



A' La Carte Menu

STARTERS

Grilled Scallops
wrapped in pancetta, on a bed of saffron risotto with gremolata
Starter £7.25 | Main £16.25

Whisky and Vanilla Cured Salmon
potato salad, raspberry and honey dressing
£6.95

Seafood Hors-d Oeuvre
handpicked Guernsey crab, royal Greenland prawns, oak smoked salmon and local oyster
£8.95

Guernsey Beef Carpaccio
local fillet, coated in pepper and Guernsey herbs, thinly sliced
with wild rocket, parmesan cheese shaving and white truffle oil
£7.95

Wood Pigeon Breast
serve pink with baby leaves, beetroot and hazelnut vinaigrette
£6.50

Warm Chorizo and Bocconcini Salad
warm chorizo sausage, bocconcini cheese, baby vine tomatoes,
avocado, baby spinach cucumber and balsamic vinaigrette
£5.95

Grilled Asparagus
with a poached egg, dolcelatté mousseline and sable biscuits
£5.95

Walnut and Mushroom Pate
accompanied with toasted ciabatta bread
£5.95

Tabouleh Salad with Honey glazed Goats Cheese
Bulgur-wheat, tomato, parsley, mint, garlic, olive oil and lemon juice
£5.95

MAIN COURSES

Pan-seared Rib Eye Steak "Bois Boudrin"
(8oz uncooked) warm cherry tomatoes, Worcestershire sauce,
balsamic vinegar and tarragon dressing, home cut chips
£18.50

Grilled Guernsey Fillet Steak
(8oz uncooked) topped with local Fort Grey blue cheese butter, crispy potato rosti
£22.95

Liver and Bacon
pan seared calves liver, back bacon, garlic, mashed potato, onion and ale gravy
£15.95

Rump of Lamb Niçoise
roasted Guernsey herb crusted rump of lamb, on a bed of fine green beans,
potatoes and red onion jam
£16.95

Duck Two Ways
confit leg of duck and pink seared breast, fondant potato, tangy orange and red currant jus
£15.95

Poached Corn Fed Chicken Breast
with a leek and bacon risotto
£13.95

Twice Cooked Sticky Belly Pork
Asian spiced belly pork with an udon-noodle stir fry
£15.95

FISH

Lemon Sole Fillets
brown shrimps, chimichurri butter and crushed new potatoes
£16.95

Guernsey Lobster Thermidor
local lobster baked in the shell. English mustard, cheese, double cream,
hint of fine cognac, with chef's triple cooked chips
Whole £23.95 | Half £16.50

Guernsey Lobster Salad
with new potatoes
Whole £22.95 | Half £15.50

Fillet of Sea Bass
pan-fried line caught sea bass with sautéed potato gnocchi, snow peas and pancetta
£15.95

Oven Roasted Monk Fish
coated in cracked pepper, thyme and in a bowl of clam chowder
£16.95

Guernsey Brill and King Prawns
with aromatic lentils and a creamy caper and vermouth sauce
£17.95

VEGETARIAN

Homemade White Truffle Tagliatelle
tossed in a Guernsey cream sauce with diced vegetables
£12.50

Roasted Aubergine
with curried chick peas, braised rice and Greek yoghurt walnut sauce
£12.50

Risotto Primavera
with peas, broad beans and spring onions
£12.50

Potato Gnocchi Tossed in Pesto Cream
with Guernsey herb crust
£12.50

All our Main Courses Come with a Seasonal Vegetable Bundle

DESSERTS

Strawberry and Sweet Basil Parfait
with chilli flakes chocolate sauce
£5.50

Individually Baked Alaska with marinated berries
£5.50

Warm Guernsey Gâche Melee
with homemade whisky and marmalade ice cream
£5.50

Bitter Chocolate Delice
with Toblerone parfait and passion fruit tuile
£5.50

Crepes "Suzette"
a retro classic with orange and Grand Marnier sauce
accompanied with Madagascan vanilla ice cream
£5.50

Channel Island Cheese Board
brie, extra mature cheddar, Fort Grey, chilli flakes cheddar
£6.50

Table reservations are advised.