

ANJEER FIG, TANDOORI ALOO & POMEGRANATE TABBouleH

WITH WINE PAIRING: VILLIERA BARREL FERMENTED CHENIN BLANC - SOUTH AFRICA - 2016

### 3<sup>RD</sup> COURSE

#### LOCAL FISH OF THE DAY

PAN FRIED FISH, GARLIC TOSSED JERSEY SQUID & WASABI HUMMUS

WITH WINE PAIRING: WILD FERMENT CHARDONNAY, ERRAZURIZ VINEYARDS - CHILE - 2015

### 4<sup>TH</sup> COURSE

#### GRILLED BEEF FILLET

BEEF FILLET, AUBERGINE, JERSEY ROYALS & CHILLI NAAN

WITH WINE PAIRING: CÔTES DU RHÔNE, DOMAINE DE LA JANASSE - TERRE D'ARGILE, FRANCE - 2015

### PRE-DESSERT

RASPBERRY & FENNEL SORBET, RHUBARB & GINGER ICE CREAM WITH  
CASHEW TUILE & WHITE CHOCOLATE POWDER

### DESSERT

BANANA & ALMOND SAMOSA WITH CARAMELISED BANANA,  
ALMOND STREUSEL, PISTACHIO TUILE & BANANA CASSIA BARK ICE CREAM

WITH WINE PAIRING: ICE WINE RIESLING, PELLER ESTATE - CANADA - 2012

£70 PER PERSON - MENU ONLY

£99 PER PERSON - WITH BEER PAIRING\* | £115 PER PERSON - WITH WINE PAIRING

\* FOR BEER PAIRING INFORMATION PLEASE ASK YOUR HEAD WAITER  
PLEASE NOTE A MINIMUM OF TWO PEOPLE ARE REQUIRED



# PESCATARIAN JOURNEY

POPPADOMS & CHUTNEYS

## 1<sup>ST</sup> COURSE

SEARED SCALLOPS

SCALLOPS, OYSTER, APPLE SALAD & FENNEL AIR

WITH WINE PAIRING: QUINTALUNA, RUEDA BLANCO, OSSIAN - SPAIN - 2016

## 2<sup>ND</sup> COURSE

LEMON GRASS CHILLI KING PRAWN

KING PRAWN, COCONUT CRISP & SAMPHIRE

WITH WINE PAIRING: VILLIERA BARREL FERMENTED CHENIN BLANC - SOUTH AFRICA - 2016

## 3<sup>RD</sup> COURSE

LOCAL FISH OF THE DAY

PAN FRIED FISH, GARLIC TOSSED JERSEY SQUID & ASIAN BROTH

WITH WINE PAIRING: WILD FERMENT CHARDONNAY, ERRAZURIZ VINEYARDS - CHILE - 2015

## 4<sup>TH</sup> COURSE

BUTTER POACHED LOBSTER

LOBSTER, JERSEY ROYALS, COCKLES & CHILLI NAAN

WITH WINE PAIRING: GILBERT PICQ ET SES FILS CHABLIS EN VAUDECORSE - BURGUNDY, FRANCE - 2016

## PRE-DESSERT

RASPBERRY & FENNEL SORBET, RHUBARB & GINGER ICE CREAM WITH  
CASHEW TUILE & WHITE CHOCOLATE POWDER

## DESSERT

BANANA & ALMOND SAMOSA WITH CARAMELISED BANANA,  
ALMOND STREUSEL, PISTACHIO TUILE & BANANA CASSIA BARK ICE CREAM

WITH WINE PAIRING: ICE WINE RIESLING, PELLER ESTATE - CANADA - 2012

£70.00 PER PERSON - MENU ONLY

£99 PER PERSON - WITH BEER PAIRING\* | £115 PER PERSON - WITH WINE PAIRING

\* FOR BEER PAIRING INFORMATION PLEASE ASK YOUR HEAD WAITER

PLEASE NOTE A MINIMUM OF TWO PEOPLE ARE REQUIRED



# VEGETARIAN JOURNEY

POPPADOMS & CHUTNEYS

## 1<sup>ST</sup> COURSE

JERSEY HERB PANEER TIKKA

JERSEY HERBS, MUSHROOM WONTON & MINT CHUTNEY

WITH WINE PAIRING: QUINTALUNA, RUEDA BLANCO, OSSIAN - SPAIN - 2016

## 2<sup>ND</sup> COURSE

ANJEER YOGHURT KEBAB

ANJEER FIG, TANDOORI ALOO & POMEGRANATE TABBOULEH

WITH WINE PAIRING: VILLIERA BARREL FERMENTED CHENIN BLANC - SOUTH AFRICA - 2016

## 3<sup>RD</sup> COURSE

STIR FRIED OKRA

OKRA, PLANTAIN CRISPS, MINT & TOMATO CHUTNEY

WITH WINE PAIRING: WILD FERMENT CHARDONNAY, ERRAZURIZ VINEYARDS - CHILE - 2015

## 4<sup>TH</sup> COURSE

VEGETABLE KOFTA

SAUTÉED BABY SPINACH, JERSEY ROYALS & GARLIC CHILLI NAAN

WITH WINE PAIRING: CÔTES DU RHÔNE, DOMAINE DE LA JANASSE - TERRE D'ARGILE, FRANCE - 2015

## PRE-DESSERT

RASPBERRY & FENNEL SORBET, RHUBARB & GINGER ICE CREAM WITH  
CASHEW TUILE & WHITE CHOCOLATE POWDER

## DESSERT

BANANA & ALMOND SAMOSA WITH CARAMELISED BANANA,  
ALMOND STREUSEL, PISTACHIO TUILE & BANANA CASSIA BARK ICE CREAM

WITH WINE PAIRING: ICE WINE RIESLING, PELLER ESTATE - CANADA - 2012

£65.00 PER PERSON - MENU ONLY

£99 PER PERSON - WITH BEER PAIRING\* | £110 PER PERSON - WITH WINE PAIRING

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PLEASE NOTE A MINIMUM OF TWO PEOPLE ARE REQUIRED