

THE HOUMET

relaxed drinking & dining



INNDULGENCE CARD
ACCEPTED HERE

For more information please go to www.BookGsy.com

We accept most major credit cards, cash & Euro notes.

Sorry no cheques.

WINE LIST

WHITE WINES

	Bottle	250ml	175ml
Chardonnay , McGuigan, Signature, Australia	16.50	5.80	4.30
Sauvignon Blanc , Sierra Grande, Chile	15.00	5.30	3.95
Mâcon Lugny "Les Genièvre" Louis Latour, France	18.00		
Pinot Grigio , Veritiere, Italy	16.50	5.80	4.30
Unoaked Chardonnay , Jack Rabbit, USA	15.00	5.30	3.95

*Probably the Best Value 1er Cru
Chablis in Guernsey*

Chablis, 1er Cru, Vaillons, Simonnet-Febvre, France 22.80

Soave , Donini, Italy	15.00	5.30	3.95
Sauvignon Blanc , Marlborough, Stoneleigh, New Zealand	18.00		
White Rioja Viura , Bodegas Artesa, Spain	16.50	5.80	4.30
Muscadet , de Sevre et Maine, la Cassemichère, France	15.00	5.30	3.95

ROSÉ WINES

Rosé , Norte Chico, Chile	15.00	5.30	3.95
Pinot Grigio Blush , Lamberti, Italy	16.50	5.80	4.30
White Zinfandel , Jack Rabbit, Rosé, USA	15.00	5.30	3.95

RED WINES

Malbec , Cuma Organic, Argentina	16.50	5.80	4.30
Merlot , Sierra Grande, Chile	15.00	5.30	3.95
Cabernet-Sauvignon , The Churchyard, Franschhoek Cellar/Boshcendal, South Africa	16.50	5.80	4.30
Fleurie , Georges Duboeuf, France	18.00		
Cabernet-Shiraz , Hardys Sailing, Australia	15.00	5.30	3.95

*Probably the Best Value Grand
Cru, St Emilion in Guernsey*

Château Trapaud, Grand Cru, St Emilion, France 22.80

Shiraz , Lazy Lizard, France	15.00	5.30	3.95
Rioja , Marqués de Cáceres, Crianza, Spain	18.00		
Valpolicella Classico , Bolla, Italy	16.50	5.80	4.30
Côtes du Rhône , Thomas Basso, France	15.00	5.30	3.95

FIZZ

	Bottle	200ml Bottle
Moet & Chandon , Brut Imperial	44.00	
Prosecco Brut , Conti d'Arco, Italy	18.80	
Borgo Molino Prosecco Brut , Italy		5.95
"Prosecco Style" Aurora Rosé , Ponte, Italy	18.80	

Try our Craft Beers

The ideal accompaniment to great food

Erdinger 500ml

Liberation IPA 500ml

Sam Adams Boston Lager 330ml



STARTERS

- Handmade Thai Style Guernsey Crab Cakes** 6.95 / 11.65
Local crab cakes flavoured with chilli, lime & coriander, with mixed leaves & sweet chilli & crisp vegetable dip
- Mussels Marinière & Crusty Bread** 8.25
Classic steamed mussels with white wine, shallots, garlic, fine herbs & Guernsey cream
- Half Rack of BBQ Baby Back Pork Ribs** 6.95
Marinated in smokey bbq sauce, slow cooked to melt-in-your-mouth perfection, served with Houmet Tavern classic crunchy coleslaw
- Deep-fried Crispy Brie** V 6.20 / 10.95
Coated in bread crumbs, served with mixed leaves & orange, brandy & cranberry sauce

FISH & SEAFOOD

- Fritto Misto**
Trio of crispy seafood, breaded scampi, tempura prawn tails & calamari, with salad garnish, lemon mayo & sweet chilli dipping sauce
- Regular** 7.75
Large with Chunky Chips 11.95
- Mussels Marinière & Crusty Bread** 12.25
Classic steamed mussels with white wine, shallots, garlic, fine herbs & Guernsey cream, served with chunky chips
- Beer Battered Fish & Chips** ☺ 8.60 / 11.25
Deep-fried fillet of cod in a Liberation Ale batter, served with chunky chips, mushy peas & rustic tartare sauce
- Whole-tail Breaded Scampi & Fries** ☺ 7.80 / 9.95
Served with chunky chips, garden peas & rustic tartare sauce

HOUMET FAVOURITES

- Beef, Ale & Mushroom Pie** 10.25
Tender beef steak braised in Liberation Ale topped with a golden puff pastry lid, served with seasonal vegetables & smooth mashed potato
- Classic Caesar Salad** 5.95 / 9.95
Crisp lettuce, bacon lardons, garlic croutons & parmesan shavings bound in our creamy Caesar style dressing
- Add Char-grilled Chicken** 7.95 / 10.95
Add Garlic King Prawns 8.80 / 11.95
- Oven Baked Beef Lasagne** 7.90 / 10.25
Layers of delicious slow-cooked beef ragu & pasta topped with béchamel sauce, Cheddar & Parmesan cheese served with garlic bread & salad garnish

Why not try a glass of our Australian McGuigan, Signature Chardonnay, full of ripe Melon & honey flavours the perfect accompaniment to lasagne & our Caesar salads

FROM THE CHAR-GRILL

STEAKS

- Served with sauté button mushrooms, beer battered onion rings & your choice of chunky chips or buttered baby potatoes
- 8oz Fillet Steak** 22.00
8oz Sirloin 16.95
Steak & Rib Combo 22.00
8oz sirloin steak served with a half rack of bbq baby back pork ribs
- Add**
- Au Poivre Sauce or Creamy Stilton Sauce** 2.00
Garlic & Herb Butter 1.50

If you are having something from our Grill why not pair it with our delicious Malbec, Cuma Organic full of ripe cherry flavours with soft, pleasant finish

- Houmet Hunters Chicken** 10.95
Char-grilled breast of chicken topped with sticky bbq sauce, smoked bacon & melted Cheddar cheese, served with chunky chips & dressed salad
- Baby Back Pork Ribs** 11.95
Marinated in smokey bbq sauce, slow cooked to melt-in-your-mouth perfection, served with chunky chips, Houmet Tavern classic crunchy coleslaw & salad garnish

- Chef's Soup of the Day** V 4.50
With crusty bread & Guernsey butter
- Smooth Chicken Liver Pâté with Apple & Ashton Press Cider Chutney** 6.25
Served with crusty bread & Guernsey butter
- Warm Chicken & Bacon Salad** 7.25 / 10.95
Tender marinated chicken & crisp bacon served on a bed of mixed salad leaves, tomatoes & red onion with a wholegrain mustard vinaigrette
- Crab & Prawn Cocktail** 7.95 / 11.95
Hand picked local crab & selected cocktail prawns with lemon mayonnaise, served on a bed of crisp lettuce, cucumber & tomato with brown bread & Guernsey butter

- Pan-fried Salmon Fillet with Caper, Lemon & Parsley Butter** 11.95
With Guernsey crab flavoured crushed baby potatoes & vegetables of the day

Our refreshing Bodegas Artesa, White Rioja Viura, from Spain with aromas of Peach & Citrus fruits is an ideal partner for Fish & Seafood dishes on the menu

- The Houmet Fish Pie** 10.95
Chunks of cod fillet, salmon & smoked haddock with baby spinach & hard boiled free-range egg in a creamy white wine & dill sauce, topped with smooth mashed potato & grated Cheddar then oven baked, served with a dressed mixed salad

- Houmet Greek Salad** 5.60 / 9.50
Crumbled feta cheese, ripe tomato, cucumber, red pepper, olives & red onion piled on a bed of mixed leaves dressed with olive oil & Balsamic vinegar
- Cape Malay Lamb Curry** ☺ 10.65
Succulent diced lamb slow-cooked in a rich, fruity curry sauce flavoured with garlic, ginger & turmeric, served with Basmati rice
- Local Bangers & Mash** ☺ 6.95 / 9.95
'Country Butcher's' Guernsey pork & leek sausages, buttery mashed potato & caramelised red onion gravy
- Hand Carved Honey Roast Ham, Egg & Chips** ☺ 7.20 / 9.50
Our thick sliced gammon ham topped with two fried free-range eggs & chunky chips

BURGERS

- Served in a toasted bun with chunky chips, salad garnish & Houmet Tavern crunchy classic coleslaw
- 'Country Butcher's' 6oz Guernsey Burger** ☺ 9.25
With smoked bacon & Cheddar cheese & burger relish
- Double up and add a Second Burger** 12.95
- Houmet Tavern Breakfast Burger** 11.95
A 6oz Country Butcher burger, two sausages, bacon & a free-range fried egg
- Chicken Burger with Cracked Black Pepper, Lemon & Tarragon** 9.95
Light & zingy flavoured, butterflied chicken breast marinated in honey, cracked black pepper & tarragon, with creamy mayonnaise
- Stuffed Mushroom Burger** V 9.50
Grilled flat cap mushroom filled with feta & baby spinach, with garlic mayonnaise

All Burgers available as a LOW CARB OPTION served without the bun & chips, instead with a generous serving of Salad

DESSERTS

- Sticky Toffee Pudding & Butterscotch Sauce** 5.95
With Guernsey vanilla ice cream or Guernsey cream
- Houmet Homemade Cheesecake** 5.95
Please ask a member of staff for today's flavour
- Warm Chocolate Fudge Cake** 5.95
With Guernsey vanilla ice cream
- Selection of Guernsey Ice Cream** (3 scoops) 4.25

SIDES

- Crusty Bread & Guernsey Butter** V 2.95
Chunky Chips V 3.35
Beer Battered Onion Rings V 2.95
Cheesy Chips V 3.95
Garlic Bread V 3.75
Cheesy Garlic Bread V 4.50
Seasonal Vegetables V 3.95
Crisp Salad Bowl V 3.75
Buttered Baby Potatoes V 3.50
Classic Crunchy Coleslaw V 2.95

LUNCH MENU

SERVED 12 - 2PM

SANDWICHES

- On thick cut bloomer bread with salad garnish
- Home-cooked Gammon Ham & Tomato** 4.95
Tuna Mayonnaise 5.50
Classic BLT 5.25
Prawns Marie Rose 6.25
Crab, Rocket & Lemon Mayo 7.95

Why not add a Handful of Chunky Chips or a Mug of Soup for 1.50

SPECIALITY SANDWICHES

- With salad garnish & chunky chips
- Char-grilled Chicken, Smoked Bacon & Brie** 7.95
Steak & Onion Baguette with a Fried Egg 8.95
Grilled steak, Butcombe Beer red onion marmalade & free-range fried egg

☺ Childrens portions available and a scoop of ice cream to finish at 6.95

V Suitable for Vegetarians

Produced in a kitchen using Gluten, Nuts, Celery, Fish, Shellfish & Dairy Products.

We only use Free Range Eggs in our Kitchen