

Conservatory Sample Menu (changes monthly)



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

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Starters

Leek, Potato & Buttermilk Soup

creamy Channel Island potatoes and leeks topped with crispy crouton and nigella seeds

Roast Pork Pâté

with pickled vegetables, apple & herbs and crispy pancetta

Baby Baked Camembert

served with a honey sweetened puree of American whiskey fermented prunes and sourdough bread

Prawn Cocktail

classic combination of succulent prawns lightly coated in Marie Rose sauce, on crisp iceberg lettuce

6 Herm Oysters

our amazing fresh local oysters with 3 dressings, spicy chilli, French vinaigrette, lime and lemon

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Main Courses

Slow Cooked Melting Lamb

lamb shank with creamy mustard mash, parsnips, carrots and rich jus

Salmon Supreme

roasted salmon with Channel Island new potatoes, pea puree and buttered samphire

Confit Duck

slow cooked marinated duck leg served with fondant potatoes, carrot puree, curly Kale and berry jus

Cornfed Chicken Supreme

succulent chicken breast with creamed potatoes, baby carrots and creamy mushroom & leek sauce

Pierogi (V)

our own hand-made eggless dumplings of baked sweet potato & jalapeno, pickled red cabbage, lemon and black pepper crème

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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, Chantilly cream, soft meringue

Compressed Fresh Fruit Tare-Tare

passion fruit, compressed fresh berries, vanilla tuille

£37.50 per person