



MENU

Soup of the Day

Served with Guernsey butter & Freshly baked sourdough bread

Local Seared Scallops (GF)

Cauliflower Puree, Crispy Bacon & Sumac Flakes

Salt and Pepper Chicken (DF)

Sweet Chilli Dip & Asian Salad

Local Chargrilled Octopus (DF)

Romesco Sauce, Citrus Oil

Seared Calves Liver (GF)

Truffle, Celeriac & Guernsey Cream Puree, Toasted Pine Nuts

7oz Sirloin Steak (DFO)

Roasted Vine Tomatoes, French Fries & Guernsey Butter
Bearnaise

Local Seabass (GF)

Crushed Potatoes, Spinach & Samphire Butter

Porchetta (GF)

Stuffed with Herbs and Seasoning, Crushed Potatoes, Broccoli,
Apricot & Rocquettes Cider Sauce

Guernsey Scallops & Crab Linguini

Cream, White Wine & Dill

Beetroot & Guernsey Goat's Cheese Risotto (GF)

Toasted Pine Nuts

Classic Creme Brulee (GF)

Made with Guernsey Cream

Homemade Vanilla Cheesecake

Choice of Salted Caramel, Raspberry or Passion Fruit & Mango

Trio of Guernsey Ice Cream (GF)

Vanilla, Chocolate, Strawberry, Mint Choc Chip

Cheese Board

Selection of local and artisan cheeses, Red Onion Marmalade &
Accompaniments

2 COURSES £32

3 COURSES £37

GF = Gluten Free | GFO = Gluten Free Option Available | DF = Dairy Free | DFO = Dairy Free
Option Available | VEO (Vegan Option Available Please note: For groups of 6 or more, a
discretionary service charge of 10% will be added to your bill. All our food is prepared in our
kitchen where nuts, gluten and other food that could potentially cause allergies may be present.
Our menu description does not specify all ingredients, please advise of any allergies

