



Starters

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

Mains

Moules (gf) (dfo)	(s) £9 / (m) £17
White Wine, Shallots, Garlic, Double Cream, Parsley	
Guernsey Scallops (dfo)	(s) £10.50 / (m) £19.50
Braised Pork Cheek, Nashi Pear, Dandelion, Pork Scratching Crumb	
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, 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	
Mushroom Beignets (v)	£17.50
Grilled Cauliflower Steak, Black Olive Pesto, Roasted Yeast	
Breaded Fillet of Turbot (dfo)	£24
Hasselback Potatoes, Mussels, Leeks, Exmoor Caviar, Sea Vegetables, Warm Tartare Sauce	
Pan Fried Monkfish (gf) (dfo)	£25
Stuffed Confit Chicken Wings, Artichokes, Seaweed, Salsify, Mushroom Dashi	
Loin of Venison (dfo) (gfo)	£29
Game Faggot, Cauliflower Cheese Purée, Braised Red Cabbage, Sprout Tops, Peppercorn Sauce	

Sides

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



Desserts

Pumpkin	£8
Spiced Pumpkin Custard, Pistachio Sponge, Fermented Cep Caramel, Chocolate Twigs, Caramelised Dark Chocolate	
Waldorf (gf)	£8
Celery and Apple Relish, Red Grape Sorbet, Ice Lettuce, Apple Crisp, Lemon Purée, Yogurt Mousse, Candied Walnuts	
Praline Pineapple Hops	£8
Praline and Pineapple Cake, Roasted Pineapple, Cocoa Nip Tulle, IPA Foam, Ice Cream	
Biscoff Cheesecake	£8.30
Dark Chocolate Jelly, Cinnamon and White Chocolate Mousse, Vanilla Ice Cream	
Coffee and Egg Nog Brûlée (gfo)	£8.30
Coffee Brûlée, Egg Nog Creme Diplomat, Honey and Milk Foam, Cinnamon and Lemon Doughnut	
Ice Cream (gfo)	£6
Choose from: Vanilla, Coffee, Blackberry Apple Crumble, Marmalade on Brown Toast, Peanut Butter Strawberry Jam Marshmallow	
Sorbet (gfo)	£6
Choose from: Dr. Pepper and Cherry, Tangerine, Banana and Passion Fruit, Pear, Braeburn Apple	
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	