



Set Menu 2026

Wednesday to Saturday 12pm – 2:00pm

Tuesday to Saturday 5:30pm – 6.30pm (Last Orders)

(we may require the table back for the second sitting)

2-Courses £31 | 3-Courses £36

Tuesday-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

Sea Bass Ceviche (gf) (df)

Chimichurri, Yellow Pepper Sauce, Sweet Potato Pickle, Radish, Herb Oil

7oz Beef Striploin (dfo)(gfo)

Red Wine Jus, French Fries

Moules (gf) (dfo)

White Wine & Guernsey Cream, Shallot, Parsley

Pan-fried Sea Bass (gf)(dfo)

Charred Broccoli, Sauce Vierge

Roasted Courgette (gf)(df)

Hummus, Pomegranate, Mint, Lemon & Chili Powder

Lemon Curd Pavlova

Mixed Berries

Hazelnut Mousse Cake

Hazelnut Brittle, Vanilla Ice Cream

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 with Smoked Almond £6 **Truffle Mac and Cheese** £9

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