TABLE D'HOTE MENU

1 Course **£15** 2 Courses **£20** 3 Courses **£25**

STARTERS

😢 ()	ROASTED GUERNSEY TOMATO & BASIL SOUP Crusty Bread Roll & Guernsey Butter
()	TEMPURA CHICKEN STRIPS Local farm fresh Garlic Aioli
	LOCAL GUERNSEY FISHCAKE

Sauce Gribiche

HAM HOCK TERRINE with Carrot Textures

MAIN COURSES

'FISH OF THE DAY' Deep Fried Fish & Chips, Homemade Tartare & Garden Peas

- **GREEN THAI CHICKEN CURRY** Fragrant Rice
- **'THREE LITTLE PIGGIES'** Pork Loin, Belly & Pulled Pork Croquette
 - $\bigcirc \bigcirc \bigcirc \bigcirc \bigcirc$ **CLASSIC PASTA CARBONARA** Farm Fresh Egg & Pancetta

DESSERTS

- A **SELECTION OF LOCAL ICE CREAMS**
- 000 **GUERNSEY GAUCHE BREAD & BUTTER PUDDING**
 - A A **CHEESECAKE OF THE DAY**
 - **OO** LOCAL CHEESE & BISCUIT TASTING PLATE





FOOD ALLERGIES

😫 Gluten Celery



Crustaceans Sish Lupin Milk Molluscs



Peanuts 🐼 Sesame Seeds 🗞 Soya Sulphur Dioxide

MOST OF OUR DISHES CAN BE MADE GLUTEN FREE.