

Lunch Menu

Smoked Mackerel Pâté GFO

Pickled Cucumber and Melba Toast

Creamed Asparagus & Watercress Soup DFO/GF/VEG

Crusty Bread & Guernsey Butter

Garlic Mushroom Bruschetta VEG/DFO

With Chimichurri Sauce

Stornoway Black Pudding & Bacon Salad DF

Served with Mixed Leaves & Free Range Egg

Chilli Grilled Prawns GF

With Tangy Mango Salsa, Mint & Coriander



Pan-Fried Sea Bass Fillet GF

Dauphinoise, Spinach, Lemon and Parsley Beurre Blanc

Pan-Seared Lamb Rump GF/DFO

Potatoes, Peas, Asparagus & Mint Dressing

Vegetable Spring Rolls DF

Served with Spiced Noodles, Sweet Chilli Sauce

Beef Bourguignon

Classic French Beef Dish Braised in Wine and a Rich Blend of Vegetables, Served with Mashed Potatoes

Baked Honey Mustard Chicken DF/GF

Served with Basmati Rice, Honey & Mustard Glaze



Riz Au Lait GF

Caramelized Rice Pudding with Black Cherry Compote

Poached Pear GF

With Bourbon Whipped Cream, Hazelnut Crumbs & Vanilla

Selection of Cheese GFO

Served with Red Onion Marmalade and Biscuits

[VEG] Vegetarian [VEO] Vegan option [GF] Gluten-free

[GFO] Gluten-free option [DF] Dairy-free

A 10% gratuity will be added to your bill, which is shared evenly among our staff. This is very much appreciated.

2 COURSES £28

3 COURSES £32

SERVED 12 - 2PM

Tuesday - Saturday

PIER17

RESTAURANT
BAR & TERRACE