

# BISTRO MENU

## STARTERS

Served with crusty bread and Guernsey butter

With your choice of Mariniér or  
Red Thai curry sauces

Our special recipe with blue cheese dip and celery  
Too Spicy? Ask for the salt and pepper version

Smoked salmon, prawns Marie Rose  
and crab mousse

Topped with  
Mozzarella, prosciutto and onion marmalade  
or  
Mozzarella and Mediterranean vegetables

## CLASSICS

Delicious with crisp salad garnish and tartare sauce (

With warm toast and butter

Deep fried in golden breadcrumbs and served with a  
Cumberland sauce

An old favourite served with Granary bread and butter

Cooked in garlic and lemon butter and served with  
a side of garlic bread

# MAIN COURSES

With homemade chips,  
field mushroom, grilled tomato and garlic butter

A feast of sticky ribs, buffalo wings,  
French Fries and onion rings with BBQ dip and slaw

Succulent chicken breast with your choice of  
Cajun seasoning, Stilton or thyme gravy

Cheese, bacon, pickle and crisp salad,  
with Chipotle Mayo, slaw and French Fries

Bacon, lettuce, tomato, slaw and French Fries

With a rich onion gravy and buttery mashed potatoes

Bacon, eggs, sausage, tomato, homemade chips  
and baked beans

Home cooked ham with two fried eggs, homemade chips and peas

With a wholegrain mustard mash and cider sauce

With house salad or chips

With house salad or chips

With Homemade chips and garden peas

Please tell your server if you have any food allergies or dietary requirements



**BISTRO MENU**

# FISH & SEAFOOD

## Fillet of cod in a crisp batter with mushy peas

Fresh fish of the day (ask your server)

Cooked with fresh ginger and spring onions  
and served with new potatoes and green vegetables

With spinach and mashed potatoes

In a white wine and cream sauce and served with  
your choice of two sides

With your choice of Mariniér or  
Red Thai curry sauces

## CURRIES

Choose from tender chicken breast, king prawns or vegetables with rice and a grilled flatbread

Choose from tender chicken breast, king prawns or vegetables, with rice and a poppadoms

TO SHARE

Prosciutto, chorizo, salami, olives, pickles and French bread

Roasted vegetables, pickles, sun-dried tomatoes and  
French bread

A selection of cheeses with pickles, celery and red onion marmalade with French bread

## SIDES

## Add truffle oil or parmesan 1.50

**Homemade Chips 4.50**

**Potatoes of the day 4.50**

**Mac and Cheese 4.50**

**Garlic FlatBread 4.50**

**Bistro Menu**

**DESSERTS**

**Sticky Toffee Pudding 6.95**  
Topped with toffee sauce and vanilla ice cream

**Black Forest Gâteau 6.95**  
With Guernsey Cream

**Bakewell Tart 6.95**  
Layers of jam and frangipane with a topping of flaked almonds

**Homemade Chocolate Brownie 6.95**  
Served with a scoop of vanilla ice cream

**Peach Melba 6.50**  
Peach halves, ice cream, whipped cream and raspberry sauce

**Eton Mess 6.95**  
The classic combination of meringue, berries and fresh cream

**Selection of Ice Creams 6.95**  
Real Guernsey ice cream

**Assortment of Cheese and Biscuits 9.95**  
A selection of cheeses with celery, grapes and red onion marmalade

**HOT DRINKS**

**Coffee Black, White, Decaf 2.95**

**Pot of Tea 2.85**

**Herbal Teas 2.95**

**Latte 3.30**

**Cappuccino 3.30**

**Espresso 3.00**



Light Bites

SANDWICHES

- Tuna Mayonnaise 6.95
- Ham & Mustard 6.95
- Cheddar Cheese & Onion 6.95
- Prawn & Marie Rose 7.95

JACKET POTATOES

- Cheese or Cheese & Bacon 7.50
- Tuna Mayonnaise 7.50
- Cheddar Cheese & Onion 7.50
- Prawn & Marie Rose 8.95

SALADS

- Roast Chicken, Ham or Prawn 14.50  
Served with fresh seasonal salads
- Ploughman’s Lunch 14.50  
Homecooked Ham with Cheddar or Stilton, crusty bread and pickle.

