



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

**Herb Gnocchi** - v, D, G, , N, SD

Wilted spinach, confit garlic, creamy red pesto, Parmesan crisp

**South Tyrolean Speck, Alto Adige I.P.G.** - c, E, M, SD

Smoked & cured mountain ham, celeriac remoulade

**Beetroot Gravadlax** - D, F, G, S

Pickled cucumber, fennel shavings, oyster cream, Sea Level Gin & lime gel

**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

**Confit Hake** – G, E, SD

Smoked potato & fennel mousseline, grilled leeks, tomato beurre blanc

**Roast celeriac steak** - (VG), SE, N, SD

Puy lentil ragout, Romanesco, smoked almond velouté, truffle emulsion

**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

Savoiard 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