

## MENU FOR 16TH, 17TH & 18TH MAY 2024

### “LA CIDRERIE”

#### ~ To Start ~

Six Jersey oysters “au naturel”, shallot vinaigrette & lemon ~ £14.50

Six Jersey oysters “à La Robeline” served hot with herbs, cream & Parmesan ~ £15.50

St Jacques, asperges, beurre blanc ~ £15.50  
Jersey hand dived scallops, Jersey asparagus, beurre blanc

Brochette de crevettes, poitrine fumé, beurre d’ail ~£14.50  
King Prawns with smoked bacon and garlic butter

Salade tomate “La Cidrerie” ~ £13.00  
Nina’s tomatoes, Robiola Bosina (Italian soft cheese), basil and chives

Foie Gras au Pommes ~ £19.50  
Foie Gras with apples, caramel sauce

#### ~ Main Courses ~

Filet de dorade, sauce vierge, aïoli, haricots verts, Jersey Royals ~ £32.00  
Bream with a herb sauce, garlic mayonnaise, Nina’s beans and Didier’s Jersey Royals

Cote d’Agneau, tomate provençale, petit pois à la française, Jersey Royals ~ £34.00  
Lamb cutlets, Provençal tomato, peas with poitrine fumé and spring onions, Jersey Royals

Magret de Canard, sauce ceps, haricots verte, pommes sur le braise ~ £32.00  
Duck breast with ceps sauce, Nina’s beans & potatoes baked in the fire

Scottish Dry Aged Charolais Côte de Boeuf Cooked au Feu de Bois, Beurre d’Échalote (Shallot butter), Green salad, Didier’s Jersey Royals  
Or pommes sur le braise (potatoes baked in the fire)  
For 2 people, £98.00

#### ~ Cheese Board ~

A selection of British & French “Fromage” - Jèrriais translation of cheese!

**Plate of 5 cheeses ~ £17.50, extra portions of cheese, £3.50 each**

*If you would like to share a plate of cheese, please let us know and we will serve extra bread and cheese biscuits at no extra charge.*

#### ~ Puddings ~

Tarte au Citron & Crème Chantilly ~ £9.00  
Crème Brûlée ~ £8.50,  
Chocolate Mousse & Crème Chantilly ~ £7.50

#### ~ Tea and Coffee ~

Yorkshire Tea, Peppermint Tea or Chamomile tea ~ £3.00 for a pot  
Cappuccino ~ £3.50, Espresso ~ £2.50

**PLEASE NOTE THAT BREAD, SIDE DISHES ETC. ARE INCLUDED.  
IF YOU WOULD LIKE MORE, PLEASE, JUST ASK!**

**GRATUITIES ARE LEFT TO YOUR DISCRETION AND ARE DIVIDED EQUALLY BETWEEN  
THE STAFF ON DUTY EACH EVENING (EXCLUDING RICHARD AND ME, OF COURSE!)**

***Please alert us to any special dietary requirements you have. We will take every precaution to ensure that allergies and other dietary requirements are catered for. However, your food will be prepared in a kitchen in which we also prepare foods containing nuts, gluten, dairy products, shellfish etc.***