

## STARTERS

### LENTIL DUMPLING CHAAT (V)

LENTIL DUMPLINGS & CRISPY NAAN BREAD CHAAT,  
JERSEY ROYALS STUFFED SAMOSA WITH MINT & TAMARIND CHUTNEY  
£13.00

### SWEET POTATO BHEL (V)

SPINACH & FETA CHEESE WONTON WITH TANGY SWEET POTATO BHEL,  
ANJEER FIG & YOGHURT, PICKLED DATES  
£13.50

### JERSEY PORK 3 WAYS

CLOVE INFUSED JERSEY PORK FILLET, SLOW COOKED PORK BELLY & SHREDDED  
PORK SAMOSA WITH SAFFRON APPLE CHUTNEY  
£16.00

### LAMB KEBAB

TIBETAN INSPIRED LAMB CHOPS WITH GRILLED BABY BOK CHOY & WILD GARLIC STIR FRY  
£16.00

### SEARED RABBIT

CHAR-GRILLED SADDLE OF RABBIT, MARINATED IN ASIAN SPICES WITH  
PICKLED BABY CARROTS & GLAZED CHERRIES  
£15.50

### TANDOORI MONKFISH

ORANGE ZEST & MINT INFUSED MONKFISH TIKKA WITH  
AVOCADO SORBET & CRAB MEAT JHALMURI  
£17.00

### JERSEY SCALLOPS

STAR ANISE & CLOVE SPICED JERSEY SCALLOPS WITH A PINEAPPLE CHUTNEY,  
JERSEY OYSTER & RED FRUIT DRESSING  
£16.50



## MAIN COURSES

### BLACK LENTIL & CRISPY OKRA (V)

SAFFRONS' SIGNATURE BLACK LENTIL WITH HING SPICED BAMBOO SHOOTS,  
MUSHROOM & PANEER CURRY & CRISPY OKRA

£25.00

### MASALA MIXED GRILL (V)

ORGANIC BABY CAULIFLOWER, PEPPERS & ONIONS  
WITH STUFFED ALOO & PANEER TIKKA IN TANDOORI MARINADE

£24.50

### SMOKED DUCK

CLOVE SMOKED DUCK BREAST WITH SHIITAKE MUSHROOM, ROASTED FOIE GRAS,  
PEACH CHUTNEY & CHOCOLATE SAUCE

£27.60

### TANDOORI POUSSIN

TANDOORI COOKED POUSSIN BREAST & DRUMSTICK TIKKA  
SIMMERED IN A JERSEY TOMATO & FENUGREEK GRAVY WITH SPICY AUBERGINE BURRATA

£26.00

### CHAR-GRILLED FILLET

CHAR-GRILLED SHEELIN BEEF FILLET, CUMIN TOSSED JERSEY ROYALS,  
GRILLED LOCAL BABY TOMATOES WITH BÉARNAISE SAUCE

£32.00

### BUTTER POACHED LOCAL LOBSTER

LOCAL LOBSTER, ROASTED JERSEY COURGETTES & COCKLES  
WITH JERUSALEM ARTICHOKE

£30.50

### AJWAINI FISH TIKKA

FENNEL INFUSED PAN FRIED FRESH JERSEY FISH, LEMON GRASS PRAWNS  
WITH POMME ESPUMA, COCONUT & TAMARIND SAUCE

£28.00



## SIGNATURE DISHES

'CLASSIC & CONTEMPORARY'

CUMIN & BLACK PEPPER LAMB CHOP CURRY SERVED WITH NAAN BREAD &  
SAFFRONS' SIGNATURE BLACK DAL

£22.50

TANDOORI COOKED CHICKEN TIKKA SIMMERED IN A JERSEY TOMATO &  
FENUGREEK GRAVY SERVED WITH BREAD & SAFFRONS' SIGNATURE BLACK DAL

£21.00

SPICED RICE & VEGETABLES BAKED WITH A PASTRY LID & SERVED WITH GARLIC RAITA

£9.50

## SIDE ORDERS

ASSORTED BREAD BASKET

£6.50

CUMIN BASMATI RICE

£3.00

BUTTER NAAN

£3.00

BURANI RAITA

£3.50

BLACK LENTIL

£4.00

PARMESAN CHEESE NAAN

£4.00



## DESSERTS

### APPLE GANACHE MONTÉE

WHITE CHOCOLATE & VANILLA MOUSSE WITH APPLE & JERSEY STRAWBERRY SPICED COMPOTE  
SERVED WITH APPLE BRUNOISE, PUFFED RICE, CASHEW CRÉMEUX & APPLE SORBET

£9.00

### CARMADAMIA

DULCE DE LECHE MOUSSE TART WITH MACADAMIA, ALMOND & COCONUT DACQUOISE  
SERVED WITH FROZEN CHAI PARFAIT, CARAMEL GANACHE & CHAI SPICED MERINGUE

£9.00

### CHOCOLATE & CHERRY

DARK CHOCOLATE FILLED WITH CHERRY CHEESECAKE & CHOCOLATE CRUMB  
SERVED WITH CHOCOLATE & LIME ICE CREAM, LIME SPONGE, CHOCOLATE GANACHE &  
DEHYDRATED SWEETENED CHILLI

£10.00

### PEACH CHARLOTTE

VANILLA SET CUSTARD & PEACH COMPOTE LAYERED IN A TOASTED BRIOCHE BASKET  
SERVED WITH BASIL ICE CREAM, MANGO CRÉMEUX & FRESH RASPBERRIES

£9.00

### ICE CREAM PLATTER

PISTACHIO, BASIL, CHOCOLATE & LIME ICE CREAM  
SERVED WITH APPLE SORBET

£9.00

### CAFÉ GOURMAND

DULCE DE LECHE MOUSSE PYRAMID, PISTACHIO MACARON, GIANDUJA & SESAME DOME  
SERVED WITH CHERRY CHEESECAKE, CHOCOLATE CRUMB & DOUBLE ESPRESSO

£9.00

### SHARING PLATTER FOR 2

MINI PEACH CHARLOTTE, GIANDUJA & SESAME DOME, PISTACHIO MACARON, CHAI PARFAIT,  
MACADAMIA & DULCE DE LECHE MOUSSE TART, CHOCOLATE ICE CREAM, CHEERY CHEESECAKE &  
CHOCOLATE CRUMB, BERRIES & NUTS

£16.00





# TASTING JOURNEY

## AMUSE-BOUCHE

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

TANDOORI CHICKEN TIKKA SAMOSA  
WITH ROASTED FENNEL FOIE GRAS & GLAZED CHERRIES

\*LAFLEUR MALLET - SAUTERNES, FRANCE - 2016

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

SPINACH & FETA CHEESE WONTON  
WITH TANGY SWEET POTATO BHEL & AVOCADO SORBET

\*CLAUDE VAL WHITE BLEND - PAYS D'OC, FRANCE - 2017

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

PAN FRIED FRESH JERSEY FISH  
WITH CRAB MEAT JHALMURI & COCONUT SAUCE

\*LANZERAC, CHARDONNAY, STELLENBOSCH - SOUTH AFRICA - 2018

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

CHAR-GRILLED SHEELIN BEEF FILLET  
WITH JERSEY ROYALS, GARLIC CHILLI NAAN & BÉARNAISE SAUCE

\*CÔTES DU RHÔNE, DOMAINE DE LA JANASSE - TERRE D'ARGILE, FRANCE - 2015

OR

'CLASSIC & CONTEMPORARY'  
CUMIN & BLACK PEPPER LAMB CHOP CURRY SERVED WITH NAAN BREAD

\*MALBEC TRIVENTO GOLDEN RESERVE - ARGENTINA - 2015

### PRE-DESSERT

PISTACHIO ICE CREAM & APPLE SORBET

### DESSERT

DULCE DE LECHE MOUSSE TART WITH MACADAMIA, ALMOND & COCONUT DACQUOISE  
SERVED WITH FROZEN CHAI PARFAIT, CARAMEL GANACHE & CHAI SPICED MERINGUE

\*INSPIRATION, VILLIERA - COASTAL REGION, SOUTH AFRICA - 2010

\*OPTIONAL WINE PAIRING

£70.00 PER PERSON - MENU ONLY

£99.00 PER PERSON - WITH BEER PAIRING | £115.00 PER PERSON - WITH WINE PAIRING

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



# PESCATARIAN JOURNEY

## AMUSE-BOUCHE

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

CHILLI SPICED JERSEY SCALLOPS WITH PINEAPPLE CHUTNEY & JERSEY OYSTER

\*RIESLING, LEITZ EINS-ZWEI-DRY - GERMANY - 2018

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

ORANGE ZEST & MINT INFUSED MONKFISH TIKKA  
WITH YOGHURT KEBAB & AVOCADO SORBET

\*PRESTIGE POUILLY-FUMÉ, DOMAINE CHATELAIN - FRANCE - 2014

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

PAN FRIED FRESH JERSEY FISH  
WITH CRAB MEAT |HALMURI & COCONUT SAUCE

\*LANZERAC, CHARDONNAY, STELLENBOSCH - SOUTH AFRICA - 2018

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

BUTTER POACHED LOCAL LOBSTER  
WITH COCKLES, JERSEY ROYALS, SEAFOOD NAAN & JERUSALEM ARTICHOKE

\*CHARDONNAY RESERVA, CASAS DEL BOSQUE - CHILE - 2014

### PRE-DESSERT

PISTACHIO ICE CREAM & APPLE SORBET

### DESSERT

DULCE DE LECHE MOUSSE TART WITH MACADAMIA, ALMOND & COCONUT DACQUOISE  
SERVED WITH FROZEN CHAI PARFAIT, CARAMEL GANACHE & CHAI SPICED MERINGUE

\*INSPIRATION, VILLIERA - COASTAL REGION, SOUTH AFRICA - 2010

\*OPTIONAL WINE PAIRING

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# AYURVEDIC JOURNEY

## VEGETARIAN

### AMUSE-BOUCHE

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

TANDOORI SPICED ORGANIC BABY CAULIFLOWER,  
QUINOA BELL PEPPER SALAD & CILANTRO CHUTNEY

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

SPINACH & FETA CHEESE WONTON,  
TANGY SWEET POTATO BHEL & YOGHURT KEBAB

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

GREEN MOONG BEAN LENTIL TADKA,  
BITTER GOURD & OKRA WRAP WITH SAFFRON BIRYANI

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

SEASONAL VEGETABLE KHURCHAN, GRILLED ASPARAGUS  
WITH PEACH CHUTNEY & LACCHA PARATHA

#### PRE-DESSERT

APPLE SORBET

#### DESSERT

WHITE CHOCOLATE & VANILLA GANACHE MONTÉE,  
APPLE & JERSEY STRAWBERRY COMPOTE, TOASTED SEEDS & PUFFED RICE  
WITH APPLE SORBET

£65.00 PER PERSON