



## NIBBLES

Gordal olives (vg) 66 kcal 4.5

Salted, roasted almonds (vg) 310 kcal 5.5

Selection of artisan bread with salted butter (vg) 558 kcal 4.5

Jersey rock oyster No3 22 kcal 4  
**Served with lemon & Mignonette**

## STARTERS

Seaweed cured salmon, pickled vegetables, crème fraîche, dill 227 kcal 14

Corn fed chicken & madeira pressing, quail egg, crispy pancetta, baby gem & Caesar emulsion 556 kcal 12.5

Warm Norfolk asparagus, crispy poached duck egg, hollandaise sauce (v) 460 kcal 18

Puglian Burrata, grilled courgettes, minted petit pois, Pistou sauce (v) 515 kcal 12

Kale & quinoa salad, chicory, pomegranate, almonds (vg) 474 kcal / 948 kcal 10 / 18

## MAINS

Plaice Goujons, pommes frites, tartare sauce, lemon 1,573 kcal 22

Crisp duck confit, Petit pois à la française, pancetta, green peppercorn sauce 782 kcal 22

'Plateau Hamburger', Prime beef patty, Monterey Jack Cheddar house relish, brioche bun, dill pickle, pommes frites 2,014 kcal 15

Homemade tagliatelle, basil pesto, Parmesan (v) 769 kcal 14

## GRILLS

*Grills are served with pommes frites and a sauce of your choice*

Grilled Steelhead Trout 200g 693 kcal 18

"Steak Frites" 240g Flat Iron steak 843 kcal 18

250g Fillet cut from the Chateau 1,151 kcal 32

## SAUCES

| Peppercorn 233 kcal | Café de Paris butter 138 kcal | Béarnaise 445 kcal |

## SIDES

Minted Jersey Royal potatoes 419 kcal 5

White truffle oil & Parmesan pommes frites 532 kcal 7

Purple sprouting broccoli, beurre noisette, almonds (v) 264 kcal 6

Pommes frites (vg) 492 kcal 5.5

Mixed baby leaf salad, French dressing (v) 356 kcal 5

## DESSERTS

Dark chocolate delice, mandarin sorbet 675 kcal 9

Classic crème brûlée (v) 525 kcal 9

Pineapple carpaccio, exotic fruit salad, passion fruit sorbet, fresh lime (vg) 409 kcal 9

Ice-cream (v) & sorbets (vg)

1 scoop - 4, 2 scoops - 7, 3 scoops - 9

**Ice-cream:** Vanilla 186 kcal, Chocolate 181 kcal

**Sorbet:** Raspberry 59 kcal, Mango 58 kcal,

Mandarin 38 kcal, Strawberry 37 kcal

v - vegetarian | vg - vegan

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present

All prices included VAT at the current rate. Adults need around 2000 kcal a day.

A discretionary 13.5% service charge will be added to your bill.