



Starters

Soup of the Day (v)	£6.50	Twice Baked Garlic and Herb	
Guernsey Oysters (gf) (df) 6 for £9.50 / 12 for £19		Mature Cheddar Soufflé (v)	£9
Choice of Shallot or Vietnamese Dressing		Pickled Red Apple, Walnut and Watercress Salad,	
Kimchi Gyoza (v)	£9	Parmesan	
Smoked Tofu, Soy and Miso Broth		Cold Seafood Plate (gf) (df)	£11
Marinated Heirloom Tomatoes (gf) (dfo)	£9	White Guernsey Crab Meat, Prawns, Local Oyster, Smoked	
Rosary Ash Goat's Cheese, Black Olive Crumb, Basil		Salmon, Marinated Octopus, Shallot Vinegar, Lemon	
Fillet of Beef Carpaccio	£10	Local White Crab Meat (gf) (df)	£10
Blue Cheese, Enoki Mushrooms, Beetroot, Rye Toast,		Chilled Tomato Consommé, Lovage, Pickled Cucumber	
White Balsamic and Honey Dressing		Shrimp Skagen	£10
		Toasted Sourdough, Lemon Purée, Salmon Roe	

Mains

Moules (gf) (dfo)	(s) £8 / (m) £16
White Wine, Shallots, Garlic, Double Cream, Parsley	
Pan Fried Scallops (dfo)	(s) £9 / (m) £18
Crispy Calamari, Fennel, Grapefruit, Puffed Grains	
Half or Whole Lobster Salad (gf) (dfo)	POA
served Cold with Citrus Mayonnaise <i>or</i> Hot with either Garlic Butter or Lemon and Dill Butter, with either French Fries, Hand Cut Chips or New Potatoes	
Herb Crusted Fillet of Lamb (gf) (dfo)	£27
Braised Shoulder and Potato Ballottine, Crushed Peas, Charred Roscoff Onion and Mint Sauce Gel	
Chateaubriand for Two (gf) (dfo)	£62
served with Béarnaise or Peppercorn, Hand Cut Chips, Sweet Potatoes or Fries, Seasonal Vegetables, Onion Rings	
Aged Fillet of Beef (gfo) (dfo)	£28
Grilled Celeriac, Sark Asparagus, Rainbow Chard, Salsa Verde, Smoked Bone Marrow Jus	
Gnocchi (v)	£15
Peas, Asparagus, Broad Beans, Buffalo Mozzarella, Mint, Lemon, Hazelnuts, Parmesan	
Breaded Fillet of Turbot (dfo)	£22
Grilled Jersey Royals, Mussels, Sea Vegetables, Cucumber and Horseradish Sauce, Exmoor Caviar	
Monkfish Fillet (gf) (dfo)	£23
Sweetcorn, Girolles, Hasselback Potatoes, Confit Chicken Wings	
Lemon and Thyme Marinated Chicken Breast Salad (dfo) (gfo)	£15
Cos Lettuce, Olives, Dried Tomato, Feta, Pickled Red Onion and Tapenade Crostini	
Hot Seafood Plate (gf) (dfo)	£32
Half a Lobster with Garlic or Lemon and Dill Butter, Tiger Prawns, Mussels and Scallops	

Sides

Tenderstem Broccoli	£4	Mashed Potato	£4
Buttered Spinach	£4	Jersey Royals	£4.50
Roasted Carrots with Caraway Salt	£4	Mixed Salad with Lemon Dressing	£3.50
Garlic Fries	£4	Home Baked Bread	£3
Sweet Potato Fries	£4.50	French Fries	£4
Hand Cut Chips	£4.50		



Desserts

Iced Mango Roll **£8**
Coconut Tapioca, Chilli Mango Pickle, Passionfruit Mousse

White Chocolate and Rhubarb Cheesecake **£8**
Peppered Rhubarb Compote, White Chocolate Ice Cream, Rhubarb Jelly

Lebanese White Coffee **£8**
Spiced Warm Lebanese White Coffee Mousse, Date and Orange Cake,
Orange Compote, Dark Chocolate Jelly

Cappuccino Crème Brûlée (gfo) **£8**
Vanilla Cream, Milk Foam, Custard Doughnut

Ice Cream **£6**
Choose from:

Vanilla (gf), Chocolate (gf), Banoffee Pie, Cookie Dough, Jaffa Cake

Sorbet **£6**
Choose from:

Pineapple, Lemon, Tangerine, Pear, Plum

Cheese Selection (gfo) **£4.50** for 3 / **£8.00** for 5
Choose from:

Rosary Ash- Wiltshire, England- Goat's Milk, Pasteurised, Vegetarian

Maida Vale- Berkshire, England- Guernsey's Cow Milk, Vegetarian, Unpasteurised

Baron Bigord- Suffolk, England- Cow's Milk, Animal Rennet, Unpasteurised

Rachael Reserva- Somerset, England- Goat's Milk, Unpasteurised, Vegetarian

Wookey Hole- (PDO) Dorset, England- Cow's Milk only from Dorset, Pasteurised

Isle of Wight Blue- Isle of Wight, UK- Cow's Milk, Pasteurised, Traditional Rennet

Yorkshire Blue- Yorkshire, England- 100% Yorkshire Cow's Milk, Vegetarian Rennet