



Menu



Entree

Seared Scallops	£7.25
Celeriac puree, black pudding fritters, apple jelly	
* Confit of Duck Spring Roll	£5.95
Stir-fried vegetables & aromatic plum sauce	
*(v) Pressed Goats Cheese & Red Pepper Terrine	£6.50
Plum and tomato chutney, basil emulsion and pickled beetroot	
Melon & Lobster	£8.00
Compressed Vale La Lande No 2 Vinery melon with chilled Guernsey lobster, curried sultana jelly	
(V) Chilled Red Cabbage Gazpacho	£4.50
with homemade mustard ice cream	

Main Course

* Crispy Pork Belly	£12.75
With seared local scallops, squash cannelloni, smoked pancetta and apple puree. Served with local cider jus	
* Braised Jacobs Ladder	£14.50
Braised beef in ale, crispy pancetta, smoked mash potato with king oyster mushroom	
Roast Breast of Gressingham Duck	£12.50
Croquettes of leg, spiced poached pear, bok choy and puy lentils	
Braised Shoulder of Lamb	£15.00
Pea & broad bean ragout, Jerusalem artichoke and light Rosemary jus	
* Poached & Roasted Stuffed Chicken Breast	£11.75
garlic mousse, sweetcorn and basil risotto with a wild mushroom and chicken liquor	
* Gourmet Fish & Chips	£12.00
Guernsey Pollack dipped in light batter, pont neuf potatoes and minted garden peas	

The Grill

Our steaks are from British & Irish Farms matured for a minimum of 21 days to ensure maximum tenderness and flavour. Our chefs then chargrill and rest your steaks to order. All steaks are served with a classic garnish of baked tomato, sautéed mushrooms accompanied with thick hand cut chips.

Side Orders

Sautéed Spinach & Onions	£3.50
Buttered Guernsey New Potatoes	£3.50
Hand Cut Chips	£3.50
Sweet Potato Chips	£3.50
Red Onion, Guernsey Watercress & Spinach Salad	£3.50

* Horseradish Salmon Rilette	£7.25
Guernsey watercress panacotta and crispy homemade soda bread	
Local Crab & Ricotta Ravioli	£7.50
Wilted Guernsey spinach, crab bisque and fennel apple saladette	
* Chicken Liver Parfait	£4.95
Red onion jam and melba toast	
Croque du Jour	£3.95
A fresh seasonal soup made daily	
(V) English Asparagus	£5.85
Poached Castel Farm free range egg, homemade salad cream	

Catch of the Day	Market Price
Pan fried or Grilled served with new potatoes, salad and a sauce of your choice	
Half Lobster Thermidor	Market Price
Glazed with smoked Guernsey cheddar served with paella rice	
Pan Fried Fillet of Guernsey Brill	£16.00
With baby vegetables, potato rostie and warm tartar sauce	
*(V) Squash & Red Pepper Wellington	£12.00
with braised lentils and cream of Tarragon sauce	
*(V) Goat's Cheese & Onion Mini Quiche	£11.00
With roast basil tomato fondue and a petit salad	
*(V) Potato Gnocchi	£9.95
with chargrilled Mediterranean vegetables, basil pesto and toasted pine nuts	
<i>(V) Vegetarian</i>	

Sirloin	8oz £20.95	10oz £23.95
Fillet	8oz £24.95	10oz £26.95
Rib eye	8oz £20.50	

Sauces	
Pepper, Diane, Béarnaise or Garlic Butter	£1.95

please advise a member of our team if you have any allergies or wish your dish to be made a certain way



Menu



Dessert Menu

*Vanilla Bean Crème Brulée	£5.65	*Cappuccino Delice	£5.65
Aromatic poached rhubarb, fennel and pistachio short bread		With crème Anglaise and coffee syrup	
*Citrus & Ricotta Cheesecake	£5.65	*Warm Honey & Walnut Tart	£5.65
Macadamia snap and mango puree		With homemade yogurt ice cream	
Chocolate Orange Molton Soufflé (HOT)	£5.65	*Toffee Banana Pudding	£5.65
Sesame nougat praline & Le Hechet vanilla ice cream		Caramel sauce, brandy snap tuile and Guernsey dairy cream	
		Farmhouse Cheese at your table	£7.50
		Selection of 3 cheeses with chutney and biscuits	

Coffees & Teas

Espresso	Single £1.75	Double £3.50	Decaf	
A small concentrated shot of coffee produced by forcing very hot water under pressure through finely grounded coffee beans			All of the coffees are available using decaffeinated Espresso	
Americano	Single £1.95	Double £3.70	Cadbury's Hot Chocolate	£2.25
Espresso with added hot water served with or without milk.			Made with Guernsey milk and rich cream (Why not add spiced rum or any liqueur)	
Cappuccino		£2.15	Tea/Fruit Infusions from	£2.00
A shot of espresso drunk through steamed milk and textured foam				
Macchiato		£2.15	Special Liqueur Coffee from	£4.95
A shot of espresso with a topping of foamed milk			A full range of aperitifs, spirits & liqueurs are available	
Latte		£2.15		
Steamed milk over an espresso				

**** Spring Prix Fixe Menu ****

* Dishes to choose from
3 courses for £21.95
2 courses for £16.95