



TABLE D'HÔTE MENU



£20 for 3 courses

Starters

- Panzanella Salad**
A vibrant mix of juicy tomatoes and toasted bread tossed in a balsamic dressing with basil.
- Spring Onion Fishcake**
Crispy fishcake packed with tender, locally sourced flaky fish, vibrant spring onions, and zesty herbs.
- Flash Fried Squid**
Tender squid flash-fried with garlic and chilli for a flavourful kick.
- Moroccan Chickpea Soup**
A hearty chickpea soup infused with fragrant Moroccan spices and a touch of lemon for that authentic North African flavour.

Mains

- Albondigas**
Savoury Spanish meatballs simmered in a rich, fragrant tomato sauce with a hint of garlic and herbs. Tender and tasty, served with Spanish-style rice.
- Coconut Fish Curry**
A creamy coconut curry with prime-select fish, infused with aromatic spices and a hint of heat. Rich, flavourful, and comforting, served with Jasmine rice.
- Mushroom Alfredo**
A creamy, velvety Alfredo sauce enveloping tender mushrooms and pasta, finished with a touch of Parmesan. Rich, indulgent, and satisfying.
- Bangers & Mash**
Local sausages served atop creamy Guernsey mash, drizzled with rich onion gravy and garden peas. A hearty, comforting classic! (Vegan sausage option available!)

Desserts

- Lemon Meringue Brûlée Tart**
A delightful twist on a classic, with a silky lemon custard filling, brûléed to perfection! Tangy, sweet, and delicious.
- Duo of Strawberries & Cream**
Compressed Strawberries set in homemade strawberry jelly with fresh Guernsey cream.
- Apple & Rhubarb Crumble**
A comforting blend of sweet apples and tart rhubarb, topped with a buttery, golden crumble. Warm, homely, and perfect with a dash of Guernsey custard.
- Sticky Toffee Pudding**
A rich, indulgent cake drenched in luscious toffee sauce, served warm with ice cream for the ultimate comfort. Sweet, goeey, and irresistible.

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

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|--|--------------------------------|---------------|-----------------|---------|--------------|-----------------|
| 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.