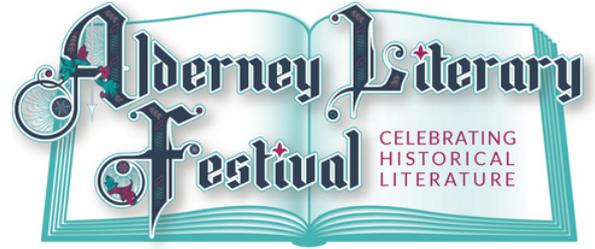


THE
BLONDE
HEDGEHOG



Saturday 19th March at the Blonde Hedgehog

To Begin:

crispy pork rilette, romesco, almonds
pan fried scallops, spiced watermelon, coriander
jack fruit karaage, asian coleslaw, sesame, lime aioli
battered local fish, pea puree, tartare, pickle, crispy potatoes
confit pork belly, apple, parsnip, dukkha

Main Event:

line caught sea bass, spaetzle, chorizo, cherry tomatoes, peas, rocket, herb dressing
chicken supreme, fondant potato, roasted vegetables, beetroot, port jus
salmon, new potatoes, red onion, celery, artichoke, greens beans, herb butter
braised ox cheek, horseradish mashed potato, parsnip, carrot, sauté greens, jus
wild mushroom risotto, parmesan, truffle, rocket, shallot

If You Dare:

crème caramel, fancier, almond, sultanas
lemon tart, raspberry sorbet, berries
chocolate trio, boozy orange, vanilla ice cream
cheese board, apple & pear chutney, grapes, lavosh

two courses £31 three courses £39

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!