

"Welcome to an unforgettable culinary experience. Each dish on our menu has been thoughtfully crafted to tell a story—a story of passion for fine ingredients, precision in technique, and a commitment to artistry in every bite. Our goal is not just to serve a meal, but to evoke emotions, stimulate your senses, and take you on a journey through flavour, texture, and innovation.

Every ingredient is carefully sourced, with a focus on sustainability and quality. We invite you to savour the harmony of each dish, where the familiar meets the unexpected, and where every element is chosen to complement the whole. Let the battle, commence!"

Michael Parsons – Head Chef

THURSDAY 16TH JANUARY

SHEILD GUARD

BREAD 3

ROSMARY & THYME FOCACCIA

Jersey Farmhouse Butter

SNACKS 8

BLACK OLIVE & FETA TAPENADE

Balsamic Gel

HONEY GLAZED STICKY PIG

VANGUARD

VELOUTÉ 9

Sweet Potato – Creme Fraîche

CURED SALMON 14

Beetroot – Ewe's Curd – Pickled Grape

HAM HOCK 10

Pear – Pickled Fennel

GOATS CHEESE 11

Whipped Mouse – Fig – Hazelnut

CHICKEN 12

Parfait – Jerusalem Artichoke – Pickled Shimeji – Granola – Spring Onion

MACKEREL 13

Smoked Mackerel – Apple – Cucumber – Radish

Please be aware that our dishes are prepared in a kitchen that is completely free from traces. Please inform us if you have any allergies.

A service charge of 10% will be added to your bill.

We are sorry that we cannot guarantee that any food on our menu is completely free from traces of allergens. Please inform us if you have any allergies.

Please inform us if you would like this to be removed from your bill.

THE BATTLE

MONKFISH 28

Masala Rosti – Charred Broccoli – Smooth Lentil Dahl

GNOCCHI 24

Mushrooms – Truffle – Pumpkin Seed

GUINEA FOWL 34

Wild Mushrooms – Sweet Potato – Turnip – Crispy Leg – Baby Fennel

DUCK BREAST 38

Carrot – Red Cabbage – Pickled Mushrooms – Dauphinoise

PORK FILLET 32

Pork Belly – Carrot – Cauliflower – Apple – Baby Leek

CHATEAUBRIAND 115

Truffle and Parmesan Chips – Roasted Onion – Tenderstem – Wild Mushrooms – Red Wine Jus or Peppercorn Sauce

ARMORY

HAND CUT CHIPS 6

TRUFFLE & PARMESAN CHIPS 7

CREAMED POTATO 6

STICKY RED CABBAGE 6

TENDERSTEM & FLAKED ALMONDS 6

MIXED VEGETABLES 5

VICTORY

RHUBARB 9

Compote – Custard Foam – Crumble

CHOCOLATE 10

Mousse – Caramel – Honeycomb

BLACKSTICKS 10

Blue Cheese Mousse – Pecan – Celery – Poached Pear

PARFAIT 9

Mascarpone – Ginger Cake – Spiced Apple

CHEESECAKE 10

White Chocolate – Banana – Aerated Honeycomb

SELECTION OF BRITISH & CONTINENTAL CHEESE

Please ask your server for our Cheese menu

Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and allergens.

A service charge of 10% will be added to your bill. Please ask your server if you would like this to be removed