MENU FOR THE 2ND, 3RD & 4TH 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

Brochette de crevettes et St Jacques, poitrine fumé beurre d'ail ~ £15.50 King Prawns and Jersey hand dived scallops (if available) with smoked bacon and garlic butter

Salade tiede "La Cidrerie" $\sim £14.00$ 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 ~ £32.00 Bream with a herb sauce, garlic mayonnaise, Nina's beans and Didier's Jersey Royals

Côte de porc Avesnoise, haricots verts, pommes sur le braise $\sim £32.50$ Pork chop "French Rarebit" style with Nina's beans and potatoes baked in the fire

Magret de Canard, sauce ceps, Nina's beans, 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 "Fronmage" - 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.