

Starters

BAJAN PRAWN TOSTADOS 12.00

Pineapple salsa, smoky tomato sauce,
guacamole

CREVETTE ROSES x6 21.00

Cold Atlantic prawns, sauce 'Marie Rose'

TORCHED SALMON SASHIMI 13.00

Avocado cream, wasabi, soy and citrus dressing

OAK SMOKED SALMON 12.00

Capers & shallots

AVOCADO VINAIGRETTE (vg) 8.00

Avocado, salad, house vinaigrette

DRESSED CRAB 13.00

Avocado, mayonnaise, Melba toast

WATERMELON AND FETA SALAD (v) 11.00

Pickled red onions, raspberry balsamic dressing

GRIDDLED KING PRAWNS 14.00

Tomato and chilli jam, burnt lime

PARMA HAM 9.00

Cured ham, celeriac remoulade, sourdough
bread

PRAWN COCKTAIL 13.00

Avocado, cherry tomatoes & Marie Rose sauce

SCALLOP VIALLI 14.00

Seared scallops, spring onion mash, treacle-
cured crispy bacon, garlic butter

JERSEY ROCK OYSTERS x6 18.00

CLASSIC: Shallot Vinaigrette OR
ASIAN: Asian dressing, soy, sesame, spring onion

CRISPY CALAMARI 12.00

Panko crumbed fried calamari, rocket salad,
lemon mayonnaise

PLATEAU DE FRUITS DE MER

for two 55.00

Jersey rock oysters x6, Atlantic prawns x6, mussels, oak smoked salmon, crab mayonnaise, served
cold on ice with house mayonnaise, spicy mayonnaise, shallot relish, tabasco, lemon

DELUXE

Add half cold lobster
plus 28.00

(v) - Vegetarian (vg) - Vegan All our food is prepared in a kitchen where nuts, gluten and other allergens are present,
and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.
A 12.5% discretionary service charge will be added to your bill, with thanks.