



Starters

Soup of the Day (v)(gf)(df)	£8
Daily Made	
Herm Oysters (Local) (gf)(df)	6 for £12.50
Shallot Vinaigrette, Green Grapes, Tarragon Dressing	
In-House Cured and Smoked Sea Bream Fillet (gf)(dfo)	£13.50
Lime Crema Fresh, Herb Oil, Chives	
Burrata (v)(gf)	£14.50
Grilled Artichoke, Confit Tomato, Olive Tapenade	
Crispy Guernsey Octopus.	£12
Saffron Potato Cream, Pimento de la Vera, Crispy Savoy Cabbage	
Baby Spinach and Berry Salad (v)(vg)(gf).	£10
Plums, Fresh Berries, Agave Vinaigrette, Seeds	
Vitello Tonnato (gf).	£15
Salmon Cut Beef, Tuna Mayo Sauce, Jus, Crispy Capers	
Beef Tartare (gfo)(df).	£17
served Raw, Dijon Mustard, Capers, Chives, Egg Yolk, Horseradish	
Comtè Cheese Soufflé (v)	£13
Cherry Tomato Chutney, Balsamic Vinegar Reduction, Rocket	
Smoked Duck (gf)(df).	£14
Charred Duck Breast, Cherry Reduction, Crispy Shallots	
Crispy Egg, Asparagus and Hollandaise (v)	£13.50
Guernsey Egg, 36-Month Parmigiano Reggiano	

Dietary key: **(v)** vegetarian | **(vg)** vegan | **(vgo)** vegan option | **(df)** dairy free | **(dfo)** dairy free option
(gf) gluten free | **(gfo)** gluten free option

For tables of 8 or more, a discretionary 10% service charge will be added to the final bill



Mains

Moules (gfo) (dfo)(s) £11.50 / (b) £21 Dill-Infused Guernsey Cream, Shallots, White Wine, Tarragon	
Pan-Seared Local Scallops (gf)(s) £14.50 / (b) £29.50 Celeriac Purée, Crispy Seaweed, Pickled Green Apple, Crispy Leeks	
Herb-Crusted Lamb Rack £38 Carrot, Onion and Potato Rosti, Jus, Mint	
Grass Fed Beef Fillet (8oz) (dfo)(gfo). £39 Chunky Fries add Béarnaise or Peppercorn or Anchovy Butter or Garlic Butter for £2.50	
Chateaubriand for Two (<i>ask for today's availability</i>) (gf)(dfo) £15 per 100g served with Béarnaise or Peppercorn, Chunky Fries	
Crab Risotto (gf). £29 Carnaroli Rice, Local Crab Meat, Burned-Chive Oil , Herbs	
Hot Seafood Plate (df). £45 Moules, Clams, Calamari, Red Mullet, Tiger Prawns, Tomato, Fregola	
Fritto Misto (df). £28 Fried Calamari, Red Mullet, Prawn, Courgette, Lemon	
Pan-Seared Turbot (gf). £38.50 Cauliflower Cream, Confit Leeks, Chive Oil	
La Reunion Fish and Chips £32 Cod Fillet, Prawn Mousse, Mushy Peas, Lemon Gel	
Chicken Kiev Cordon Bleu £30 Aged Cheddar, Serrano Ham, Truffle Sauce	
Butternut Squash Gnocchi (v) (vgo) £22 Pecan Nuts, Blue Cheese, Mushrooms, Crispy Sage	

Sides

Pink Fir Potato (dfo) £6	Tenderstem Broccoli, Smoked Almond and Horseradish £6
Creamed Spinach (gf). £6	Chopped Green Salad (vg). £6
Triple Cooked Chips £6	Mac and Cheese £7
Glazed Carrots (vgo). £6	Truffle Mac and Cheese £9
Home-Baked Bread £4.20	
Buttered Seasonal Greens with Capers . . £7	

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