



Starters

Tempura Tiger Prawns, Sweet Chilli Jam	7.95
Sumptuous Mediterranean Fish Soup	7.95
Fried Brie Wedges, Raspberry Coulis Apple Chutney	5.95
Crab & Fish Cakes with homemade Salsa	6.25
Tian of Smoked Salmon, Crab and Prawns (Lime Mayo)	7.95
Seared scallops, Black Pudding & Pancetta	7.95
Breaded Guernsey Mushrooms tartar sauce	5.95
Guernsey Crab Cocktail, Mary Rose sauce	7.95
Baby Calamari with Prawns, Chilli and Garlic	7.75
Freshly Made Soup	4.95
Asparagus and Pancetta topped with a poached egg	6.95
Tomato, Mozzarella, Avocado & Basil Salad	5.95

Pasta & Vegetarian

	Starter	Main
Linguini Crab	6.95	13.95
Linguini, Seafood		16.50
Gnocchi, Butternut Squash, Parmesan & Sage		10.75
Asparagus and Butternut Squash Risotto		10.95
Roasted Vegetable Medley Topped With Goats Cheese		10.75

Steaks

With grilled tomatoes, mushrooms, onion rings and fries

8oz Prime Fillet Steak	21.95
8oz Prime Sirloin Steak	19.50
Sauces: Diane 1.95 Pepper 1.95 Crab 2.95 Bearnaise 1.95	
Espetada – Seasoned fillet steak kebab	19.50



Fresh Fish and other mains

Sea Bass fillet with Prawns, Roast Squash, Sauté Potatoes, Steamed Spinach & White Wine Sauce	16.00
Whole Grilled Dover Sole (market price)	
Scallops and King Prawns Thermidor	15.95
Seared Fillet of Salmon, Hollandaise Sauce and Mash Pot	14.50
Hand Dived Guernsey Scallops, Sauce Meunier	14.50
Battered Cod and Chips, Garden Peas	12.50
Seafood Mix Grill, Half Lobster, Scallops, King Prawns and Sea Bass Fillet	28.50
Seafood Espetada (Salmon, Scallops, King Prawns) Served with a side salad	18.50
Grilled Chicken Breast, Asparagus and Madeira Jus	12.95
Peppered Duck Confit, Port wine sauce, Roast Vegetables	13.50
Mild beef Madras, fragrant rice and Pappadums	13.50

House Specials

Nobby's Hometown Cataplana (For two)	39.95
A selection of fish, Clams, Prawns, Mussels, Scallops, topped with Lobster & served on a traditional Cataplana	
Jose's Lamb Casserole	14.50
Tender lamb slow roasted with potatoes, carrots & mushrooms	
Sirloin Steak Tagliata (for two)	34.00
Tuscan speciality - succulent Sirloin, char-grilled & sliced, drizzled with Olive Oil & served with Rocket, Lemon & Rosemary Potatoes	

Sides

Mixed Salad	2.95	Buttered Carrots	2.95
Green Salad	2.95	New potatoes	2.25
Green beans	2.95	Fries	2.25
Spinach	3.25	Sauté potatoes	2.25
Fried zucchini	2.95	Cauliflower cheese	3.25
Buttered Asparagus	3.25	Garlic Bread	2.25



Main All Inclusive

Tian of Smoked Salmon, Crab and Prawns
Breaded Guernsey Mushrooms, Tartar Sauce
Tomato, Mozzarella, Avocado & Basil Salad
Brie Wedges, Raspberry Coulis

Calamari and chorizo chilli and garlic

Homemade Soup

Sea Bass Fillet

Crab and pea risotto

Asparagus and Butternut Squash Risotto
Side Salad

Cajun Chicken Breast

Creamy Sweetcorn and Pea Risotto

8oz Sirloin Steak

Grilled Tomato, Mushrooms, Onion Rings & Fries

Slow Cooked Lamb Shank

Mash Potato, Green Beans, Port Gravy

Baileys Crème Brulee

Hot Chocolate Brownie, Vanilla Ice-cream

English and Continental Cheeses

Tropical Cheese Cake

£24.50