

## MENU FOR 26TH, 27TH & 28TH SEPTEMBER 2024

### LA CIDRERIE Tout a fait maison!

#### ~ 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

Crevettes sauvages, beurre d’ail, persillade ~ £16.50  
Five wild red “shell on” Madagascan prawns with garlic butter

Salade de courgettes, menthe, chèvre, piment et ail ~ £12.50  
Courgettes, mint, goats’ cheese, chilli and garlic

Foie Gras au Pommes ~ £17.50  
Foie Gras with apples, caramel sauce  
(The ideal accompaniment, a glass (125ml) of Muscat ~ £12.50)

#### ~ Main Courses ~

Filet de bar grillé, galette de risotto croustillante, sauce langoustine ~ £32.50  
Grilled fillet of bass on a crispy risotto cake, langoustine sauce

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

Côte de porc Avesnoise, haricots verts ~ £32.50  
Pork chop “French Rarebit” style with Nina’s beans and Didier’s Jersey Royals

Tête de veau, sauce gribiche ~ £32.00  
Classic French bistro dish

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 “Fromage” - Jèrriais translation of cheese!  
**Plate of 5 cheeses ~ £17.50, extra portions of cheese, £3.50 each**

#### ~ Puddings ~

Tarte Normande, crème chantilly ~ £9.50  
Sablé Breton, glace vanille, compote de cerises ~ £9.50  
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..**