

September and October Menu

Starters

Aromatic Duck Spring Roll £12.00 (G,E,Se,So)
Asian noodle salad and a Hoi Sin sauce

Seafood Hors D'oeuvres £15.00 (F,Cr,D,E)
local crab, Greenland prawns, Scottish smoked salmon, local smoked mackerel and Marie Rose sauce

Falafel £12.00 (Vegan) (G,Se)
aromatic blended chickpeas, beetroot hummus, Tahini dip, toasted flat bread and a salad garnish

Hungarian Goulash Soup – Starter £10.00 / Main £16.00 (G,D)
hearty beef soup with smoked paprika, peppers, onions, potatoes and garlic
accompanied with crusty bread and Guernsey butter

Salads starter/main

Warm Goat Cheese Salad (V) £9.00 / £15.00 (D,N,Mu,Su)(vegan available)
honey glazed figs, walnuts, lambs lettuce and balsamic dressing

Local Handpicked Crab Salad £15.00 / £28.00 (Cr,F,E)
quail egg, avocado, avruga cavia and thousand island dressing

Cajun Chicken Ceasar Salad £9.00 / £17.00 (D,F,G,E)
little gems, parmesan shavings, herb croutons, anchovies and ceasar dressing

Grilled Meats

280g Aged Ribeye Steak £29.00 (D)

220g Aged Sirloin Steak £26.00 (D)

Pork Medallions £20.00 (D)

Corn Fed Chicken Breast £17.00 (D)

Accompanied with Sautéed Potatoes or Hand-Cut Chips (G)

Madagascan Pepper Sauce (G,Mu,D) or Sauce Diane (G,Mu,D)

Fillet of Beef “Stroganoff” £25.00 (G, D, Mu)
diced fillet of beef cooked in creamy peppers, mushroom, mustard sauce
accompanied with a timbale of rice



September and October Menu cont'd

Fish

Pan Fried Fillet of Sea Bass £26.00 (G,D,F,Cr)

Guernsey crab and saffron risotto

Ocean Brochette £24.00 (D,F,Mo,Cr)

grilled scottish salmon, local scallops, king prawns, garlic butter and basmati rice

Monk Fish & Greenland Prawns "Thermidor" £25.00 (G,D,F,Cr)

cooked in creamy mustard, cheese and brandy sauce served with basmati rice

Vegetarian

Black Truffle & Burrata Tortellini "Alfredo" £21.00 (G,E,D)

cooked in creamy parmesan sauce accompanied with tomato, mozzarella and avocado salad

Five Bean and Lentil Jerk Chilli £16.00 (Vegan) (C)

celery, mango and coconut milk accompanied with braised turmeric rice

Stuffed Butternut Squash £17.00 (Vegan) (D)

quinoa, kale, chickpeas, cranberries and pumpkin seeds

Dessert

Apple and Blueberry Flapjack Crumble £8.00 (G,D,GFO)

served with custard

Warm Chocolate Brownie £8.00 (G,E,D,N,GFO)

raspberry compote, Guernsey mint chocolate chip ice cream

Selection of Ice Creams and Sorbets £3.00 per scoop (D/G)

chocolate, strawberry, vanilla, mint chocolate, honeycomb,
lemon sorbet, mango sorbet, raspberry sorbet

Selection of Continental and British Cheese £10.00 (D)

homemade chutney (SU), grapes, celery (C), crackers (G)

Allergy Key :

C-Celery , Cr-Crustacean , G-Gluten, E-Egg, F-Fish, L-Lupin , D-Dairy , Mo-Molluscs, Mu- Mustard , N-Nuts, P- Peanuts, Se-Sesame , So-Soya , Su-Sulphur

Gluten Free and Dairy Free are options are available on
most of our Dishes, please ask a member of staff