



THE
BLONDE
HEDGEHOG

ALDERNEY

To begin

Local mackerel, potato salad, balsamic, cress

Tuna sashimi, gochujang, daikon & carrot, cucumber, sesame

Beef carpaccio, pickled celeriac, soy mushroom, grated horseradish

Southern fried chicken waffle, pimento cheese, hot sauce, ranch

Korean crispy brussel sprouts, pineapple, cashew, sesame, kefir lime

Main Event:

Local Sea bass, potatoes, artichokes, mushroom, red onion, asparagus, southern remoulade, salsa verde

Cajun spiced pollock, prawn & chorizo dirty rice, pimento pepper & mango salad, chimmi churri

Miso roasted cauliflower, baba ghanoush, chickpeas, sesame greens, charred spring onion aioli

Venison loin, dauphinoise potato, shallot, bread sauce, beetroot, parsnip, juniper jus

Chicken Supreme, mushroom & bacon spaetzle, peas, asparagus, parmesan broth

If You Dare

Lemongrass panna cotta, anise pineapple, ginger, almonds, mango

Crème caramel, hazelnut & pear financier, chocolate & thyme ice cream

Almond cheesecake, praline, strawberry ice cream

Salted Chocolate tart, raspberry sorbet

Cheese board, spiced raisin chutney, grapes, lavosh

two courses £36 three courses £46

Although our menu changes regularly, one thing remains constant: driven by seasonality, we use only fresh ingredients in the kitchen to bring you the most delicious food, created from products as locally sourced as possible. There are limits of livestock on Alderney, so local meat is not always possible, more of a treat every now and again!

Thank you for choosing us, we hope you enjoy the experience!