

À la carte menu

Starters

- Seared scallops, cauliflower, oxtail, cheddar cheese £11.50
Butter poached lobster, cocoa butter and parsnip, caviar £12.75
Smoked pan seared foie gras, textures of pear, rosemary, pistachio £10.95
Squab pigeon, chocolate, cherries, ginger bread £12.00
Goats cheese, fig, port, vanilla £9.50

Main Courses

- Pan fried sea bass, black garlic, crab, gnocchi £28.00
Roast turbot, lobster, Jerusalem artichoke, pistachios £27.50
Fillet of Jersey beef, morels, asparagus, beef cheek £31.50
Cannon of English lamb, potato terrine, peas, lambs lettuce, onion £28.50
Market fish of the day, caper butter sauce and Jersey Royals Market Price
Fillet of halibut, parsley risotto, fennel, crab £28.50
Royal Yacht "Steak Diane" flambéed at your table, served with Lyonnaise potatoes and green beans £32.50
Jersey Royal, cauliflower, pine nut and truffle £17.50

Sides

- Rocket & parmesan salad £4.00
Minted Jersey Royals £4.00
7 spears of truffled asparagus with parma ham £5.50
Mixed salad with tomato, cucumber & radish £4.00
Buttery mash potato £4.00
Truffle parmesan chips £4.50

Desserts

- The Royal Yacht Assiette sharing dessert £9.00 per person
Strawberry semi frêdo, set vanilla cream, textures of strawberries £10.00
Coconut mousse, mango and passionfruit £9.00
Lemon mascarpone, raspberries, pistachio £9.00
Apple crumble soufflé, apple sorbet £11.00
Chocolate sphere, salted caramel, honeycomb £9.00
A selection of local, British and Continental cheese with crackers £12.00

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus.

If you have any specific dietary requirements please inform your waiter.

We strive to use the best local and seasonal products that Jersey has to offer, and do not use any genetically modified ingredients.