

Desserts

menu



STICKY FIGGY PUDDING (V) - 8.95

rum butterscotch, Jersey dairy vanilla ice cream

CHOCOLATE MOUSSE CAKE (V) - 8.95

clementine syllabub, almond brittle

VANILLA WHITE WINE POACHED PEAR (VE) - 8.95

blackberry sauce, whipped chestnut cream, honeycomb

LITTLE BISCOFF FILLED DOUGHNUTS (VE) - 8.95

salted caramel sauce, vanilla ice cream

BRITISH ARTISAN CHEESE (V) - 14.25

chutney, cornichons, apples, crackers

NEARLY FULL?

Three little Biscoff filled doughnuts. Perfect with a coffee!	4.95
Two scoops of Jersey Dairy ice creams and sorbets, with Rossini wafer curls (v) (veo)	5.95
Affogato; vanilla ice cream – illy espresso, little biscuits (v)	6.85

(50p from the sale of each affogato is donated to Healing Waves)



Healing Waves is a Jersey charity that enables individuals with a physical or mental disability to access the ocean in a safe way.

OUR FOOD ETHOS

The ethos is simple; source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

TEAM REWARDS - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

ALLERGEN INFO - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten free options.

Please inform a member of our team of any allergies before placing your order.

We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care.



Coffee

& more

Coffee

Americano	3.20
Cappuccino	3.90
Cafe Latte	4.00
Flat White	3.90
Macchiato	2.80
Mocha	4.40
Espresso	2.15
Large Espresso	2.70
Hot Chocolate	4.25
Hot Chocolate Deluxe	4.90
Extra shot	0.80
Flavoured syrups	0.50



Tea

Breakfast	3.20
Green	3.55
Mint	3.55
Darjeeling	3.55
Earl Grey	3.55
Citrus Chamomile	3.55
Nuit D'ete	3.55
Rooibos	3.55

*A full range of liqueur coffees are available.
Please ask a member of our team.*

Decaffeinated options available

Elevate your coffee experience with our dairy-free options.

After drinks

Ask for our range of brandies, whiskies, rums and liqueurs.

Here's some of our favourites...

Espresso Martini

Jeffrey's Amaretto Sour

Classic Negroni

OUR SUPPLIERS & PRODUCERS

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.

Jersey Dairy | Vienna Bakery | Easenmyne Ltd. | FishWise Seafood | Valley Foods | Fungi Delecti
Le Petit Menage Farm | Jersey Oyster Company | Pottage Farm Eggs | Slaney Valley Beef