



2 course £30.00
3 courses £35.00

Mains:

Starters:

Local pan-fried scallops

Samphire | Wasabi pearls of seaweed | Cauliflower puree | Black pudding

Poached duck eggs (GF) (V)

Asparagus | Creamy mushrooms | Hollandaise

Locally made vegan 'Faux Gras' (VE)

Pear & walnut chutney | Mixed leaves | Toasted Guernsey Gache

Pan-fried seabass (GF) (DF)

Roasted jersey potatoes | Spinach | Tomato salsa*

Slow braised beef brisket (GF)

Thyme potato galette | Smoked celeriac & apple cider vinegar puree | Banana shallot

Home made sage gnocchi (VE)

Sark purple broccoli | Creamy mushroom sauce

Desserts:

Selection of local ice creams (GF)

Vanilla | Strawberry | Chocolate

Chocolate brownie

Rum & raisin fudge | Vanilla ice cream

Selection of local 'golden goats cheese'

Garden minted | Garlic & herb | Chilli Billi