



CONSERVATORY

RESTAURANT

Summer Specials

Half Dozen Herm Oysters "Natural" £12.00 (F,Mo)
crushed ice, red wine shallot vinaigrette, Avruga caviar and lemon

Half Dozen Herm Oysters "Rockefeller" £13.00 (F,Mo,E,D,G)
baked with garlic butter, baby spinach, Hollandaise and herb crumbs

Creamy Guernsey Lobster & Crab Bisque £10.00 (G,Cr,F,D)
flavoured with cognac

Mixed Grill £23.00 (G,D,Mu)
pork steak, beef medallion, lamb chop, chicken breast, Madagascan pepper sauce and shoestring chips

Grilled Green Asparagus £17.00 (D,E) (V)
sautéed wild mushrooms, poached local duck egg, parmesan shavings, white truffle oil and new potatoes

Pumpkin & Sage Ravioli £18.00 (G,D) (Vegan available)
tossed in marinara sauce flavoured with pesto accompanied with caprese salad (Avocado, Mozzarella & Tomato)

Caesars Salad "Surf & Turf" - Starter £12.00 | Main £20.00 (G,E,D,F,CR)
seared cajun seasoned fillet of beef stipes, grilled king prawns in garlic butter, parmesan shavings, herb croutons, anchovies and ceasars dressing

Sea Food Selection – Starter: £14.00 | Main: £23.00 (F,Cr,Mo,E,Se)
Herm oysters, local crab, Greenland prawns, Scottish smoked salmon, Avruga caviar, Wakame salad and Marie Rose sauce

Local Lobster Salad – Half £26.00 | Whole £46.00 (CR,D,E)
with Greenland prawns, Marie Rose sauce and new potatoes

**** Strawberry Season ****

Ice Coupe £8.00 (D,G)
Guernsey strawberry and vanilla ice cream, fresh strawberries, cream and wafer

Hot Pot to Share £18.00 (D, So)
chocolate fondue, strawberries, bananas, marshmallows

**Allergy Key: C-Celery, CR-Crustacean, G-Gluten, E-Egg, F-Fish, L-Lupin, D-Dairy, Mo-Molluscs, Mu- Mustard, N-Nuts, P- Peanuts, Se-Sesame, So-Soya, Su-Sulphur
GFO - Gluten Free Option**