

## Oh, What A Night! Jersey's Best and Dinner Menu

Friday 7<sup>th</sup> November 2025

£85.00 per person

### Starters

**Ham Hock Pressing** (M,E,G,Su,Mu)

Cep puree, gherkin tartar, roasted panko

**Pave Of "Plant Based Feta"** (PB,V,Su,Se)

Beetroot hummus, provencal dressing

### Main Courses

**Baked Fillet of Hake** (M,Su,E)

Pomme anna, spinach mousse, braised leeks, dill sauce

**Roasted Cauliflower** (PB,V)

Chimichurri dressing, roasted sweet potato, coconut yoghurt

### Desserts

**Vanilla Crème Brûlée** (E,M,So)

Toffee apple ice cream, apple compote

**Plant Based Passion Fruit Posset** (PB,V)

Raspberry compote, mango sorbet



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk & dairy  
Mo – molluscs Mu – mustard N – tree nuts P – peanuts PB – plant based Se – sesame Sh – shellfish So – soybeans  
Su – sulphur dioxide & sulphites V – vegetarian