



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

Scottish Smoked Salmon, Avocado & Arugula Salad £17.00 (L)

Light boiled hen's egg with chilli lime dressing

Baked Mixed 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

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



Starters

A Seasonal Soup Crock £5.50

With artisan bread & Guernsey butter pats

Game Terrine £7.25

a delightfully heady mix of British game, spices and orange zest, spiced plum and burnt pear chutney, walnut bread

Smoked Paprika Chorizo Scotch Eggs

£6.20

Picante ketchup

Rope Grown Mussels in Butcombe Rare

Breed Ale £7.50

the combination of mussels, shallots, celeriac and British Ale is a match made in heaven. Finished with crème fraiche, fresh herbs and diced apple. Basket of artisan bread, Guernsey butter

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

Moussettes au Four (Bean Jar)

Starter £6.50

our traditional croque made with ham hock, beef shin, butter and haricot beans cooked in an earthenware pot for at least 24 hours

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

Moussettes au Four (Bean Jar)

Main £11.00

our traditional croque made with ham hock, beef shin, butter and haricot beans cooked in an earthenware pot for at least 24 hours

Venison & Onion Pie £14.50

slow braised in red wine, wild mushrooms and touched with orange marmalade. Served with pomme puree (mash)

Rope Grown Mussels in Butcombe Rare

Breed Ale £12.50

the combination of mussels, shallots, celeriac and British Ale is a match made in heaven. Finished with crème fraiche, fresh herbs and diced apple. Basket of artisan bread, Guernsey butter

Seafood Linguine £17.75 (L)

Tossed pasta & sea spaghetti with fresh handpicked crab, clams, mussels & calamari in a white wine & chive cream with parmesan shavings & garlic bread

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

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

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