



## Starters

<b>Soup of the Day</b> (v) . . . . .	<b>£6.50</b>	<b>Twice Baked Mature Cornish Gouda Soufflé</b> (v) . . . . .	<b>£9</b>
<b>Guernsey Oysters</b> (gf) (df) . . . . . 6 for <b>£10</b> / 12 for <b>£20</b>		Pickled Red Apple, Walnut and Watercress Salad, Parmesan	
Choice of Shallot or Vietnamese Dressing			
<b>Kimchi Gyoza</b> (v) . . . . .	<b>£9</b>	<b>Cold Seafood Plate</b> (gf) (df) . . . . .	<b>£12</b>
Smoked Tofu, Soy and Miso Broth		White Guernsey Crab Meat, Prawns, Local Oyster, Smoked Salmon, Marinated Octopus, Shallot Vinegar, Lemon	
<b>Lamb Scrumptet</b> (gf) (dfo) . . . . .	<b>£9.50</b>	<b>Local White Crab Meat</b> (gf) (df) . . . . .	<b>£11.50</b>
Gentleman's Relish, Marinated Feta, Beetroot		Brown Crab Parfait, Kohlrabi, Apple, Nori, Sea Purslane	
<b>Terrine</b> . . . . .	<b>£10</b>	<b>Shrimp Skagen</b> . . . . .	<b>£11</b>
Smoked Ham Hock, Corn Fed Chicken and Duck Liver Terrine, Fig and Port Purée, Toasted Guernsey Gâche		Toasted Sourdough, Lemon Purée, Salmon Roe	

## Mains

<b>Moules</b> (gf) (dfo) . . . . .	(s) <b>£9</b> / (m) <b>£17</b>
White Wine, Shallots, Garlic, Double Cream, Parsley	
<b>Guernsey Scallops</b> (dfo) . . . . .	(s) <b>£10.50</b> / (m) <b>£19.50</b>
Braised Pork Cheek, Nashi Pear, Dandelion, Pork Scratching Crumb	
<b>Herb Crusted Fillet and Slow Cooked Belly of Lamb</b> (gf) (dfo) . . . . .	<b>£28</b>
Potato Terrine, Black Garlic Purée, Cavolo Nero, Goat's Curd, Mint Sauce Gel	
<b>Chateaubriand for Two</b> (gf) (dfo) . . . . .	<b>£62</b>
served with Béarnaise or Peppercorn, Hand Cut Chips, Seasonal Vegetables, Onion Rings	
<b>Aged Fillet of Beef</b> (gfo) (dfo) . . . . .	<b>£28.50</b>
Macaroni Cheese and Braised Beef Cheek Croquette, Charred Onion, Kale, Chimichurri Purée, Smoked Bone Marrow Jus	
<b>Mushroom Beignets</b> (v) . . . . .	<b>£17.50</b>
Grilled Cauliflower Steak, Black Olive Pesto, Roasted Yeast	
<b>Breaded Fillet of Turbot</b> (dfo) . . . . .	<b>£24</b>
Hasselback Potatoes, Mussels, Leeks, Exmoor Caviar, Sea Vegetables, Warm Tartare Sauce	
<b>Pan Fried Monkfish</b> (gf) (dfo) . . . . .	<b>£25</b>
Stuffed Confit Chicken Wings, Artichokes, Seaweed, Salsify, Mushroom Dashi	
<b>Loin of Venison</b> (dfo) (gfo) . . . . .	<b>£29</b>
Game Faggot, Cauliflower Cheese Purée, Braised Red Cabbage, Sprout Tops, Peppercorn Sauce	

## Sides

<b>Roasted Carrots and Caraway Salt</b> . . . . .	<b>£4.50</b>	<b>French Fries</b> . . . . .	<b>£4.40</b>
<b>Tenderstem Broccoli with Chilli and Sesame</b> . . . . .	<b>£4.50</b>	<b>Caesar Salad</b> . . . . .	<b>£4.50</b>
<b>Creamed or Buttered Spinach</b> . . . . .	<b>£4.50</b>	<b>Roasted Squash, Parmesan and Pumpkin Seeds</b> . . . . .	<b>£4.50</b>
<b>Hand Cut Chips</b> . . . . .	<b>£4.50</b>	<b>Home Baked Bread</b> . . . . .	<b>£3.50</b>
<b>Buttered New Potatoes</b> . . . . .	<b>£4</b>		



## 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