



STARTERS

- 🍷 **BREAD BOARD**
 Posh bread rolls, house marinated olives & Guernsey butter
£5
- 🍷🍷 **SEAFOOD COCKTAIL**
🍷 🍷 Mixed seafood & king prawn on a bed of shredded lettuce & Bloody Mary sauce with brown bread & butter
£8
- 🍷🍷 **CALAMARI**
🍷 🍷 Deep fried, golden & delicious! With burnt lime wedge & citrus aioli
£8
- HAM HOCK BUBBLE & SQUEAK**
 Poached egg & mustard hollandaise
£8
- 🍷🍷 **SOUP**
🍷 🍷 Enjoy our soup of the moment, please ask for today's choice
£5
- 🍷🍷 **CAULIFLOWER MANCHURIAN**
🍷 🍷 Deep fried & crispy cauliflower in a hot chilli sauce with spring onion & coriander
£7
- 🍷 **DUCK SPRING ROLLS**
🍷 Shredded confit duck leg in a crispy roll with oriental dipping sauce
£9
- BEETROOT, FETA & BLOOD ORANGE SALAD**
£7/14

FOOD ALLERGIES

- | | | |
|--|---|--|
| 🍷 Gluten | 🍷 Lupin | 🍷 Peanuts |
| 🍷 Celery | 🍷 Milk | 🍷 Sesame seeds |
| 🍷 Crustaceans | 🍷 Molluscs | 🍷 Soya |
| 🍷 Eggs | 🍷 Mustard | 🍷 Sulphur dioxide |
| 🍷 Fish | 🍷 Nuts | |

PLEASE MAKE OUR TEAM AWARE OF ANY FOOD ALLERGIES YOU MAY HAVE.

🍷 MOST OF OUR DISHES CAN BE MADE GLUTEN FREE.

MAINS

- 🍷🍷 **PROPER PIE**
🍷 Proper mash, proper gravy, glazed carrots & tender stem broccoli
£19
- 🍷🍷 **KEEMA LASAGNE**
🍷 Tender sheets of lasagne with Indian inspired minced lamb, layered with a spiced tomato sauce & cheese crust
£17
- 🍷 **GUERNSEY PORK BELLY**
🍷 Savoy cabbage, bacon, mash & pan jus
£19
- 🍷🍷 **INDIAN BUTTER CHICKEN**
🍷 Created from scratch with our own unique blend of spices! With basmati rice, pitta bread & mango chutney
£18
- 🍷🍷 **WILD MUSHROOM ALFREDO TAGLIATELLE**
£16
- 🍷 **PAN ROASTED SALMON**
🍷 Asparagus, new potatoes, balsamic, salsa verde
£19
- BUTTERNUT SQUASH & LENTILS WELLINGTON**
 Herb new potatoes, crispy kale, pumpkin seed curry sauce
£18
- 🍷🍷 **FISH & CHIPS**
🍷 🍷 🍷 Fresh hake, hand cut chips, garden peas, homemade tartare
£17
- 🍷 **HUNTER'S CHICKEN**
🍷 Succulent cheese-stuffed chicken breast, our own inimitable BBQ sauce, fries & garden salad
£18

SIDES

ALL £4

- Hand cut chips
- French fries
- Herb new potatoes
- Buttered basmati rice
- Buttered vegetables
- Guernsey mash
- Onion rings
- Garlic bread

- Cheesy garlic bread **£5**
- Bread roll & Guernsey butter

FROM THE GRILL

All of our STEAKS are locally sourced, aged for a minimum of 28 days

Served with confit tomato & mushroom, onion rings, peppercorn sauce & chunky chips

- 🍷🍷 **8oz Sirloin** | **8oz Rib-Eye**
🍷 **£26** | **£28**

Add a skewer of King Prawns £6

- 🍷🍷 **THE 'DUKE' BURGER**
🍷 🍷 6oz prime steak burger, served on a fresh oven bottom bun with cheddar & bacon, fresh dressed salad, onion rings, house slaw & hand cut chips!
£17

DOUBLE IT UP!

Add an extra 6oz burger for just **£4**

- 🍷🍷 **SPICY BEAN BURGER TOPPED WITH A FLAT MUSHROOM**
🍷 Tomato salsa, guacamole & vegan mayo
£15

- 🍷🍷 **BABY BACK RIBS**
🍷 🍷 BBQ sauce, mini corn on the cob, french fries, mini beetroot & feta salad
£18

DESSERTS

ALL £7

- 🍷🍷 **BROWNIE** 🍷
🍷 Rich gooey brownie with chocolate chips & vanilla ice cream
- 🍷🍷 **CHEESECAKE** 🍷
🍷 🍷 Please ask for our special cheesecake of the day served with Guernsey double cream
- 🍷🍷 **GUERNSEY GACHE BREAD & BUTTER PUDDING**
- 🍷🍷 **LEMON POSSET**
🍷 🍷 A silky smooth citrus set cream, with shortbread biscuit
- 🍷🍷 **SELECTION OF ICE CREAM & SORBET**
🍷 🍷 Ask for today's choice of 3
- 🍷 **CHEESE BOARD**
🍷 🍷 Locally sourced cheese & artisan biscuits with celery, grapes & chutney
£10

Please ask for our TABLE D'HOTE MENU from just **£25** for 3 courses