



Mothers Day

SUNDAY 31ST MARCH 12.00PM TO 7.00PM

STARTERS

JERSEY CRAB STACK (GF)

A TIAN OF AVOCADO, JERSEY CRAB & PRAWNS BOUND WITH A CITRUS AND HERB MAYO, PICKLED CUCUMBER & FENNEL SLAW.

SLOW ROASTED BELLY PORK (GF)

A TRIO OF PRESSED BELLY OF PORK NUGGETS SERVED WITH A HOME MADE APPLE PURÉE AND A DASH OF CIDER GRAVY.

RED ONION & GOATS CHEESE TART (V)

RED ONIONS COOKED IN AGED BALSAMIC VINEGAR TOPPED WITH GOATS CHEESE ON A BED OF DRESSED BABY LEAVES.

SOUP OF THE DAY (V)

SERVED WITH A RUSTIC ROLL AND JERSEY DIARY BUTTER.

MAINS

TRADITION ROAST BEEF

HOME MADE YORKSHIRE PUDDING, DRIPPING ROAST POTATOES, STEAMED VEGETABLES, PARSNIP PURÉE AND HOME MADE PAN GRAVY.

HATCH OF THE DAY

PAN SEARED CHICKEN BREAST, CRISPY POTATO ROSTI, SAUTÉED WILD MUSHROOMS AND SPINACH SERVED WITH A RED WINE JUS.

CATCH OF THE DAY

PAN FRIED FILLET OF SEA BASS, POACHED KING PRAWN, BROWNED BUTTER GNOCCHI, WILTED GREENS, TENDER STEM BROCCOLI & ASPARAGUS THEN DRIZZLED WITH A SAFFRON CREAM SAUCE.

POPEYES PASTA (V)

SPINACH AND GARDEN PEA PASTA IN A LIGHT WHITE WINE CREAM SAUCE TOPPED WITH DRESSED ROCKET LEAVES PARMESAN SHAVINGS AND TOASTED PINE NUTS.

DESSERTS

HONEY BOMBOLINI

A QUAD OF BABY DONUTS FILLED WITH VANILLA BEAN CUSTARD AND A DASH CHANTILLY CREAM ON THE SIDE.

STICKY TOFFEE PUDDING (GF)

SERVED WITH JERSEY DIARY VANILLA ICE CREAM.

CHEESE BOARD

A SELECTION OF FRENCH AND BRITISH CHEESE, PICKLE, GRAPES, CRACKERS & CELERY.

PANNA COTTA (GF)

HOMEMADE VANILLA POD PANACOTTA TOPPED WITH MANGO AND PASSION FRUIT COULIS.

£19.95 FOR TWO COURSES £24.95 FOR THREE COURSES.

