

BREAKFAST

MONDAY - FRIDAY 8:00 - 11:30
SATURDAY 9:00 - 11:30



Sourdough Toast (VG,GF*) 5

- + Jersey butter 0.5 + House made jam 0.5
- + Scrambled eggs 4 + Two poached eggs 3
- + Back bacon 4 + Two butchers sausages 4

Winter Porridge (V) 8

Organic jumbo rolled oats, coconut milk, Jersey black butter, sliced plums, sprinkled with home-made granola

MONDAY - FRIDAY 8:00 - 14:45

SATURDAY 9:00 - 14:45

BRUNCH

Belgian Waffles Made-to-order using a traditional batter recipe & authentic cast iron waffle press (GF*) 12

- + Whipped maple butter & pancetta + Nutella, banana & Oreo crumb (V) + Honeycomb, fresh berries & cream (V)

Benedict Two runny poached eggs, seeded charcoal bun, lathered in Jersey butter hollandaise (V,GF*) 11

- + Dry-cured back bacon & black pudding 7 + Halloumi, spinach & roast-pumpkin 6 + Kiln-roasted salmon & dill yoghurt 7

Butchers Dry-Cured Back Bacon Organic scrambled eggs, chilli relish, basil oil, sourdough toast (GF*) 14

- + Truffled wild mushrooms 4 + Roasted local cherry tomatoes 3 + Griddled chorizo 4 + Feta 3

Kiln-Roasted Salmon Scrambled eggs, flaked 'hot-smoked' salmon, chilli relish, basil oil, sourdough (GF*) 15

- + Roasted local cherry tomatoes 3 + Pea & herb smash 3

Full Pavilion Breakfast Dry-cured back bacon, two butchers pork sausages, creamy scrambled eggs, truffled wild mushrooms & roasted local cherry tomatoes served with griddled sourdough and homemade chilli relish 17

Scotch Brekkie Poached egg, black pudding, square butchers sausage, chickpea ragu, Jersey butter hollandaise 12

Jersey Hash Two runny poached eggs, pan-fried Jersey Royals & root veg, feta, harissa pesto, tahini yoghurt, piquillo peppers and basil oil (V,GF) 13

- + Roasted local cherry tomatoes 3 + Griddled chorizo 4 + Halloumi 4 + Black pudding 4

The Notorious Croque Layered Serrano ham, Comté sauce, rocket & harissa pesto in between toasted milk loaf topped with a fried hens egg & shaved Grana Padano - our Bestseller! 15

Smashed Peas & Roasted Seasonal Vegetables Vibrant smashed Jersey peas, spinach, pumpkin hummus, roasted butternut squash, crispy chickpeas & harissa pesto on sourdough toast (V,GF*) 14

- + Two poached eggs 3 + Roasted local cherry tomatoes 3 + Halloumi 4 + Truffled Mushrooms 4 + Harissa marinated chicken 6

'Miso-Wild' Mushrooms Truffled wild mushrooms, roast garlic, scallions & Grana Padano on brioche (V,GF*) 13

- + Two poached eggs 3 + Crispy pancetta 4

MONDAY - SATURDAY 11:30 - 14:45

LUNCH

BIT(S) ON THE SIDE

- Perello Gordal Picante Olives 7
- Marinated Harissa Chicken 6
- Flaked Kiln-Roasted Salmon 5
- Two Butchers Sausages 4
- Truffled Wild Mushrooms 4
- Scrambled Eggs 4
- Halloumi 4
- Black Pudding 4
- Griddled Chorizo 4
- Crispy Pancetta 4
- Dry-Cured Back Bacon 4
- Pea & Herb Smash 3
- Two Poached Eggs 3
- Feta 3
- Roasted Cherry Tomatoes 3

Chef Andy's Seafood Chowder

Warming bisque-style soup packed with salmon, pancetta, prawns & winter veg served with wedges of sourdough (GF*) 16

Filo Wrapped Feta with Jersey Hot Honey

Feta wrapped in a crispy filo pastry, served on a bed of winter greens with a side of chilli infused Jersey warm honey (V) 16

Harrisa Chicken or Halloumi Skewer Kebab

Marinated chicken or halloumi, pickled red cabbage, lemon hummus, harissa, tahini yoghurt, radish, coriander & lime on a sourdough flatbread 15

Buddha Bowl

Honey-roasted squash, spinach, cherry tomatoes, harissa chickpeas, pickled cabbage, piquillo peppers & tahini yogurt (V,GF) 13

- + Feta 3 + Halloumi 4 + Harissa chicken 6 + Flaked kiln-roasted salmon 5

Coconut & Turmeric Dahl

Made with red lentils, oven-roasted pumpkin, mixed winter beans, harissa & tahini yoghurt with crispy kale, sliced radish & chopped chillies (V,GF) 16

- + Feta 3 + Pancetta 4 + Chorizo 4 + Harissa chicken 6

Open Rib-Eye Sandwich

Open steak sandwich, beef dripping fried sourdough, slow roasted sweet red onions, truffled rocket & parmesan 18

- + Garlic King Prawns 5

All our eggs are local free-range organic from the De La Haye family at La Croisiere Farm. Our sourdough is from Vienna Bakery



V = Vegetarian VG = Vegan GF* = can be made GF on request and will be charged at a supplement of 80p

A discretionary 10% service charge is added to your bill which is distributed amongst ALL TEAM MEMBERS. Prices are inclusive 5% GST. Registration no. 0119317

EVENING MENU

THURSDAY 17:00 - 19:00

FRIDAY 17:00 - 19:45



NIBBLE ME

GORDAL OLIVES (VE) F,N,O 7

Gordal means 'the fat one' in Spanish... large, fleshy & incredibly moreish!

TRUFFLE ROASTED NUTS (VE) N 7

Roasted in-house

BITE ME

ARABIC ROASTED FLATBREAD, FETA & HOUSE DIPS (V) G,D,Se,O,L 8

Honey-roasted butternut squash, tahini yoghurt, harissa pesto & beetroot hummus

GOATS CHEESE & TARTE BLACKBERRY BONBONS (V) G,E,D 7

Basil breadcrumb, injected with a gooey jam center

INDO-STYLE TEMPURA KING PRAWN G,C 9

Safron batter infused with Southeast-asian aromatics, served with an umami coconut dip

CHORIZO & PADRON PEPPERS G,D 8

Spanish Chorizo & Padron peppers, pan fired in chilli butter, Jersey honey & local sea salt

SSAMJANG PORK BELLY G,S,Se,O 8

Crispy pork belly marinated in a Korean household favourite ssamjang with soy & chilli

KOREAN FRIED CHICKEN G,S,Ce,Se,O,L 8

Crispy Panko crumbed inner-fillets in a sticky, sweet, chili, soy & garlic glaze with a nam pla pink sauce

TRUFFLE & PARM FRENCH FRIES (GF) D 7

Skin on fries, layered with parmesan & dressed in truffle oil

NOSH ME

BURRATA CAPRESE (V,GF) D 16

Local Heritage tomatoes, whole fresh burrata, with basil oil & balsamic reduction

+ Skin-On Fries 6

JERSEY HASH (V,GF) D,Se,O 11

Crispy baby Jersey Royals, harissa pesto, tahini yoghurt, piquillo peppers, basil oil & feta

+ Chorizo 4

+ Halloumi 4

+ Harissa chicken 5

RIBEYE STEAK (GF) D 24

Ribeye Steak, served with rocket, parmesan & a balsamic glaze salad with a side of truffle & parmesan fries

THE NOTORIOUS CROQUE G,E,D,O,L 15

Serrano ham, Comte sauce, rocket & harissa pesto, layered in toasted milk loaf, topped with a fried egg, shaved Grana Padano, dripping in cheese...

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GLUTEN (G)



EGGS (E)



FISH (F)



CRUSTACEANS (C)



PEANUT (P)



SOYA (S)



CELERY (Ce)



MILK (D)



TREE NUTS (N)



MUSTARD (Mu)



SESAME (Se)



SULPHUR DIOXIDE (O)



LUPIN (L)



MOLLUSCS (M)

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes. Our fish & chicken dishes may contain small bones, please take care.

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