



TASTE JERSEY

VEGETARIAN

AMUSE-BOUCHE

MIXED MINI PAPADUMS, CHUTNEY, JERSEY YOGHURT LASSI

1ST COURSE

BAKED JERSEY BEETROOT SAMOSA STUFFED WITH JERRIAISE DOR LOCAL
GOAT CHEESE, PICKLED RADISH, BEETROOT RASSAM
QUINTALUNA, RUEDA BLANCO, OSSIAN - SPAIN - 2016

2ND COURSE

GARLIC-TOSSED YELLOW LENTIL,
PARSNIP BIRYANI, JERSEY YOGHURT PINEAPPLE RAITA
WILD FERMENT CHARDONNAY, ERRAZURIZ VINYARDS - CHILE - 2017

3RD COURSE

GRILLED BABY AUBERGINE STEAK, SEASONAL JERSEY VEGETABLE KOFTA
IN TOMATO SAUCE, 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.