

CHEF'S CHOICE MENU

THREE COURSES - £30

TWO COURSES - £25

STARTERS

SOUP OF THE DAY (v, ve, gf, df)

WELSH HAM HOCK RAREBIT

buttered panko, toasted ciabatta

GUERNSEY FISH CAKES

fennel salad, lemon aioli

AVOCADO SALAD (v, ve, gf, df)

cherry tomato, mango, roasted hazelnut, sweet chilli dressing

MAIN COURSE

CONFIT PORK BELLY (gf, df)

pork cheek, sweet potato mash

OPEN FISH PIE

Guernsey cheese sauce, seasonal vegetables

CRAB AND MUSSEL TAGLIATELLE

white wine and spinach cream

PAN FRIED GNOCCHI (v, vegan option available)

sunblushed tomato ragout, rocket and Parmesan salad

SWEET POTATO AND CHICKPEA CURRY (v, vegan option available)

basmati rice, naan bread

DESSERTS

BEA TOLLMAN'S CHEESECAKE 🍓

baked vanilla cheesecake with strawberry coulis

CHOCOLATE AND SALTED CARAMEL FONDANT

Guernsey vanilla ice cream

SELECTION OF GUERNSEY ICE CREAM

SELECTION OF BRITISH AND CONTINENTAL CHEESE

celery, grapes, biscuits, homemade chutney

v = vegetarian; ve = vegan; gf = gluten free; df = dairy free

If you require information on the allergen content of our food

Please ask a member of staff and they will be happy to help you.

A discretionary 10% service charge will be added to all food and beverage bills