

Summer Lunch and Dinner Menu

Starters

(GFA) Petit Fruits de Mer
£11.95 / £22.95 To Share

Smoked Salmon with Tarragon Crème Fraîche and Chives, Hand-Picked Chancre Crab with Lemon Mayonnaise on Baby Gem, King Prawn and Crevettes, Marie Rose Sauce, Cucumber Fan, Cherry Tomatoes, Red Onion Dressing, Granary Bloomer

(GF) Pancetta-Wrapped
Scallops Meunières £11.50

Sweet and Sour Battered Monkfish £9.95
Stir-Fried Oriental Vegetables

(GFA) Moules Marinières £8.50
Rustic Bread
Add Cream: 95p

(GFA) Potted Salmon Parfait £8.75
Beetroot Blinis, Pickled Cucumber, Dill Crème Fraîche, Red Onion Vinaigrette

Lemon and Garlic Fried
Calamari and Chorizo £7.95
Mixed Leaf Salad

Homemade Duck Spring Rolls £8.95
Apple, Cucumber and Celery Salad, Hoisin Sauce

Bacon, Mac 'n' Cheese Croquettes £7.95
Tomato and Red Pepper Relish

(V/VE) (GFA) Soup of the Day £5.95
Rustic Bread

(V/VE) (GFA) Griddled Asparagus
and Sautéed Wild Mushrooms
on Toasted Brioche £8.95
Poached Egg, Tarragon Hollandaise
Add Parma Ham: £1.95

(VE) (GF) Fantail of Melon, Pineapple
Carpaccio and Mango Sorbet £6.95
Minted Syrup
Add Parma Ham: £1.95

(V) Deep Fried Goat's Cheese
and Beetroot Wontons £7.95
Apricot Chutney, Rocket and Pine Nut Salad,
Balsamic Reduction

(V/VE) (GF) Port Poached Pear
and Toffee Walnut Salad £7.95
Sun-Blushed Tomatoes, Mixed Leaves,
Creamy Blue Cheese Dressing

Light Bites

(GFA) Free-Range Chicken Caesar Salad
£8.50 / £14.50
Crispy Bacon, Marinated Anchovies,
Aged Parmesan, Garlic Croutons

Charcuterie Board £8.95 / £14.95
Homemade Terrine, Continental Meats, Pickled
Vegetables, Red Onion Marmalade, Rustic Bread

(GFA) King Prawn and Crevette Cocktail
with Avocado Mousse £8.95 / £17.50
Crisp Lettuce, Marie Rose Dressing,
Brown Bread Fingers

(V/VE) Roasted Carrot, Confit Beetroot,
Spinach and Quinoa Salad £7.75 / £13.95
Shallots, Toasted Pine Nuts,
Honey and Wholegrain Mustard Dressing
Add Feta Cheese: £1.95

(V/VE) (GF) Warm Pea and
Broad Bean Falafel £8.50 / £14.50
Ricotta-Stuffed Zucchini Ribbons,
Sun-Blushed Tomatoes, Balsamic Drizzle

Hand-Picked Guernsey

Chancre Crab

Starter £11.95 / Main £22.95

(GFA) Chilled

Crisp Lettuce, Cherry Tomatoes, Marie Rose Sauce,
Lemon Mayonnaise, Brown Bread Fingers

(GFA) Thermidor

Piped Mash Potato, Rocket Leaves, Brown Bread Fingers

(GFA) Risotto or Linguine

Sweet Chili, Garlic and Cream Sauce, Cherry Tomatoes,
Rocket Leaves, Fresh Parmesan

Mains

(GFA) Herb-Crusted Lamb Cutlets £19.95
Slow Roasted Tomato and Mixed Bean Salsa,
Rosemary and Red Wine Jus

(GF) Seared Scallops with
Confit Belly Pork £23.95
Crackling, Charred Baby Leeks,
Apple & Vanilla Pommes Mouseline

Tempura Fried Monkfish, King Prawns,
Calamari and Courgettes £19.95
Skinny Fries, Dressed Leaves,
Lemon and Garlic Mayonnaise

Sliced Asian BBQ Duck Breast £17.95
Served Pink or Well Done with Oriental Stir-Fry

(GFA) Seafood, Shellfish
and Shallot Linguine £18.95
White Wine Velouté

Normandy Garlic
Chicken Schnitzel £15.95
Sautéed Potatoes, Grilled Vine Cherry Tomatoes,
Petits Pois à La Française

(GFA) Moules Marinières et Frites £14.95
Rustic Bread
Add Cream: £1.25

(GFA) Salmon Teriyaki £17.95
Pak Choi, Rice Noodles, Sesame Dressing

Beer Battered Local Fish and Chips £14.95
Crushed Peas, Homemade Tartar Sauce, Lemon Wedge

Grilled Free-Range Chicken Breast £14.95
Steamed Greens, Quinoa, Confit Garlic Purée,
Herb Pesto Dressing

(V) (GFA) Asparagus, Broad Bean and
Marjoram Penne Pasta £13.95
Creamy Lemon & Chive Sauce
Add Free Range Chicken: £2.95
Add Smoked Haddock: £3.95
Add Smoked Salmon: £5.95

(V) Wild Mushroom, Ricotta
and Spinach Samosas £13.95
Garlic Creamed Spinach and Wild Mushroom Fricassée,
Spiced Onion, Mango and Honey Chutney, Skinny Fries

(V/VE) Griddled Mediterranean Vegetable
and Halloumi Brochettes £14.95
Coriander and Dried Fruit Couscous, Tzatziki Dip

(GFA) Sinangág
Filipino Garlic Fried Rice and
Vegetables with Oyster Sauce

(VE) Deep Fried Tofu £11.95
Free Range Chicken Breast £14.95
King Prawns £16.50
Fillet of Beef Strips £17.50

Prime Steaks

Served with Garlic Mushrooms, Deep Fried Onions
and Grilled Cherry Tomatoes

(GFA) Fillet: 225g £23.95 / 175g £19.95
(GFA) Sirloin: 250g £19.95

Sunday Roast Special

(GFA) Prime Striploin of Beef £14.95
Yorkshire Pudding, Duck Fat Roast Potatoes,
Seasonal Vegetables, Rich Red Wine Gravy

Burgers

Served in a Brioche Bun with
Skinny Fries or Hand Cut Chips

200g Minced Steak £14.95
Deep Fried Onions, Gherkin, Lettuce,
Tomato, Dijon Mayonnaise

Homemade Fish Fingers £13.95
Tartar Sauce, Garden Peas

(VE) Chickpeas and Coriander £13.95
Baby Gem Lettuce, Tomato, Pickled Cucumber,
Lemon Veganaise

Optional Extra Toppings: (£1.25 Each)
Fried Egg, Grilled Bacon, Pancetta, Mild Cheddar,
Monterey Jack, Blue Cheese

Sandwiches & Ciabattas

Hand-Picked Chancre Crab £11.95
Lemon Mayonnaise

Minute Sirloin Steak £14.95
Garlic Butter, Rocket Leaves and Red Onion
Marmalade on Ciabatta

(V/VE) Roasted Mediterranean
Vegetable Club £9.95
Feta Cheese Glaze

Triple Decker Club £11.95
Grilled Bacon, Free-Range Chicken, Tomato, Lettuce
and Grain Mustard Mayo on Toasted Bread
Add a Fried Free Range Egg: £1.25

Seafood Club £14.95
Warm Smoked Salmon, Cream Cheese
and Chives, Prawns Marie Rose, Lettuce
and Cucumber on Toasted Bread

Side Dishes

Bacon, Mac 'n' Cheese
Croquettes £2.50 each

Deep Fried Onion Rings £2.95

Rustic Breads with Balsamic, Olive Oil
and Guernsey Butter £4.95 (To Share)

Skinny Fries, Hand Cut Chips,
Dauphinoise, Sautéed,
Creamed, Lyonnaise or
Herb Buttered New Potatoes £3.95

Garlic Creamed Spinach, Zucchini Fritti,
Green Beans, Asparagus Spears,
Seasonal Vegetables, Garden Peas
with Sautéed Onions and Bacon £3.95

Mixed Leaf Salad, Tomato and Basil
with Red Onion Vinaigrette £3.95

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available. Please note that all of our local seafood and shellfish is subject to availability. Some dishes may contain unpasteurized cheeses, traces of shell, bone, nuts and other allergens. Please notify a member of staff should you have any special dietary requirements.