



## 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

### **Fruits De Mer £58.00**

for 2 to share and including whole Guernsey chancre crab, oysters, mussels, crevettes & shell on prawns with pickled shallots and cocktail sauce. Served with crusty baguette and dressed seasonal salad

(24 hours notice required)

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

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

### **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

## 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

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