

Conservatory Sample Menu (changes monthly)



Please see our specials page for today's amuse-bouche

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Starters

Leek, Potato & Buttermilk Soup

Jersey potato, sourdough croutons, nigella seeds

Roast Pork Pâté, Sourdough Bread & Pickled Vegetables

apple & herbs, in-house made pancetta

Baked Camembert to Share

Natural honey & American whiskey fermented prunes, in-house made sourdough bread

Cured Herring Two Ways

Saffron pickled onion, beetroot purée, pickled apple, micro cress, cucumber

6 Herm Oysters

With 3 dressings, spicy chili, French vinaigrette, lime and lemon

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Main Courses

Chump of Lamb

Guernsey lamb, Channel Island potatoes, roast wild garlic, chicory smoked carrot, parsnip purée, jus

Home Cured Salmon

Pan-fried cured salmon, carrots and pumpkin

Chef Kris's Duck – *Inspired by Jackson Pollock*

Brined with juniper berries, Silesian dumplings, spinach & watercress purée, mixed berry jus

Pierogi (V)

Hand-made eggless dumplings of baked sweet potato & jalapeno, pickled red cabbage, lemon & black pepper crème

Guernsey Pork Belly Marinated in Guernsey HorseradishVodka

Grilled pork belly, sour mash potatoes, charred parsnip, honey and mustard gravy

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Desserts

Mille Feuille

Hand-made crispy pastry, creamy vanilla crème, orange dust, raspberry jam

Apple Cake

sweet pickled apples infused with saffron, crème chantelle, soft meringue

Compressed Fresh Fruit Tare-Tare

passion fruit, compressed fresh berries, vanilla tuille

£37.50 per person