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AUTUMN A LA CARTE  
**DINNER MENU**

SERVED DAILY FROM 6PM - 8:30PM

*Prices displayed include GST and quoted in GBP.*

*'A discretionary 10% service charge will be added to your bill'*



*Our accomplished Chef, Vilanca Rodrigues, whose passion for Mediterranean cuisine is reflected in every dish he creates. Was born in Angola and raised in Lisbon. Chef Vilanca developed a love for fresh and seasonal ingredients, honing his culinary skills alongside some of the world's most renowned chefs, including Heston Blumenthal and Phil Howard.*

*Chef Vilanca's philosophy for wholesome and nutritious ingredients, coupled with a flair for modern dietary trends, results in remarkable dishes that are both traditional and contemporary in style.*

*Join us on a culinary journey of indulgence and savour Chef Vilanca's expertly crafted cuisine, designed to delight the senses and satisfy the palate.*

*Bon Appetit!*

## TO START

<b>DUCK &amp; FOIE GRAS PARFAIT</b>		12
Rich duck liver parfait with tangy cranberry compote and toasted "homemade" brioche. <i>Allergens: cereal, egg, milk</i>		
<b>SEARED SCALLOPS</b>		13
Seared scallops on pumpkin purée with pomegranate seeds and thyme butter. <i>Allergens: ngci, fish, molluscs, milk, soya</i>		
<b>JERSEY TRIO OF OYSTERS (6)</b>		13
<i>Mignonette, spiced mayo and exotic Asian salsa</i> <i>Allergens: cereal, fish, molluscs, soya, sulphites</i>		
<b>CREPE WITH CRAB &amp; AVOCADO</b>		13
Crab and avocado crêpe drizzled with zesty lime vinaigrette. <i>Allergens: cereal, crustaceans, milk, nuts, sulphites</i>		
<b>BEETROOT &amp; GOAT CHEESE</b>		10
Roasted beetroot and goat cheese salad with rocket, walnut dust, and balsamic glaze. <i>Allergens: ngci, egg, shellfish, milk, nuts, sulphites</i>		
<b>ARTICHOKE SOUP V,VG</b>		10
Creamy Jerusalem artichoke soup topped with shaved black truffle and toasted hazelnuts, served with bread <i>Allergens: ngci, nuts</i>		

## TO FOLLOW

ROAST CHICKEN	I	20
Parma-Ham wrapped roast chicken with potato-celeriac gratin & rosemary jus		
<i>Allergens: celery, ngci, milk, sulphites</i>		
BRAISED LAMB SHANK	I	23
Slow-braised lamb shank, Jersey Royals and a rosemary-infused jus.		
<i>Allergens: celery,ngci, milk, sulphites</i>		
PORTUGUESE MUSSELS	I	21
Fresh mussels cooked in white wine garlic sauce, served with chips and crusty sourdough baguette.		
<i>Allergens: cereal, shellfish, milk , sulphites</i>		
SEAFOOD RISOTTO	I	21
A rich and creamy risotto loaded with fresh seafood and topped with a cod fillet.		
<i>Allergens: ngci, fish, shellfish , molluscs, milk</i>		
VEGETABLE WELLINGTON V,VG	I	19
A savoury blend of spinach, mushrooms, tomatoes, and seasoned root vegetables, wrapped in puff pastry, served with vegan red wine sauce		
<i>Allergens: celery, cereal, nuts, sulphites</i>		

## STEAKS

Savour our steaks paired with triple-cooked chips, grilled flat cap mushrooms and a mixed leaved salad, seasoned to perfection.

RIBEYE 90z | 28

Expertly seared ribeye, prized for its tender and marbled meat.

*Allergens: celery, ngci, milk, sulphites*

FILLET 90z | 33

Succulent and high-quality cut of beef fillet, chargrilled to your desired degree.

*Allergens: celery, ngci, milk, sulphites*

TOMAHAWK 35 oz ( 2 PEOPLE ) | 62

The ultimate indulgence of a perfectly grilled tomahawk steak, complete with its impressive long bone, is ideal for sharing.

*Allergens: celery, ngci, milk, sulphites*

## SAUCE OPTIONS

### PEPPERCORN

Infused with a bold pepper flavour and creamy texture, this classic sauce enhances the indulgence of your steak with an added layer of richness.

*Allergens: milk, sulphites*

### BEARNAISE

Made from the finest ingredients including fresh tarragon, egg yolks, butter and a hint of vinegar, every spoonful of this creamy sauce enhances the flavour of your meat and elevates your dining experience.

*Allergens: milk, sulphites*

### CAFE DE PARIS BUTTER

Our cafe de paris butter is handcrafted with premium butter, Dijon mustard and a blend of herbs and spices, ensuring a perfect balance of tanginess and umami that tantalises your taste buds.

*Allergens: milk, mustard*

## SALADS

ROBERTO'S CAESAR SALAD V		14
<i>Crisp, baby gems tossed in creamy caesar dressing topped with parmesan cheese and croutons.</i>		
<i>Allergens: cereal, egg, milk, sulphites</i>		
GREEK SALAD V		17
<i>Cucumbers, tomatoes, olives, red onion, feta cheese, olive oil and lemon dressing.</i>		
<i>Allergens: cereal, milk, sulphites</i>		
WALDORF SALAD V		18
<i>A refreshing mix of crisp apples, celery and toasted walnuts, tossed in our signature dressing and served on a bed of fresh greens</i>		
<i>Allergens: celery, walnut, sulphites</i>		
ADD GRILLED CHICKEN OR PRAWN		5

## ASIAN

INDIAN CURRY		19
<i>Chicken / Lamb / Prawns</i>		
indian curry with homemade naan, aromatic basmati rice, mango pickle and chutney.		
<i>Allergens: celery, cereal, mustard, sulphites</i>		
PEKING DUCK		20
Experience the taste of China , duck with aromatic noodles stir-fried vegetables, coated in a savoury Peking-style sauce		
<i>Allergens: celery,ngci, mustard</i>		
GOCHUJANG PORK		22
South Korean-style crispy pork belly, infused with gochujang sauce, served alongside egg fried rice and fresh apple.		
<i>Allergens: ngci, egg, sesame, soya, sulphites</i>		

## EXTRA SIDE DISHES

GARDEN VEGETABLES		5
<i>Allergens: ngci</i>		
TRUFFLE PARMESAN CHIPS		5
<i>Allergens: ngci, milk</i>		
JERSEY NEW POTATOES		5
<i>Allergens: ngci</i>		
SEASONAL GREEN SALAD		5
<i>Allergens: ngci, mustard, sulphites</i>		
GARLIC NAAN BREAD		5
<i>Allergens: cereal, milk</i>		

## TO FINISH

<b>CHEF'S SIGNATURE BITES</b>		7
Trio of mini doughnut with creamy Biscoff, rich salted caramel, ganache and tangy passion fruit		
<i>Allergens: cereal, milk, soya</i>		
<b>CHOCOLATE HAZELNUT SUNDAE</b>		11
Chocolate ice cream with hazelnut praline, whipped cream, chocolate sauce, and caramelised hazelnuts.		
<i>Allergens: egg, milk, nuts, soya</i>		
<b>APPLE AND BLACKBERRY BRÛLÉE</b>		10
A classic crème brûlée infused with spiced apple and fresh blackberries, topped with a crispy caramelised sugar crust, served with vanilla ice cream.		
<i>Allergens: ngci, milk, egg, soya</i>		
<b>KNICKERBOCKER GLORY</b>		12
A tall glass filled with layers of autumn berries, vanilla ice cream, whipped cream, and berry compote		
<i>Allergens: ngci, egg, milk, soya</i>		
<b>CHEESE BOARD</b>		12
Selection of artisanal cheeses, biscuits, homemade chutney, and refreshing palate cleanser.		
<i>Allergens: celery, cereal, milk, sulphites</i>		
<b>RICE PUDDING V.VG</b>		9
Coconut rice pudding autumn berries compote, house granola and raspberry sorbet.		
<i>Allergens: ngci, nuts</i>		