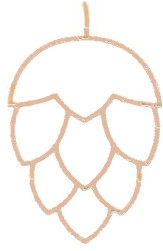
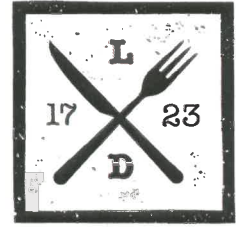


# MENU



## HOTEL LES DOUVRES BAR & RESTAURANT



**Lunch** 12pm-2pm **Dinner** 6pm-9pm  
7 days a week

### Bar Snacks

Garlic Pizza Bread <b>GFA V</b> Add cheese £1.50	8.50
"Douvres" dough balls <b>V</b> garlic butter	6.95
Bread board <b>GFA</b> oil & balsamic	7.95
Marinated olives <b>VE DF GF</b>	6.95
Hummus <b>VEA DF</b> toasted flat bread	6.95

### Starter

Soup of the day <b>V GFA</b> ciabatta & Guernsey butter	6.50
Salt & pepper squid <b>DF</b> Asian slaw & sweet chilli dip	8.95
Spicy dry rub chicken wings <b>GF</b> cucumber raita	7.95
Deep fried halloumi <b>GF V</b> sweet tomato dipping chutney	7.50
Guernsey crab cake celeriac remoulade & mango chutney	8.50
Chick pea falafel <b>DF GF VE</b> rocket & spring onion salad, tahini dressing	6.95

### Sides

French fries <b>DF VE</b>	5.00	Dressed house salad <b>GF DF VE</b>	4.50
Chunky chips <b>DF VE</b>	4.50	Rocket & parmesan salad <b>GF V</b>	4.50
Sweet potato fries <b>DF VE</b>	5.50	Tomato & red onion salad <b>GF DF VE</b>	4.50
Sauteed seasonal veg <b>GF V</b>	4.50	Onion rings <b>DF VE</b>	3.50

### Mains

Chicken souvlaki <b>GFA</b> marinated chicken skewers served on flat bread, house salad & fries	17.95
BBQ ribs <b>GF DF</b> slow cooked baby back ribs, house marinade, coleslaw & fries	17.95
8oz ribeye steak <b>GF DF</b> grilled mushroom & tomato, French fries, onion rings	25.95
8oz fillet steak <b>GF DF</b> grilled mushroom & tomato, French fries, onion rings	28.95

Steak sauces 2.00  
Diane, peppercorn, red wine jus, garlic butter

Guernsey beef burger <b>GFA</b> brioche bun, crispy lettuce, tomato, red onion, coleslaw, relish & French fries	15.50
Cajun chicken burger <b>GFA</b> brioche bun, roasted red pepper, crispy lettuce, coleslaw, garlic aioli & French fries	15.50
Plant burger <b>VE GFA</b> vegan bun, avocado, crispy lettuce, tomato, red onion, dirty vegan mayo & French fries	15.95

Add  
cheddar cheese | blue cheese | bacon | avocado - 2.00 each

Roasted fillet of cod & cherry tomato compote <b>GF DFA</b> asparagus & rosemary potatoes	19.95
Oven baked teriyaki salmon fillet <b>DF</b> sauteed kale, toasted sesame seeds & quinoa	19.95
Local beer battered cod <b>DF</b> mushy peas, tartare sauce & French fries	16.95
Aubergine parmigiana <b>V GFA</b> dressed leaf & garlic ciabatta	15.95
Rigatoni with vegan bolognese <b>VE DF</b> mushroom based bolognese, vegan parmesan & dressed leaf	14.50
Sweet potato, lentil & spinach curry <b>VE GFA DF</b> toasted pitta & boiled rice	15.50
Local crab & avocado salad <b>GF DF</b> mixed leaf & lemon dressing	10.50/20.95
Hot salmon niçoise <b>GF DF</b> potato, green beans, tomato, olives, lettuce, boiled eggs	18.95
Seared tuna salad <b>GF DF</b> quinoa, avocado, sesame & ginger dressing	11.95/19.95
Parma ham salad <b>GF</b> mozzarella, avocado, pesto & dressed house salad	8.50/15.95

**V** Vegetarian   **VE** Vegan   **DF** Dairy Free   **GF** Gluten Free   **A** Available

All our food is prepared in a kitchen where nuts, gluten & other allergens are present - our menu descriptions do not include all ingredients.  
If more information about allergens is required, please ask a member of our team