

## Menu for 12th & 13th 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

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

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

#### ~ 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 red wine sauce, Christine’s beans & Didier’s Jersey Royals.

Cassoulet Saint-Félicien ~ £32  
Cassoulet (recipe from L’Auberge du Poids Public à Saint-Félix-Lauragais)  
with lingot beans, pork, sausage & duck

Echine de porc sur les braises, salade au fenouil, vinaigrette à l’orange ~ £32  
Pork steak cooked on the fire, fennel salad, orange dressing, Didier’s Jersey Royals

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

#### ~ 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 Bourdaloue aux poires, crème chantilly ~ £9.50

Gâteau de riz crémeux au caramel ~ £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..**