



CONSERVATORY

RESTAURANT

À la Carte Menu May 2026

Starters

Aromatic Duck Spring Roll (G,E,Se,So) £12

Asian noodle salad, Hoi Sin sauce

Avocado & Asparagus Bruschetta (Vegan G,N) £11

sun blushed tomatoes, pink Himalayan salt, toasted pine nuts

Moules a la Crème (F,Mo,D) Starter £11 / Main £18

*cooked in white wine, garlic, herbs touch of Guernsey cream
served with warm ciabatta bread (G)*

Salads Starter / Main

Warm Goat Cheese Salad £9 / £15 (V) (D,N,Mu,Su)

*honey glazed goats cheese, cherry tomatoes, walnuts, baby leaves, balsamic
dressing*

Local handpicked Crab Salad (Cr,F,E) £15 / £28

quail egg, avocado, avruga caviar, Thousand Island dressing

Cajun Chicken Ceasars Salad (D,F,G,E) £9 / £17

little gems, parmesan shavings, herb croutons, anchovies, Ceasars dressing

Mains

Grilled Meats

220g Aged Fillet Steak (D) £32

280g Aged Rib eye Steak (D) £28

220g Aged Sirloin Steak (D) £25

280g marinated Pork Ribeye Steak (D) £18

Corn Fed Chicken Breast (D) £16

*accompanied with sauteed mushrooms (D), grilled tomato (D), battered
onion rings (G), hand-cut chips (G)*

Extra Sauce £2.50

*Madagascar pepper sauce (G,Mu,D), Diane sauce (G,Mu,D), Café de Paris
butter (D,F,Mu)*

Fish

Seafood Paella (F,Cr,Mo) £24

*seabass, monk fish, salmon, king prawns, moules and clams
(this dish may contain shell)*

Local Lobster "Thermidor" (F,Cr,G,Mu,D) Half £26 Whole £42

cooked in creamy mustard, Brandy and cheese sauce, timbale of rice, green salad

Vegetarian

Mediterranean roasted Vegetable Paella (Vegan) £17

aubergine, peppers, courgettes, tomato, red onion

Five Bean and Lentil Jerk Chilli (Vegan) (C) £16

celery, mango, coconut milk accompanied with braised turmeric rice

Desserts

Choice from our own Patisserie

Freshly made daily Gateau's, Cakes, Strudel (G,D,E,N) £8

served with a scoop of Guernsey ice cream (D) of your choice

Please ask our service team for selection of the day or just walk up to our cake display in Anni's Hideaway to have a look

Selection of Ice Creams and Sorbets £3 per Scoop (D/G)

chocolate, strawberry, vanilla, mint chocolate, honeycomb, lemon sorbet, mango sorbet, raspberry sorbet

Selection of British and Continental Cheese £9 (D)

homemade chutney (Su), grapes, celery (C), crackers (G)

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

Gluten Free and Dairy Free are options are available on most of our dishes, please ask