



£22 for 3 courses

Made using Guernsey produce

Starters

Roquette Cider Mussels

Local mussels gently steamed in Roquette cider with wild sorrel and spring onions, served with The Pickled Pig's homemade onion bread.

Guernsey Crab Stack

Fresh Guernsey crab layered with quinoa, avocado, heritage tomatoes and a bright lime & mango salsa.

Wild Shore Salad

A foraged mix of sea beet, sea aster, sea purslane, arrowgrass and wild fennel, with oxeye daisies, olives, lime and pineapple, finished with aged vinegar and cold-pressed organic olive oil.

Guernsey Beef Kebabs

Succulent Island beef griddled and served with vibrant chimichurri.



Main Course

Fillet of Guernsey Brill

Pan-fried local brill served in a fragrant Thai-style shellfish and coconut broth.

Beef Sliders

Mini Guernsey steak burgers with local cheese and caramelised onions, served with beef-dripping chips.

Local Pork Schnitzel

Crisp pork schnitzel served on a luxurious bacon, potato and egg salad.

Heritage Tomato Terrine

Layers of heritage tomatoes with basil, pesto and olives, finished with subtle hints of celery.



Dessert

Guernsey Black Forest Gateau

A rich island take on a classic, with chocolate ganache and an edible forest floor.

Rhubarb & Ginger Crumble Pots

Warming, comforting crumble with a gentle kick of ginger.

Guernsey Cream & Strawberries

Seasonal, simple favourite.

Gypsy Tart

A much-loved favourite, served with a crisp thieves tuile!



FOOD ALLERGIES Please make our team aware of any food allergies you may have.

Gluten

Crustaceans

Fish

Milk

Mustard

Peanuts

Soya

Celery

Eggs

Lupin

Molluscs

Nuts

Sesame Seeds

Sulphur Dioxide

MOST OF OUR DISHES CAN BE MADE **GLUTEN FREE.**

CAN BE MADE **VEGETARIAN.**

VEGAN.

* **OPTIONAL**

A discretionary 10% service charge is added to all bills. All gratuities are shared wholly and equally amongst our team.