



TASTE JERSEY

AMUSE-BOUCHE

MIXED MINI PAPADUMS, CHUTNEY, JERSEY YOGHURT LASSI

1ST COURSE

JERSEY YOGHURT-MARINATED CORN-FED CHICKEN TIKKA,
CRISPY KALE, LOCAL HERB CHUTNEY

LAFLEUR MALLET - SAUTERNES FRANCE - 2016

2ND COURSE

TANDOORI LOCAL MONKFISH INFUSED WITH HONEY & ORANGE,
JERSEY OYSTER PAKORA, LOBSTER XEC XEC SAUCE

LANZERAC CHARDONNAY - SOUTH AFRICA - 2018

3RD COURSE

GRILLED BEEF FILLET & JERSEY BEEF CHEEKS, CUMIN TOSSED JERSEY ROYALS,
CASSIA BARK JUS, HOUSE-MADE GARLIC CHILLI NAAN

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

DESSERT

CARDAMOM & SAFFRON RICE PUDDING WITH JERSEY DAIRY MILK & CREAM,
CAMELISED PINEAPPLE, LOCAL HONEY ESPUMA

OR

JERSEY RHUBARB TART TATIN WITH LOCAL APPLE BRANDY COMPOTE,
HOUSE-MADE VANILLA ICE CREAM

VILLIERA INSPIRATION - COASTAL REGION, SOUTH AFRICA - 2010



£50.00 FOOD ONLY PER PERSON

£85.00 WITH WINE PAIRING PER PERSON

PLEASE INFORM YOUR HEAD WAITER OF ANY DIETARY REQUIREMENTS OR ALLERGIES YOU MAY HAVE UPON ORDERING.

OFFER AVAILABLE TUESDAY TO SATURDAY FROM 25TH FEBRUARY UNTIL 29TH MARCH 2020.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.

ALL PRICES ARE INCL. OF THE CURRENT GOODS & SERVICES TAX.