



TABLE D'HOTE MENU



£20 for 3 courses









Starters

-     **Deep Fried Brie**
Tomato Relish & Pink Pickled Onion
-    **Chicken Liver Parfait**
Melba Toast & Local Chutney
-    **Soup of the Moment**
Bread & Guernsey Butter
-  **Peppered Mackerel & Beetroot Salad**

Mains

-   **Irish Stew**
A hearty Vegetable & Lamb Stew with a wedge of Sourdough
-  **Horton Grange Ham, Local Eggs, Chips & Peas**
-      **Sweet & Sour Chicken (or Silken Tofu)**   
Basmati Rice & Prawn Crackers
-   **Pasta Arrabiata**   
Our own inimitable Spicy Tomato Sauce!

Desserts

-    **Guernsey Gâche Bread & Butter Pudding**
with Red Cherry & Custard
-  **Affogato**
-    **Apple Pie & Ice Cream**
-  **Ice Cream & Sorbet Selection**

Please make our team aware of any food allergies you may have.

FOOD ALLERGIES

- | | | | | | | |
|--|--|---|---|---|--|---|
|  Gluten |  Crustaceans |  Fish |  Milk |  Mustard |  Peanuts |  Soya |
|  Celery |  Eggs |  Lupin |  Molluscs |  Nuts |  Sesame Seeds |  Sulphur Dioxide |
|  MOST OF OUR DISHES CAN BE MADE GLUTEN FREE. |  CAN BE MADE VEGETARIAN. |  VEGAN. |  * OPTIONAL | | | |

A discretionary 10% service charge is added to all bills. All gratuities are shared wholly and equally amongst our team.