

STARTERS

Pan-Fried Tiger Prawns and Calamari ^{GF} £12

With a Leek, Tomato, Mustard & Lemon Butter Sauce

Thai Style Seared Local Scallops ^{DF} £13

Garlic, Chilli & Ginger - Olive Oil

Lobster Bisque £10

Garlic Aioli, Croutons

Local Crab & Scallop Thermidor £14

Mustard Cream Sauce, Guernsey Cheddar, Fresh Parmesan

Parma Ham Board ^{DF} £11

Sun Dried Tomato, Black Olive Tapenade - Toasted Ciabatta

Smoked Salmon, Crab Mousse, Crevette ^{GF} £13.50

Pickled Cucumber & Capers

Fresh Asparagus ^{GF} £10

Poached Egg / Hollandaise Sauce

Warm Goats Cheese & Fig Salad ^{GF/DF} £11 / 19

Beetroot Salsa with a Red Pepper Coulis

Pear, Roquefort & Walnut Salad ^{GF/DF} £11 / 19

Baby Leaves / Lemon Dressing

Vegetable Samosa ^{DF} £10 / 18

Homemade Mango Chutney

Tomato, Mozzarella and Avocado Salad ^{GF} £11

Drizzled with Homemade Pesto and Virgin Olive Oil

Creamy Mushroom & Gnocchi [ⓧ] £12 / 20

Spinach, Paprika and Garlic Soya Cream Sauce, Topped with Green Leaves

Tempura Vegetables [ⓧ] £10 / 18

Green Mixed Salad & Sweet Chilli Sauce

Stir Fry of Noodles & Vegetables ^{DF/ⓧ} £10 / 18

Spiced Vegetables tossed with Rice Noodles and Tempura Tofu

Thai Style Cauliflower Steak [ⓧ] £20

Basmati Herb Rice & Green Salad

VEGETARIAN

VEGAN[ⓧ]

^{GF} Gluten-Free ^{DF} Dairy-Free

Please inform a member of our team of any allergies or dietary requirements.

Wherever possible, we will be happy to adapt dishes to suit your needs.

MAINS

Seamus Scallops ^{GF} £26

Spiced with Cayenne Pepper, Paprika & Chilli

Roasted Sea Bass Fillet ^{GF} £30

With Lime and Ginger Butter, Sauté Spinach, Champ

Reef & Beef ^{GF} £33

Mignon, King Prawns, Scallops.

Served with Garlic Butter & Spinach

Roasted Monkfish & Crevettes Skewer ^{GF} £30

Spinach with Garlic & Herb Butter

Pan Seared Chicken Breast ^{GF} £20

Garlic, Cream & Mushroom Sauce, Spinach & Potato Dauphinoise

Brill £32 / Seabass £28 / Monkfish £32 ^{GF}

Coming with Tossed Mixed Greens and a Choice of Sauce

Sauces: Hollandaise / Meuniere / Garlic & Chilli / Chimichurri / Thai Style/ Tomato Salsa

Guernsey Lobster (whole or half) Market Price

Choose from:

- Chilled with Mixed Salad ^{GF/DF}
- Thermidor Sauce, Parmesan with Mixed Salad
- Garlic Butter with Mixed Salad ^{GF}

PLATTERS Price Per Person

Chilled Seafood Platter ^{GF} £MP

Half Guernsey Lobster, Handpicked Crab Meat, King Prawns, Smoked Salmon, Crevettes,

Mackerel Paté, Smoked Trout Fillets, Baby Shell Prawns

Mixed Leaf Salad, Warm New Potatoes, Dipping Sauces & Lemon

Seared Fish & Shellfish ^{GF} £35

Brill, Seabass, King Prawns and Scallops with Spinach

Choose From: Lime & Ginger Butter Sauce or Fierce & Fiery Sauce

Hot Lobster Platter £MP

Half Guernsey Lobster, Handpicked Crab Meat, King Prawns, Scallops

Mixed Leaf Salad & Thermidor Sauce

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FROM THE GRILL

"Fierce and Fiery" Fillet of Beef ^{GF} **£35**

With Julienne Vegetables Served on a Bed of Champ

Pan Seared Fillet of Beef 8oz ^{GF} **£35**

Home Cut Chips, Grilled Tomato, Mushroom

Chateaubriand For Two 18oz ^{GF} **£70**

Prime Irish Beef — Served with Green Beans, Honey Roast Carrots

French Fries & Garnished with Vine Tomatoes

ADD YOUR SAUCE: £3

Peppercorn / Bearnaise / Diane / Port & Stilton

INDULGE WITH STEAK EXTRAS:

Grilled Half Lobster **£MP**

Pan Seared Scallops **£6**

King Prawns **£6**

SIDES

Sauté Potatoes

Dauphinoise

French Fries

Home Cut Chips

Buttered New Potatoes

£5

ADD Parmesan OR Truffle Oil £2

Tossed Mixed Greens

Buttered Asparagus

French Beans

Steamed Broccoli

Deep Fried Courgettes

Sauté Spinach

£5.50

Tomato & Onion

Mixed Salad

Green Salad

£4.50

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DESSERTS

Fresh Berries, Lemon Sorbet & Limoncello ^{GF/DF}	£9
Meringue Crumb	
Chocolate Brownie	£9
Vanilla Ice Cream & Chocolate Sauce	
Sticky Toffee Pudding	£9
With Butterscotch Sauce & Vanilla Ice Cream	
Baked Lemon Tart	£9
With Fruit Coulis & Raspberry Sorbet	
Chocolate Amaretto Tiramisu	£9
With Vanilla Ice Cream and Grated Chocolate	
Baked Orange and Grand Marnier Cheesecake ^{GF}	£9
Homemade Strawberry Jam & Vanilla Ice Cream	
Affogato ^{GF}	£7
Guernsey Vanilla Ice Cream, Espresso	
Add: Disaronno Shot £4.20 / Baileys £3	
Selection of Ice Creams or Sorbets	£2.90/ Per Scoop
With Summer Berries and Dark Chocolate Pencil	
ICE CREAMS: Guernsey Vanilla / Chocolate / Strawberry	
SORBETS ^{DF} : Mango / Lemon / Raspberry	
Selection of Cheese & Biscuits	£11
Served with Red Onion Marmalade	
Add: A glass of Sauterne £7.50 or Ruby Port £5	

DIGESTIFS / DESSERT WINES

Sauternes		£7.50 / £35.00
LBV Port	50ml	£7.00
Ruby Port	50ml	£5
Liqueur Coffees		£9.50

(Calypso, Jamaican, Russian, Amaretto, Baileys, Brandy, Irish, Cointreau)
For any other after dinner drinks please ask a member of our team

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