

Starters

<p>* Soup of the Moment £7.00 Freshly prepared seasonal soup served with warm homemade onion bread and Guernsey butter.</p> <p>* Scallop & Pomegranate Molasses Salad £10.00 Sweet seared scallops paired with crisp leaves and a sharp-sweet pomegranate molasses dressing.</p> <p>* Thai-Style Chicken Satay £8.00 Fragrant spiced chicken skewers served with a cooling pickled cucumber salad.</p>	<p>Guernsey Beef Carpaccio £10.00 Thinly sliced Guernsey beef, finished with maple-roasted pumpkin seeds and delicate seasoning.</p> <p>Leek & Guernsey Cheese Filo Tartlet £8.50 Crisp filo pastry filled with buttery leeks and rich local cheese.</p> <p>Guernsey Crab, Prawn & Avocado Salad £10.00 Fresh Island crab and prawns with ripe avocado and light citrus dressing.</p>
---	--

Mains

<p>Signature Pie £19.50 Our house pie filled with slow-cooked seasonal goodness, served with your choice of potatoes and market vegetables.</p> <p>Tempura Monkfish & Chips £18.00 Crisp tempura monkfish served with steak-cut chips, crushed peas and classic tartare sauce.</p> <p>Guernsey Beef Smash Burger £18.00 Juicy smashed Guernsey beef patty topped with bacon, melted Emmental and served with steak-cut chips.</p>	<p>Sous Vide Spring Lamb Rump £20.00 Tender lamb rump served with lamb fat pomme Anna, baby leek, hispi cabbage, shallot purée and Madeira jus.</p> <p>Red Snapper with Julienne Vegetables £19.50 Pan-fried snapper served with delicate julienne vegetables and a silky saffron cream sauce.</p> <p>Wild Mushroom & Morel Stroganoff £17.00 Creamy stroganoff of wild mushrooms and morels served with steamed rice.</p>
--	---

Sides - All £4.00

Onion Rings, Steak Cut Chips, Fries, Sweet Potato Fries, Guernsey Mash, Poppadum, Side Salad, Cajun Fries, Market Veg, Bread & Butter, New Potatoes, Garlic Bread, Frickle Melts

Desserts ALL £7.50

<p>Passion Fruit Crème Brûlée Classic vanilla brûlée infused with vibrant passion fruit and caramelised sugar crust.</p> <p>Millefeuille of Rhubarb & Verbena Crisp layered pastry with tart rhubarb and fragrant verbena cream.</p> <p>Chocolate Tart & Peanut Butter Ice Cream Rich chocolate tart paired with smooth peanut butter ice cream.</p>	<p>Banana Split A nostalgic classic with fresh banana, ice cream and indulgent toppings.</p> <p>Pistachio & Raspberry Trifle Layers of pistachio sponge, cream and sharp raspberry compote.</p> <p>Chocolate Brownie & Farm-Churned Ice Cream Warm, fudgy brownie served with locally churned ice cream.</p>
---	---

FOOD ALLERGIES

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

Gluten	Crustaceans	Fish	Mustard	Peanuts	Soya	* OPTIONAL
Celery	Eggs	Lupin	Nuts	Sesame Seeds	Sulphur Dioxide	

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