

Village bistro

12pm - finish
to share

Plate of rustic breads

balsamic & extra virgin olive oil. roasted garlic. (v) £6.75

Whole baked Camembert with garlic & rosemary

herb croûtes. sticky fig chutney. smoked almonds. (v) £13.50

Terracotta Cazuelas

- za'atar spiced halloumi fries. chilli jam. tzatziki. (v) £5.90

- crispy polenta chips. green tomato chutney. (v) £5.80

- avocado & butter bean tostada. smoked chipotle harissa. £5.95

Boscaiola olives. (vg) £3.75

Mixed Hickory smoked nuts. (vg) £3.50

Crispy chilli broad beans. (vg) £3.50

- Bloody Mary King Prawns. Tabasco & lemon. £6.95

- crispy black pudding. chorizo jam. crispy onions. £6.25

served in traditional earthenware Spanish tapas dishes

to start

Village Soup. rustic bread & butter. please ask for today's choice. £6.95

Twice baked Comté soufflé. chicory, hazelnut & apple salad. cider vinegar dressing. (v) £8.50

Potted smoked trout & prawns. Bloody Mary buttered rye bread. horseradish. vine tomato & rocket salad. £8.75

Whipped duck liver & Grand Marnier parfait. toasted brioche. ginger, onion & burnt orange relish. watercress & chive salad. £8.50

King scallop & black pudding fritura. spiced rhubarb & chorizo jam. scallion & Jersey potato salad. wild garlic oil. £11.50

Warm asparagus & butter bean salad. panko egg. Parmesan shavings. white balsamic & chervil vinaigrette. (v) £8.25 - add prosciutto. £1.50

to follow

Baked aubergine. filled with pine nuts, smoked feta & rose petal quinoa. smoked chipotle harissa. tzatziki. mixed leaf & pomegranate salad. (v) £17.50

Brioche crumbed chicken roulade. spinach, basil & cream cheese. tomato & pepper piperade. lemon salsa verde. mixed leaf salad. £18.50

Roast Norwegian cod fillet. peas à la française. prawn, saffron & vermouth beurre blanc. crushed minted Jerseys. £20.00

Bouillabaisse. a traditional French style fish stew. today's market fish selection. fennel. white wine. tomato concasse. rouille & garlic aioli.
rustic bread. served in a metal marmite pot. £22.00

Pan fried calves liver. sage & mustard seed polenta chips. oregano & white onion soubise. dry cured smoked streaky bacon. £19.50

Duo of beef Pot-au-feu. slow cooked flat rib & roots. rare fillet medallion. enriched red wine jus. horseradish crème fraîche. dauphinoise potatoes. £28.00

sides

peas à la française. £3.50

dressed mixed leaf & seed salad. (vg) £3.50

crushed minted Jerseys. (v) £3.50

dauphinoise potatoes. (v) £4.00

skin on fries. (vg) £3.50

smoked paprika & garlic oil fries. (vg) £3.75

parmesan & truffle skin on fries. (v) £4.25

to finish

Honey & rhubarb panna cotta. lavender shortbread. candied rhubarb & ginger. (vg) £6.95

Lemon, lime & elderflower parfait. toffee crisp. blueberry & gin syrup. (v) £6.90

Smoked salted dark chocolate tart. black cherry & marshmallow ice cream. homemade griottines. (v) £7.00

Warm almond brioche pudding. rosemary & blood orange curd. clotted cream. (v) £6.80

Affogato. vanilla seed ice cream & hot espresso shot. (v) £4.50 - add liqueur. £2.00

Today's plate of four ripe cheeses. rustic bread or artisan biscuits. frozen grapes. dried fruits & nuts. sticky fig chutney. £9.75

Americano. £2.70

Flat white. £2.90

Espresso. £2.50

Latte. £3.10

Mocha. £3.20

Cappuccino. £3.10

Extra coffee shot. £0.80

Coffee syrup. £0.80

All of our hot drinks can be made with dairy free milk.

Liqueur Coffee. £6.00

- please ask for today's selection.

Add handmade Carlotta Chocolate truffles. (4) £3.00

Pot of Breakfast Tea. £2.90

Pot of Speciality Tea. £2.90

- please ask for today's selection.

Hot Chocolate. £3.50

- add marshmallows & cream. £1.00

FOOD ALLERGENS. All of our food is prepared in a kitchen where nuts, gluten, dairy & other allergens are present. Please inform our staff when making your order if you have any allergens and require further information about the dishes. Thank you.

(v) - vegetarian (vg) - vegan