



SPRING MENU

Lunch / Early Birds 12.00 - 14.00
2 courses £15.00 3 courses £17.50

Dinner 19.00 - 21.30
2 courses £18.50 3 courses £25.00

STARTERS

Chef's Homemade Soup of the Day (GF+Vegan)*
Guernsey butter & homemade bread

Caesar Salad (GF)*
Classic tossed leaves in a garlic caesar dressing, crunchy croutons, shaved parmesan
Add chicken £2.50

Thai-Style Mussels (DF.GF)
Lemongrass, coconut milk.

Caprese Salad (V,GF)*
Tomatoes, mozzarella, basil, olive oil & balsamic drizzle

House Smoked Mackerel Pate (GF)*
Toasted bloomer, lemon & watercress salad

Beef Carpaccio (GF)
Rocket, lemon and olive oil dressing, parmesan shavings

DESSERTS

Raspberry Tart (Vegan)

Strawberry and Pistachio Mousse
Red berry gelée

Sticky Toffee Pudding*
Butterscotch sauce, double cream

Rhubarb & Ginger Crumble
Vanilla ice cream

Eton Mess (GF)*
Berry compote, whipped guernsey cream, meringue & fresh berries

MAINS

Herb Marinated Lamb Rib Chops (GF)
Sautéed spinach, sweet potato mash & rosemary jus

Traditional Fish 'n Chips*
Tartare sauce, mushy peas

Local Fish of the Day (GF, DF)
Crushed new potatoes

Honey Glazed Chicken Breast (GF+DF) *
Lemon, thyme, & pomme anna potatoes

Pan Roasted Skate Wing (GF+DF)*
Celeriac purée, crisp kale, caper & butter dressing

Mediterranean Roasted Vegetable Strudel (V. Vegan)*
Tomato sauce & mixed salad

Curried Chickpeas & Spinach (vegan+ GF)*
Tomato & buckwheats

Pork Schnitzel*
Warm potato salad, tomato & caper sauce

Classic Ratatouille (Vegan+GF)*
Aubergine, courgette, peppers & vegan cheese

Selection of Ice Cream (GF)*
Two scoops of your choices
Please ask your server for the selection
Vegan options available

Selection of our Sorbet (Vegan+GF)*
Raspberry, passion fruit, lemon, mango with shortbread biscuit

La Grande Mare

HOTEL, GOLF & COUNTRY CLUB

A place for everyone

Dishes marked * are included on the Lunch and Early Bird Dinner Menu. Available 12.00 - 14.00 and 19.00 - 21.30