

## **THE CONSERVATORY RESTAURANT**

3 courses - £39.95 DB&B Guests: 3 courses incl.  
(Sides paid for separately)

Allergens: 1 = Dairy, 2 = Nuts, 3 = Peanuts, 4 = Crustaceans  
5 = Fish, 6 = Mollusk, 7 = Soya, 8 = Celery, 9 = Eggs  
10 = Gluten, 11 = Sesame, 12 = Mustard, 13 = Sulphur, 14 = Lupin

*Herm Island*  
*Life from a fresh perspective*

### **ENTRÉES**

- Herm Oyster & Scallop** (6) – *Cucumber lemon oil & keta seared scallop with tomato & vanilla confit*
- Octopus & Lemon Verbena Terrine** (6, 12) - *Mustard caviar, pickled ginger & blackberries*
- Pressed Terrine** (12) - *Marinated & seared pigeon, duck, quail, pheasant & ham hock with chopped aromatic herbs, redcurrant jelly, pickled fennel, cornichons & rocket leaves*
- Chicken Liver Parfait** (1,10) - *Orange jelly, truffle butter, la Vash & red current, port reduction*
- Asparagus, Broad Bean Bruschetta** (1,2,10) - *Pickled vegetables, Heritage tomato salad, feta pannacotta & toasted pine kernels*
- Spinach Gnocchi** (1,2,10) - *Sun blushed tomatoes, roasted beats, hazelnuts, crispy kale dressed with sauce vierge & shaved vegetarian parmesan*

### **MAINS**

- Lamb Wellington** (1,2,10) - *Loin of lamb, mushroom & chestnut duxelles, with roasted root vegetables & Parisienne sweet potato, finished with berry glaze*
- Roast Loin of Pork** (1) - *Tenderloin of pork topped with chicken & gorgonzola mousseline wrapped in crépinette with hasselback potato, caramelised apple & masala sauce*
- Seared Supreme of Cod** (1,5,14) - *Vegetable & lentil dahl, with citrus beurre blanc & crispy pancetta*
- Baked Sea Bass** (1,4,5) - *prawn mousse, herb pancake, savoy cabbage, vermouth velouté*
- Butternut & Thyme Risotto** (1,14) - *Vegetarian parmesan, roasted walnuts & vine cherry tomatoes*
- Courgette & Mushroom Falafel** (1,2) - *Courgette ribbons, aubergine caviar, red pepper coulis & a bouquetiere of vegetables*

### **SIDES** (£4.95 each)

- Rosemary & garlic fries / Halloumi fries / Parmesan & truffle oil fries / Heritage tomato salad  
Tender stem broccoli with garlic & chilli / New potatoes / Chunky chips

### **DESSERTS**

- Chocolate Bavarian Cream** (1,9) - *White, dark & milk chocolate with cherry truffle & compote*
- Lemon Meringue Cheesecake** (1,0,10) - *Cream cheese, lemon curd & Guernsey cream set on a honeycomb biscuit base, finished with Chantilly cream & meringue shards*
- Blackcurrant Cassis Pannacotta** (1,2,8,10) - *Blackcurrant marshmallow, macaron & coulis*
- Caramelised Citrus Tart** (1,9,10) - *Raspberry madelines, Chantilly cream & raspberry coulis*
- English & Continental Cheese** (1,9,10) - *Herm pickles & chutney, grapes, celery, la Vash biscuit*
- Selection of Ice Creams or Sorbets** (1,9)

***You are welcome to retire to the lounge for tea, coffee, & petit fours***

PLEASE ADVISE A MEMBER OF THE RESTAURANT TEAM ABOUT ANY DIETARY REQUIREMENTS PRIOR TO YOUR MEAL