



Starters

Soup of the Day (v)	£6.50	Twice Baked Mature Cornish	
Guernsey Oysters (gf) (df) 6 for £10 / 12 for £20		Gouda Soufflé (v)	£9
Choice of Shallot or Vietnamese Dressing		Pickled Red Apple, Walnut and Watercress	
Kimchi Gyoza (v)	£9	Salad, Parmesan	
Smoked Tofu, Soy and Miso Broth		Cold Seafood Plate (gf) (df)	£12
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	
Terrine of	£10	Local White Crab Meat (gf) (df)	£11
Smoked Ham Hock, Corn Fed Chicken		Chilled Tomato Consommé, Lovage, Pickled Cucumber	
and Duck Liver, Fig and Port Purée,		Shrimp Skagen	£11
Toasted Guernsey Gâche		Toasted Sourdough, Lemon Purée, Salmon Roe	

Mains

Moules (gf) (dfo)	(s) £9 / (m) £17
White Wine, Shallots, Garlic, Double Cream, Parsley	
Pan Fried Scallops (dfo)	(s) £10 / (m) £19
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 and Slow Cooked Belly of Lamb (gf) (dfo)	£28
Potato Terrine, Black Garlic Purée, Cavolo Nero, Goat's Curd, 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)	£28.50
Macaroni Cheese and Braised Beef Cheek Croquette, Charred Onion, Kale, Chimichurri Purée, Smoked Bone Marrow Jus	
Gnocchi (v)	£16
Peas, Asparagus, Broad Beans, Buffalo Mozzarella, Mint, Lemon, Hazelnuts, Parmesan	
Breaded Fillet of Turbot (dfo)	£23
Grilled Potatoes, 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)	£16
Cos Lettuce, Olives, Dried Tomato, Feta, Pickled Red Onion and Tapenade Crostini	
Hot Seafood Plate (gf) (dfo)	£34
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	New Potatoes	£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)** £6.50 for 3 / £10.00 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