

## Menu for 1st, 2nd & 3rd May 2025

### La Cidrerie ~ Tout est 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

Salade chèvre “La Cidrerie” ~ £13.00  
Gordon’s Jersey Pink tomatoes, grilled goat’s cheese, olive oil & walnut dressing

Escalope de foie gras aux pommes ~ £19.50  
Escalope of foie gras with apples, caramel sauce  
(The ideal accompaniment, a glass (125ml) of Muscat ~ £12.50)

#### ~ Main Courses ~

Filet de Dorade, Sauce Vierge & aioli à l’ail des ours ~ £32.50  
Bream, salsa sauce & wild garlic Mayonnaise, Gordon’s beans & Didier’s Jersey Royals

Magret de Canard au Feu de Bois, Sauce Canardière ~ £32.50  
Duck breast cooked over the wood fire, red wine sauce, Gordon’s beans & Didier’s Jersey Royals

Côte de porc Avesnoise ~ £32.50  
Pork chop “French Rarebit” style with Gordon’s beans & Didier’s Jersey Royals

Cuisse de lapin sur les braises, sauce moutarde ~ £34.50  
Rabbit leg wrapped in poitrine fume, mustard sauce, Gordon’s beans & Didier’s Jersey Royals

Scottish Dry Aged Aberdeen 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  
For 3 people ~ £147.00

#### ~ 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 au citron ~ £9  
Crème brûlée ~ £8.50  
Chocolate mousse & crème chantilly ~ £7.50  
Glace vanille, café ou chocolat ~ £3 per scoop

#### ~ Tea and Coffee ~

Café ~ £2.50, Café crème ~ £3.50,  
Yorkshire tea, Peppermint tea or Chamomile tea ~ £3 for a pot

**GRATUITIES ARE LEFT TO YOUR DISCRETION AND ARE DIVIDED EQUALLY BETWEEN THE TEAM 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..*

***Please note that we do not cater for Vegans but, with advance notice, we can accommodate Vegetarians.***