



CHEF'S CHOICE MENU

3 COURSES - £45

2 COURSES - £38

SOUP OF THE DAY (ve)

homemade bread

TRADITIONAL GUERNSEY BEAN JAR

slow braised and infused with beef shin and ham hock, toasted sourdough

GOLDEN GUERNSEY GOAT'S CHEESE ROULADE (v)

barley, pea and mint salad, Rocquettes cider apple chutney

BEETROOT CARPACCIO (ve)

crispy shallots, vegan Parmesan, dressed rocket, orange gel

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SLOW BRAISED PRESSED BRISKET OF GUERNSEY BEEF

sautéed Savoy cabbage and asparagus, watercress salad

GARLIC AND HERB GRILLED POLLOCK FILLET

pea purée, minted baby potatoes and peas

CHANCRE CRAB LINGUINE

cherry tomatoes, chilli flakes, lemon zest, crispy onions

HARISSA SPICED CAULIFLOWER (ve)

garlic and red pepper hummus, tapioca pilaf

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BEA TOLLMAN'S CHEESECAKE

baked vanilla cheesecake with strawberry coulis

GUERNSEY GÂCHE BREAD AND BUTTER PUDDING

Guernsey vanilla ice cream

PASSION FRUIT CRÈME CARAMEL (ve)

vegan shortbread cookie

SELECTION OF LOCAL AND CONTINENTAL CHEESE

chutney, biscuits, celery, grapes

v = vegetarian; ve = vegan

*If you require information on the allergen content of our food
please ask a member of staff and they will be happy to help you.*

Our chefs will be happy to create a selection of dishes especially for our diabetic guests.

A discretionary 12.5% service charge will be added to all food and beverage bills