

À la carte menu

Starters

Pan fried scallops, celeriac, smoked apple, truffle, haggis. £12.50

Butter poached lobster, cocoa butter and parsnip, caviar. £13.50

Breast and leg of squab pigeon, parsley, cauliflower, tagine. £13.00

Foie Gras, gooseberry, smoked duck, ginger. £13.50

Blue cheese brûlée, pears, pecan, nasturtium. £9.00

Main Courses

Halibut, cucumber, sweet potato, oxtail, Roscoffe onion. £30.00

Turbot, clams, white asparagus, morels, long stem broccoli. £30.00

Dover sole, kohlrabi, apple, crab, dill. £35.00

Royal Yacht "Steak Diane" flambéed at your table, served with Lyonnaise potatoes and green beans £32.50

Fillet of Irish beef, lobster ravioli, asparagus, peas, artichoke. £32.00

Lamb, rhubarb, goat's curd, onion, leeks. £30.00

Cauliflower steak, Jersey Royal, polonaise, king oyster. £24.50

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 dessert for two. £11.50 per person

Coconut soufflé, spicy mango sorbet. £11.50

Chocolate orange, candied orange, blood orange sorbet. £11.00

Praline mousse, milk ice cream, milk chocolate. £11.50

Espresso semi fredo, white chocolate, tonka beans. £11.50

White chocolate and cherry, Morello cherries, pistachio. £11.50

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.