



Sirocco

Starters:

Goat cheese Mousse Pear compote, chamomile, pepper crumble £10.00

Rock samphire Tortellini Hazelnut, heritage carrots textures £10.15

Jersey Scallops Beetroot, quinoa, horseradish £15.30

Butter Poached Lobster Blood orange, pickles, crème fraiche £15.95

Gochujang Beef Tartare Edamame beans, shimeji mushroom, pork crackling £14.20

Foie Gras Parfait Madeira, vanilla compressed rhubarb, challah £14.20

Mains:

Parmesan Gnocchi Sweetcorn textures, king oyster mushroom, miso £18.55

Fillet of Cod Mung bean, baby squid, macerated cherry tomatoes £25.15

Halibut Beluga lentils, Jerusalem artichoke, seaweed £31.35

Breast of Pheasant Compressed apple, black garlic, Calvados £20.25

Duo of Lamb Creamy polenta, pickled courgette, Ras el Hanout £31.35

Royal Yacht Steak Flambé Lyonnaise potato, buttered greens, Roscoffe shallot £35.20

Desserts:

Jersey Honey Yoghurt sorbet, lemon £12.15

Figs Tatin Mascarpone, thyme £12.15

Dark Chocolate Sour cherry, Madagascar vanilla £12.15

Granny Smith Caramel, Calvados £12.15

Yuzu Posset, plums £12.15

Selection of British and French Cheeses Gooseberry chutney £12.60

All Prices are GST Inclusive

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.