



## Set Menu 2026

**Wednesday to Saturday 12pm – 2:30pm Wednesday  
to Saturday 5:30pm – 6.30pm (Last Orders)** (we may  
require the table back for the second sitting)

**2-Courses £31 | 3-Courses £36**

**Wednesday & Thursday Special Wine Offer**  
*2-Courses £36 or 3-Courses £41 including a glass of Esk Valley Sauvignon Blanc 2024  
or Septima Malbec 2024 (125ml)*

### **Soup of the Day** (gfo) (vo)

#### **Moules** (gfo) (dfo)

Dill-Infused Guernsey Cream, Shallots, White Wine, Tarragon

#### **Crispy Guernsey Octopus**

Saffron Potato Cream, Pimento de la Vera, Crispy Savoy Cabbage

#### **Smoked Duck** (gf)(df)

Charred Duck Breast, Cherry Reduction, Crispy Shallots

#### **7oz Beef Striploin** (dfo)(gfo)

Bearnaise, French Fries

#### **Moules** (gfo) (dfo)

Dill-Infused Guernsey Cream, Shallots, White Wine, Tarragon

#### **Pan Fried Sea Bass**

Tomato Salsa, Pok Choy, Saffron Butter Sauce

#### **Pea and Shallot Ravioli** (vg)

Asparagus Puree, Green Peas, Mushroom, Vegan Cheese

#### **Coconut Dome**

Mixed Berries, Desiccated Coconut, Chocolate Tuile

*\*Dessert contains alcohol*

#### **Strawberry Trifle Shake**

Strawberry Jam Coulis, Custard Biscuit Milkshake, Italian Meringue

#### **Leche Flan** (gf)

Mixed Berries, Caramel Syrup

**Selection of Ice Creams/Sorbets** (2 scoops) (gf) (dfo)

### **Side Orders**

**Pink Fir Potato** (dfo) £6    **Creamed Spinach** (gf) £6    **Triple Cooked Chips** £6

**Glazed Carrots** £6    **Buttered Seasonal Greens with Capers** £7    **Chopped Green Salad** (vg) £6

**Tenderstem Broccoli, Smoked Almond and Horseradish** £6    **Truffle Mac and Cheese** £9

**Home Baked Bread** £4.20    **Mac and Cheese** £7