



Starters

Soup of the Day (v)(gf)(df)	£8
Daily Made	
Herm Oysters (Local) (gf)(df)	6 for £12.50
Shallot Vinaigrette, Green Grapes and 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, Cured Grated Egg Yolk, Horseradish, Crostini	
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, Pickled Green Apple, Seaweed Dust, Crispy Leeks	
Herb-Crusted Lamb Rack £38 Carrot, Onion, Parmesan and Potato Rosti, Jus	
Grass Fed Beef Fillet (8oz) (dfo)(gfo). £39 Chunky Fries, served with Béarnaise <i>or</i> Peppercorn <i>or</i> Anchovy Butter <i>or</i> Garlic Butter add £2.50 for extra sauce	
Chateaubriand for Two (<i>ask for today's availability</i>) (gf)(dfo) £15 per 100g served with Béarnaise <i>or</i> Peppercorn, Chunky Fries add £2.50 for extra sauce	
Crab Risotto (gf)(df) £29 Carnaroli Rice, Local Crab Meat, Burnt Chive Oil , Herbs	
Hot Seafood Plate (df). £45 Moules, Clams, Calamari, Red Mullet, Tiger Prawns, Tomato Sauce, 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, Triple Cooked Chips, Homemade Tartare Sauce, 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	

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

Desserts

Blackberry Cheesecake **£10**
Orange Gel, Cinnamon Creme Diplomate, Pear Sorbet, Pink Grapefruit

Passion Fruit Iced Roll (gfo) **£10**
Coconut Tapioca Pudding, Pineapple Crisp, Mango Salsa

Dark Chocolate and Hazelnut Brownie (gf) **£10**
Milk Chocolate Crémeux, Hazelnut Brittle, Cocoa Nibs, Vanilla Ice Cream

Traditional Tiramisu **£9**
Mascarpone Cream, Coffee Syrup, Savoy Biscuit, Cocoa Powder

Coffee Crème Brûlée (gfo) **£9.50**
Vanilla Cream, Whipped Caramel, Doughnut, Milk Foam

Ice Cream (2 scoops)(gfo) **£7.80**
Choose from:

- **Vanilla • Raspberry Ripple • Salted Caramel • Cookie Dough**
- **Milk Chocolate • Peanut Butter**

Sorbet (2 scoops)(gfo)(df) **£6.80**
Choose from:

- **Coconut • Mango • Strawberry • Pear • Lemon**

Cheese Selection (gfo) **£9.50** for 3 / **£15** for 5
Served with Celery, Grapes, Pickled Walnuts, Quince, Pear Chutney, Oatcakes, Rye Crisp Bread
Choose from:

Tunworth Hampshire Soft/Semi Soft, An 'ode' to Camembert with a Unique, Cleaner, Smoother Taste, Pasteurised Cows Milk, Animal Rennet

Stinking Bishop Gloucestershire Soft, Distinctive, Characteristic Flavour, 'stinking' Aroma, Pasteurised Cows Milk, Vegetarian Rennet

Truffle Trove Snowdonia Extra Mature Cheddar with Black Summer Truffle, Pasteurised Cows Milk, Vegetarian

Rutland Red Leicestershire Hard, Flaky, Sweet Caramelised Flavour, Pasteurised Cows Milk, Vegetarian

Eldson Goats Cheese Yorkshire Hard Pressed, Delicate Flavour with a Refreshing Tang, Pasteurised Goats Milk, from a Single Herd in Yorkshire, Vegetarian

Rosary Ash Goats Cheese Hampshire Full Fat Soft Cheese with Charcoal, Clean, Fresh Flavour, Pasteurised Goats Milk, Vegetarian

Bath Blue Bath Blue Veined, Creamy, Organic Cows Milk, Animal Rennet, Pasteurised

Yorkshire Blue North Yorkshire Creamy, Sweet and Mild Blue Veined, Pasteurised Cows Milk, Vegetarian

Smoked Northumberland Blagdon Smooth Texture, Mild Smoky Flavour, Pasteurised Cows Milk, Vegetarian

Lord of the Hundreds East Sussex Hard cheese, Complex Sweet and Savoury Flavour, Unpasteurised Sheep's Milk, Vegetarian