



Plateau de Fruits de Mer

35 per person

Jersey rock oysters x3, Atlantic prawns x3, mussels, oak smoked salmon, crab mayonnaise, served cold on ice with house mayonnaise, spicy mayonnaise, shallot relish, tabasco & lemon

Royal

Add half cold lobster plus 26

Trio de Fruits de Mer

25 per person

Jersey rock oysters x3, Atlantic prawns x3, mussels, served cold on ice with house mayonnaise, spicy mayonnaise, shallot relish, tabasco & lemon

Royal

Add half cold lobster plus 26

COLD SHELLFISH PLATTERS

TO BEGIN

| | | | |
|---|----|--|----|
| Dressed crab | 14 | Atlantic prawn & avocado cocktail | 14 |
| <i>avocado, mayonnaise, Melba toast</i> | | <i>Marie Rose sauce</i> | |
| Moules marinières | 13 | Six Jersey rock oysters | 19 |
| <i>white wine, garlic, parsley, cream, crusty bread</i> | | <i>shallot vinaigrette, lemon</i> | |
| Griddled spiced tiger prawns | 16 | Avocado vinaigrette | 11 |
| <i>chilli, tomato, green mango jam</i> | | <i>avocado, salad, house vinaigrette</i> | |
| Crispy calamari | 14 | Parma ham | 14 |
| <i>panko crumbed fried calamari, wild rocket, saffron aioli</i> | | <i>celeriac remoulade, sourdough bread</i> | |

CHARCOAL GRILLS

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| Black Angus rib eye steak 10oz | 36 |
| <i>marbled, moist, full of flavour</i> | |
| Welsh lamb cutlets | 34 |
| <i>three cutlets marinated in a fiery, citrusy peri peri sauce</i> | |
| Salmon fillet | 24 |
| <i>brushed with Manuka honey</i> | |
| Sea bass fillet | 26 |
| <i>garlic and herb marinade</i> | |
| Wagyu cheeseburger | 22 |
| <i>caramelised onions, mustard mayo, salad, blue cheese</i> | |
| Flat iron chicken | 23 |
| <i>butterflied with lemon and thyme marinade</i> | |
| All dishes served with fries or gem heart salad and your choice of Béarnaise, red wine or green peppercorn sauce | |
| <i>Add spiced tiger prawns 16 or half lobster 26 to your grill</i> | |

MAINS

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| Roasted cod | 22 |
| <i>spinach, herb mashed potato, saffron cream mussel sauce</i> | |
| Spaghetti prawns | 24 |
| Or Spaghetti lobster | 32 |
| <i>tomato & chilli sauce, heritage tomatoes, herbs & chilli oil</i> | |
| Shellfish platter | 36 |
| <i>seabass fillet, prawns, salmon, garlic butter & fries</i> | |
| Miso aubergine | 18 |
| <i>chickpea & mixed seed salad with mint, harissa oil, coconut yoghurt</i> | |
| Half Scottish fresh lobster | 32 |
| <i>garlic butter, fries & salad</i> | |
| Caesar salad | 14 |
| <i>baby gem salad, shaved Parmesan cheese, Caesar dressing, garlic croutons</i> | |
| <i>Add grilled chicken or halloumi</i> | 4 each |

FOR THE TABLE

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| Marinated olives | 5 | Tenderstem broccoli chilli & garlic | 6 |
| Basket of baguette maple butter | 5 | Minted peas & baby carrots pea shoots | 6 |
| Gem heart, tomato & avocado salad | 6 | Fries / Mashed potato / Baby potatoes | 6 |

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service charge will be added to your bill, with thanks.