



# RESTAURANT 1865

## NIBBLES

ROSEMARY & GARLIC OLIVES | £4

HOME BAKED BREAD | £4.5  
*Cultured Guernsey butter*

OYSTERS | (3) £9.5 / (6) £18 / (12) £32

## STARTERS

CIDER GLAZED STICKY PIGS CHEEKS | £8  
*Granny smith, black pudding*

MACKEREL PATE | £8  
*Cucumber jelly, treacle soda bread,  
horseradish cream*

GRILLED OCTOPUS | £9  
*Boulabaise dressing, quails egg, black olive caramel*

AUTUMN VEGETABLE TART (VG) | £7.5  
*Watercress pesto*

WILD MUSHROOM PEROGI | £8  
*Blue cheese, potato velouté, autumn pesto*

CORN-FED CHICKEN TERRINE | £8  
*Balsamic shallot jam, corn bread, pickled cabbage*

## MAINS

SIRLOIN OF BEEF | £26  
*Braised ox cheek pie, roast celeriac puree, glazed carrot,  
clotted cream mash*

PUMPKIN & SAGE RISOTTO (V) | £16  
*Blue cheese bon bon, toasted pumpkin seed, parmesan crisps*

ROOT VEGETABLE TERRINE (VG) | £17  
*Wild mushroom farce, girolles, tempura oyster mushroom,  
granny smith, blackberry sauce*

BUCKWELLS RIBEYE | £26  
*Triple cooked chips, mushroom, tomato,  
peppercorn or bearnaise sauce*

ROAST HALIBUT | £21  
*Mushroom puree, celeriac fondant, pancetta butter sauce*

FISH OF THE DAY | market price  
*(Please ask a member of our team for more information)*

CIDER CURED  
CHALK STREAM TROUT | £19  
*New England clam chowder & sauteed leeks*

## DESSERTS

MILLIONAIRE SALTED CARAMEL TART | £7  
*Malt ice cream*

LOCAL CHEESE BOARD | £10  
*Spiced apple chutney*

COCONUT PANNA COTTA (VG) | £7.5  
*Granola, mango, balsamic jelly*

PISTACHIO TIRAMISU | £7

APPLE TARTIN | £8  
*Vanilla ice cream, apple caramel*

CARAMELISED  
WHITE CHOCOLATE MARQUIS | £7  
*Praline, dark chocolate mousse, blood orange gel*

## SIDES | £4.5

*Triple cooked chips / clotted cream mash /*

*Garlic & shallot kale /*

*Rocket & Parmesan salad with truffle oil*

*\*Please inform your server if you have any allergens or special dietary requirements\**