



The Bass & Lobster  
*The Best of Local*

# Feast In the East Chapter 4

£29.95 PER PERSON

*Available throughout October & November  
Tuesday-Saturday, lunch and dinner*

Homemade bread, hummus, marinated olives and our larder range garlic oil

## STARTERS

Jersey lobster croquettes with tomato salad and saffron mayonnaise

Home smoked trout with smoked beetroot, lime cured cucumber and dill mayonnaise

Goats cheese and a walnut and rocket pesto filo parcel with candied walnuts, and Three Oaks tomatoes

Smoked bacon caesar salad with Ollie's hen egg

## MAINS

Jeremy Hughes braised Jersey pig with truffled dauphinoise, cabbage and smoked bacon, cider gravy

Catch of the day with crushed new potatoes in garlic butter, braised fennel, pea puree and Champagne veloute

### 'Fish + Chips'

Catch of the day in beer batter with truffle and parmesan chips, tartar sauce, mushy peas and curry sauce

Fried halloumi cheese with spicy tomato cous cous, creme fraiche and flat bread

## DESSERTS

Paul and Eileens plum crumble with creme Anglaise and green apple sorbet

Mixed berry iced parfait with mint choc chip ice cream

Dark chocolate brownie with hazelnut caramel ice cream

2 scoops of homemade ice cream or sorbet