



PRIX FIXE FIRESIDE MENU
3 courses - £35
Monday - Saturday Lunch & Dinner

Wild Mushroom & Truffle cannelloni - VG, G, SD
Wilted garlic spinach

South Tyrolean Speck, Alto Adige I.P.G. - C, E, M, SD
Smoked & cured mountain ham, celeriac remoulade

Smoked salmon tartare - D, F, G, S
Whipped feta, crevettes roses, beetroot crisps, knekkebrød

The Moorings Coquilles St Jacques - D, M, MO, SD
Hand dived Ecréhous scallops, Crémant, leek & tarragon fondue (£3.50 supplement)

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Pan fried Calves Liver & Bacon - D, M, SD
Creamy mash, kale, crispy bacon, melted onions, red wine sauce

Herb crusted hake - G, E, SD
San Marzano tomato, piquillo pepper, butter bean & chick pea casserole,
pea & herb alioli

Roast Jersey butternut squash - (VG), SE, N, SD
Creamy Polenta, char grilled broccoli, spinach, carrots, beetroot sauce (VG)

Herb & garlic crusted Jersey lamb F, C, SD (£6.50 supplement)
Best end cutlets, 6 hour slow braised shoulder, crisp potato terrine,
roast carrot purée, crispy kale, grilled shallots, rosemary jus

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Coconut Panna Cotta (VG) G
Pineapple carpaccio, mango coulis

Blanc Pignon Gelato - D
Vanilla, Pistachio, Salted Caramel, Garden Mint, Mint Leaves with Choc Chip,
Strawberry, Jersey Black Butter, Ginger, Coconut - Choice of 2

Maddie's Tiramisu D, E
Savoardi biscuits, espresso, mascarpone, Woods Old Navy Dark Rum, cocoa

Allergens in BOLD:

C- Celery; G – Cereals containing Gluten/ Wheat; CR - Crustaceans; E - Egg; F – Fish; L – Lupin; D – Dairy/ Milk products; MO – Molluscs; M – Mustard; N – Nuts; P – Peanuts; SE – Sesame seeds; SO – Soya; SD – Sulphur Dioxide (V) = Vegetarian (VG) = Vegan