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**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