



Set Menu 2026

Wednesday to Saturday 12pm – 2:00pm

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-Saturday 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) (dfo)

Oysters (gf) (df)

Shallot Vinaigrette

Crispy Egg, Asparagus and Hollandaise (v)

Guernsey Egg, 36-Month Parmigiano Reggiano

Smoked Duck (gf)(df)

Charred Duck Breast, Cherry Reduction, Crispy Shallots

7oz Beef Striploin (dfo)(gfo)

Peppercorn Sauce, French Fries

Moules (gf) (dfo)

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

Poached Cod (gfo)

Warm Tartare Sauce, Dill Oil

Tortelloni Spinach and Ricotta

Tomato Sauce, Fresh Basil, Seed Oil

Warm Frangipane Tart

Strawberry, Vanilla Ice Cream

Mango Mousse

Caramelised Pastry, Mango Sorbet, Mango and Passionfruit Salsa

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

Selection of 3 Cheeses (gfo)

Crackers, Chutney, Celery, Grapes

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