



# CONSERVATORY

RESTAURANT

## Starters

### *Oak Smoked Salmon*

*capers, red onion and horseradish crème fraiche*

£7.95

### *Tian of Local Crab*

*avocado, quail egg, Avruga caviar, Marie Rose sauce (may contain shell)*

£8.50

### *Herm Three Way Oyster Selection (6 x Oysters)*

*oyster au nature, Rockefeller – spinach and Béarnaise sauce, deep-fried in tempura battered*

£8.95

### *Guernsey Beef Carpaccio*

*local fillet steak seared and coated in peppercorn and herbs, thinly sliced, on bed of wild-rocket leaves and Parmesan cheese shavings*

£8.95

### *Crispy Aromatic Duck-leg Salad*

*baby leaves, sugar snap peas, mango, toasted peanuts, black sesame seeds, Teriyaki dressing*

Starter £7.95 / Main £12.95

### *Parma Ham and Figs*

*honey glazed figs, walnut bread, mozzarella fritters*

Starter £7.95 / Main £12.95

### *Beetroot, Apple and Orange Salad*

*sesame dressing*

Starter £6.95 / Main £11.95

### *Lentil and Walnut Pâté*

£6.95

### *Asparagus and Wild Mushrooms*

*soft-poached egg*

£7.95



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## Main Course

**8oz (uncooked) Irish Fillet Steak** £25.95

**10oz (uncooked) Ribeye Steak** £21.95

*steaks garnished with cherry tomatoes, sautéed local mushrooms,  
accompanied with hand cut chips*

*We can offer a choice of sauces: Pepper, Diane, Bearnaise or Chimichurri butter*

*At £2 per portion*

### *Surf and Turf (Minimum 2 people)*

*2 x 6oz fillet steak, 2 x ½ grilled lobster tails, seared scallops, king prawns,  
hand cut chips, Bearnaise sauce*

£61.00

### *Loín of Venison*

*pink pepper-corn sauce, spätzle, vegetable bundle*

£25.95

### *3 x Bone Mint glazed Rack of Lamb*

*Lyonnais potatoes, redcurrant and lavender jus*

£20.95

### *Cornfed Chicken Breast*

*wild mushroom risotto, Parmesan cheese shavings, white truffle oil*

£14.95

### *Stuffed Fillet of Pork*

*stuffed with sausage meat, wrapped in streaky smoked bacon,  
guernsey butter mashed potato, port wine jus*

£14.95

### *Sizzling Shellfish (Minimum 2 people)*

*2 x ½ lobster, local crab, seared scallops, grilled oysters, tempura battered king prawns,  
accompanied with rice, new potatoes and garlic butter*

£55.00

### *Fillet of Lemon Sole*

*nut brown butter, Lilliput capers, roasted lemon, parsley potatoes*

£16.95



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## *Scallops Breton*

*creamy mushroom and prawn sauce, served in a potato nest*

£18.95

## *Panko Crusted Fillet of Pollock*

*flavoured with lemon, thyme and garlic, hand-cut chips, chunky tartar sauce*

£14.50

## *Fillet of Sea Bass and Tempura King Prawns*

*Chimichurri butter, sautéed new potatoes*

£18.95

## *Baked Lobster Thermidor*

*Local lobster and prawns cooked in a mustard, cheese and brandy sauce,  
served with braised rice*

½ lobster £14.95

whole lobster £26.95

## *Stir-fried Vegetables*

*Hoisin sauce, udon noodles*

£11.95

## *Five Bean and Lentil Chilli*

*jasmine rice, guacamole*

£11.95

## *Sweet Potato, Cauliflower Coconut Curry*

*turmeric rice*

£11.95

## *Side orders*

£3.50 per portion

*Cauliflower Mornay*

*Deep-fried Courgettes*

*Sautéed Baby Spinach*

*Mixed Garden Salad*



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## Sweet Treats

### *Chocolate Fondant*

*cherries, marshmallow ice cream*

£6.95

### *Elderflower Panna Cotta*

*poached rhubarb and strawberries*

£6.95

### *Coffee Meringue*

*passionfruit cream and summer fruits*

£6.95

### *Mango Parfait*

*coconut sorbet, almond tuile*

£6.95

### *Classic Crêpes Suzette*

£6.95

### *Coconut and Banana Pancakes*

*passionfruit syrup, soya pouring cream*

£6.95

### *Minted Strawberries*

£6.95

### *Honeycomb Chocolate Parfait*

*glazed cherries and almond flakes*

£6.95

### *Cheese Plate*

*selection of local, British and continental cheese, homemade chutney, grapes,*

*celery and biscuits*

£7.95