



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 crevettes, poitrine fumé, beurre d’ail ~ £15.00
Brochette of king prawns, smoked bacon and garlic butter

Quenelles de Saint-Jacques, sauce homardine ~ £16.50
Quenelles of local hand dived scallops with lobster sauce

Saint-Marcellin sur les braises et sa toasts ~ £13.00
Saint-Marcellin baked over embers with garlic, truffle honey and garlic toast

Poulpe grillée, salade ~ £15.50
Octopus cooked over charcoal, salad

Salade de courgettes, menthe, chèvre, piment et ail ~ £13.50
Courgettes, mint, goats’ cheese, chilli and garlic dressing

~ Main Courses ~

Filet de Dorade, Sauce Verte & aioli ~ £32.50
Bream, green salsa sauce & garlic Mayonnaise

Râble de lapin sur les braises, sauce moutarde ~ £33.50
Saddle of rabbit wrapped in poitrine fume, mustard sauce

Cotes d’Agneau, tomate provençale, primeurs ~ £34.50
Lamb cutlets (3), Provençal tomato, summer vegetables

All the above are served with Nina’s beans and Didier’s Jersey Royals

Scottish Dry Aged Charolais x Côte de Boeuf 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 Normande ~ £9.50
Sable Breton, compotée de cerises et glace vanille ~ £9.50
(Breton shortbread, cherry compote and vanilla ice cream)
Crème brûlée ~ £8.50
Mousse au chocolat & 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

Please alert us to any **ALLERGIES or **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..

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