



S A M P H I R E

SNACKS

SAMPHIRE RYE SOURDOUGH, smoked butter (2 per portion) ^{vec}	6
JERSEY OYSTERS ^{gf} (minimum 3 oysters)	
Natural, served with mignonette	2.5
Marinated, chilli & bergamot dressing	3
SERROUDA, bread Tuile, confit tomatoes, tomato dressing ^{ve}	8
CHARCUTERIE BEIGNET, lardo (2 per portion)	8
ANCHOVY BRUSCHETTA, garlic crostini, fresh parsley (2 per portion) ^{vec}	7

STARTERS

CRAB & GRAPEFRUIT SALAD, crème fraîche, pomelo, radish ^{gf}	18
BEEF TARTARE, duck egg purée, truffle mayonnaise, crostini	22/41
FOIE GRAS, Calvados-soaked apple loaf, Pedro Ximénez	24
TRUFFLE LINGUINE, truffle emulsion, Pecorino, fresh truffle ^{v,vec}	24/44
BBQ OCTOPUS, San Marzano & harissa, smoked aubergine, basil crisps ^{gf}	19
SEARED SCALLOP, caper beurre noisette, lemon & parsley ^{gf}	20
PARSNIP VELOUTÉ, cheese beignet, Granny Smith ^{v,vec}	16

MAINS

LOBSTER BISQUE RISOTTO, red prawns, poached lobster tail ^{gf}	48
STUFFED SOLE, scallop & red prawn mousse, dill beurre blanc ^{gf}	45
CHIMICHURRI CHICKEN KIEV, salsa fresca	32
BEEF FILLET, Madeira & truffle sauce, served with chips ^{gf}	46
make it "Rossini" (+ croustille & roasted foie gras)	52
PAN-FRIED SEA BASS, smoked black olive, romesco ^{n,gf}	37
PEARL BARLEY RISOTTO, Vacherin, crispy artichoke, smoked olive oil ^{v,vec}	28

FOR THE TABLE - all served with a portion of chips & side salad

WHOLE GILTHEAD BREEM, sauce Grenobloise ^{gf}	40
PORK TOMAHAWK, roasted stone fruit butter ^{gf}	11 per 100g
COTE DE BOEUF	13 per 100g
CHATEAUBRIAND	15 per 100g
PORTERHOUSE	14 per 100g
Choice of sauce: Bearnaise, smoked peppercorn, beef jus ^{gf}	
SMOKED BEEF SHORT RIB, lovage crumb, beef glaze	55

Ratte Potatoes, Jersey butter ^{v,vec,gf}	6.5
Tenderstem, toasted hazelnut, brown butter ^{vec,gf,n}	6.5
Green Salad, aged apple cider vinaigrette ^{ve,gf}	6.5
Sauteed Fine Beans, herb butter ^{v,vec,gf}	6.5
Hand Cut Chips ^{ve,gf}	6.5
add fresh truffle	add 4.5

(v) Vegetarian (gf) Gluten free (n) contains nuts (ve) vegan. Please inform us of any allergies or dietary requirements before ordering. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the 14 legal allergens is available upon request. A 10% discretionary service charge will be added to your bill