

## Menu for 5th, 6th & 7th September 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

Brochette de St Jacques, crevettes, poitrine fumé, beurre d’ail ~ £16  
Hand dived Jersey scallops, king prawns, smoked bacon and garlic butter

Tarte aux Moules, salade vert ~ £12.50  
Moules tart, green salad

Salade tiede “La Cidrerie” ~ £14.00  
Tomato salad, Garlic and Shallot dressing, hot sliced La Robeline saucisse cooked on the fire

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

#### ~ Main Courses ~

Filet de dorade, sauce vierge, aïoli, haricots verts, Jersey Royals ~ £32.50  
Bream with a herb sauce, garlic mayonnaise, Nina’s beans and Didier’s Jersey Royals

Magret de canard, sauce canardière, haricots verts ~ £33.50  
Duck breast with canardière sauce, Christine’s beans & Didier’s Jersey Royals.

Tranche de gigot d’agneau grillée, haricots Bretonne ~ £34.50  
Lamb steak cooked on the fire, white haricot beans Breton style, Didier’s Jersey Royals

“T-bone” de veau au feu de bois, crème de morilles ~ £38.50  
“T-bone” veal steak cooked over the wood fire, morilles sauce

Scottish Dry Aged Angus Côte de Boeuf Cooked au Feu de Bois, Beurre d’Échalote  
(Shallot butter), Green salad, Didier’s Jersey Royals ~ For 2 people, £98.00

#### ~ Cheese Board ~

A selection of British & French “Fronmage” - Jèrriais translation of cheese!  
**Plate of 5 cheeses ~ £17.50, extra portions of cheese, £3.50 each**

#### ~ Puddings ~

Tarte au pommes, crème chantilly ~ £9.50  
Profiterole géante, glace vanille, sauce chocolat ~ £8.50  
Crème Brûlée ~ £8.50  
Chocolate mousse & crème chantilly ~ £7.50  
Glace vanille, café ou chocolat ~ £3 per scoop

#### ~ Coffee & Tea ~

Cappuccino ~ £3.50, Espresso ~ £2.50  
Yorkshire tea, Peppermint tea or Chamomile tea ~ £3 for a pot

**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..**