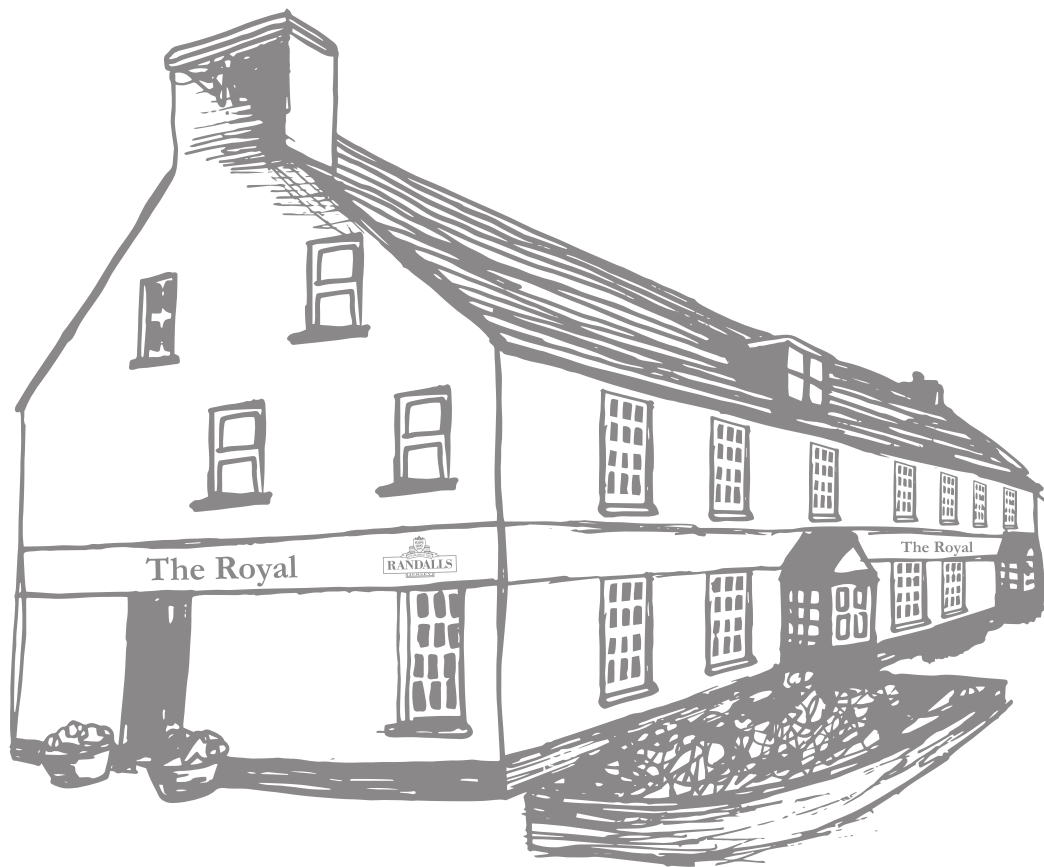
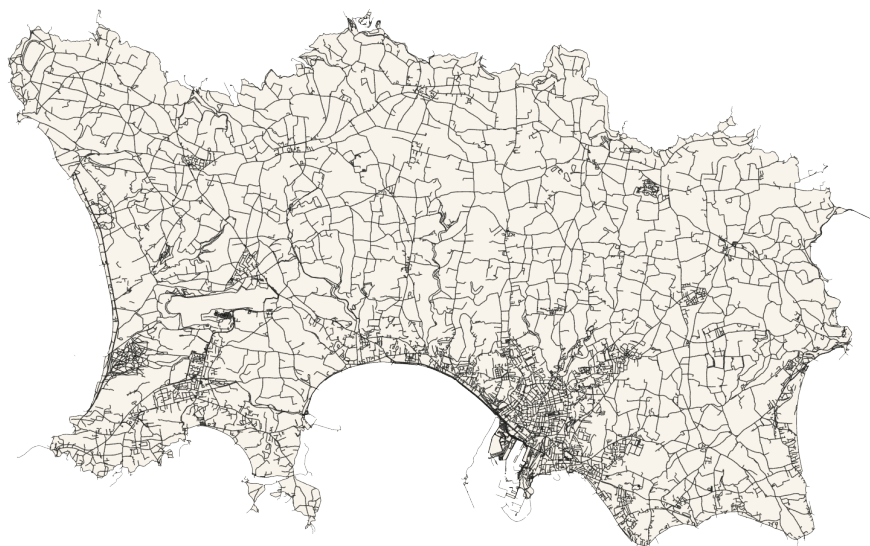




THE ROYAL ST MARTIN
SUPPER CLUB
JUNE EDITION



25th June 2026

32.25

SNACKS

3 Oaks Jersey Tomato Tartelette
Gazpacho, Cheese Toastie

SUPPER

Cornfed Chicken Kiev
Pea Fricassee, Jersey Royals

AFTERS

Joe Freire Strawberry Eton Mess

Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes.

Allergens listed are correct at time of print.

We cannot guarantee the total absence of allergens in our dishes.

All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

PROVENANCE NOTES

JOE FREIRE STRAWBERRIES – JERSEY

Grown locally in Jersey by Joe Freire, these strawberries are hand picked at peak ripeness, delivering exceptional natural sweetness, deep colour, and full flavour. A true seasonal highlight of the island, reflecting Jersey's unique climate and rich agricultural heritage.

ALAN RABET ORGANIC JERSEY ROYALS – JERSEY

Supplied by Alan Rabet, a respected local grower, these certified organic Jersey Royals are cultivated using traditional methods on the island's south facing slopes. Known for their distinctive nutty flavour and firm texture, they are protected by PDO status and are a true taste of Jersey's farming heritage.

JERSEY DAIRY – JERSEY

Produced exclusively from the milk of pure bred Jersey cows, Jersey Dairy products are renowned for their rich, creamy flavour and high quality. The dairy is farmer-owned, ensuring full traceability and supporting local agriculture while maintaining the island's long-standing reputation for exceptional dairy produce.

3 OAKS VINERIES TOMATOES – JERSEY

Grown at 3 Oaks Vineries in the heart of Jersey, these tomatoes are cultivated in controlled glasshouse conditions to ensure optimal flavour and consistency. Harvested vine ripened for maximum sweetness and depth, they showcase the quality and innovation of modern Jersey horticulture.

