



Starters

A Seasonal Soup Crock £5.50

With artisan bread & Guernsey butter pats

Brandy Chicken Liver Parfait £7.00

homemade chefs aromatic spiced mixed fruit chutney and toasted brioche slice

Smoked Paprika Chorizo Scotch Eggs £6.20

Picante ketchup

Seared Scallops £11.25

seared fresh Guernsey scallops with pea puree, black pudding and crispy smoked pancetta

Pink Grapefruit Gin Cured Salmon £11.00

buttermilk blinis, crème fraiche, maple syrup dressing, crushed juniper berries

Prawn Cocktail £9.75

gem lettuce, celery, salt & black pepper croutons bloody rose sauce

Mushroom Crumpet (V) £7.50

wild and field mushrooms, sauteed in garlic butter, crème fraiche, lemon juice & parsley

(ve) Greek Style Charred Asparagus £7.50

Dressed with vegan feta cheese, compressed cucumber, oregano marinated black olives and sweet red onion

Mains

Oak Hamburger & Pepper Cream £15.50

Charred in a pain aux rustic bun, mayo, horseradish ketchup, dill pickle & hand cut chips

ADD west country cheddar £1.50

ADD smoked bacon £1.50

Chicken Holstein £17.50 (L)

Coated in a panko crumb topped with fried egg, lemon, caper & anchovy butter served with sauteed new potatoes

Minute Steak £17.00 (L)

Thinly beaten, charred, pepper cream, fried onions, hand cut chips & green salad

Crispy Confit of Duck £16.25

with white haricot and chorizo cassoulet, crispy potato straw

Mains cont'd

Ham & Chicken Pie £14.95

flaky buttery pastry with tender chunks of chicken & ham hock bound in a light creamy sauce with fresh herbs. Served with pomme puree

Baked Hazelnut Crusted Fillet of Brill £17.75

with a light smooth curried sweetcorn velouté and charred cauliflower

Crab Linguine £17.00 (L)

hand-picked fresh Guernsey chancre crab white meat. Tossed with fresh chilli, coriander linguini pasta in extra virgin olive oil

Grilled Catch of the Day Niçoise

£ Market Price

A warm salad of haricot vert, olives, heirloom tomatoes, new potatoes, boiled egg & anchovies, dressed in olive oil, lemon juice, red wine vinegar & Dijon mustard

Whole Tail Scampi £14.75 (L)

Traditionally dipped in a beer batter, thick cut chips, smashed peas, tartar sauce & charred lemon

Fish & Chips £15.50 (L)

Traditional battered fillets, smashed peas, thick cut chips, tartar sauce & charred lemon

Charcuterie Board £17.50

Cured meats, chicken liver parfait, pickles, cider chutney, cheeses, French stick and Guernsey butter

Accessories

Heirloom Tomato, Basil, Gem Salad & House Dressing £4.50

Truffle & Parmesan Chips £3.75

Green Leaf Salad Red Wine Vinegar & Dijon Dressing £4.50

Green Beans, Roasted Almond Flakes £ 3.00

Hand Cut Chips £3.20

Herb New Potatoes £3.00

Sweet Potato Fries Guernsey Seaweed Salt £ 3.20

Braised Carrots £3.00

Soused White Cabbage £3.50

We offer a Lighter portion of the dishes marked with (L) and these will be discounted by 10%



Salads, Ploughman and Sandwiches

Ploughman's Lunch £14.50

A ploughman's is not a recipe it's an assembly of good quality ingredients

Guernsey butter, crusty bread, West Country Cheddar, home pickled onions, boiled eggs & salad

Guernsey Crab & Atlantic Prawn Salad £18.95

Light boiled hen's egg with chilli lime dressing

Baked Nut Crusted Goats Cheese Crostin £15.50

Glazed figs and prosciutto ham salad, whole grain mustard and honey dressing

Poached Chicken & Farmhouse Ham Salad £14.95

Herbed new potatoes and artisan bread

(ve) Greek Style Charred Asparagus £15.95

dressed with vegan feta cheese, compressed cucumber, oregano marinated black olive and sweet red onion

Classic Sandwiches

**on Thick White, Malted Wheat Bloomer
or freshly baked soft Ciapanini roll, all
served with Pommes Gaufrettes**

Soup & Sandwich £8.95

A bowl of our daily made soup and a choice of the top three sandwiches

Sliced Chicken Breast, Mayo,
Lettuce and Tomato £7.50

Farmhouse Ham and Dijon Mustard £6.95

West Country Cheddar
and Apple Chutney (V) £5.95

Atlantic Prawns, Marie Rose Sauce and Smoked Salmon

Baby Gem Lettuce £8.75

Steak Sandwich

on a pain aux rustic, Garlic Butter
and Raw Onion Rings £10.25

BLT

Grilled Smoky Bacon and Beef Tomato, Tarragon
Mayonnaise, Romaine Lettuce Heart on pain aux
rustic £6.95

Vegan Club Sandwich

Roasted Peppers, Gem Lettuce,
Mozzarella, Sliced Tomato,
Dill Pickle and Ajvar Relish (VE) £7.00

Crushed Avocado and Grilled Asparagus Bruschetta

Tomato and Red Onion Salsa & Olive Relish (VE)
£7.95

Please ask your waiter for
our Soup & Fish of the Day

Please always inform your server of any allergies or intolerances before placing your order not all ingredients are listed on the menu & we cannot guarantee the total absence of allergies