



Bar Snacks

Gordal Olives £4 Smoked Almonds £3.50

Starters

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

Mains

Moules (gfo)(dfo) White Wine, Guernsey Cream, Shallots, Tarragon, Dill	(s) £11.50 / (m) £21
Pan-Seared Local Scallops (gf) (s) Celeriac Purée, Pickled Green Apple, Seaweed Dust, Crispy Leeks	£14.50 / (m) £29.50
Lamb Rack (gf) Potato Terrine, Sweet Potato Puree, Infused Lemon Grass, Courgette, Jus	£39.50
Grass Fed Beef Fillet (8oz) (dfo)(gfo) Triple Cooked Chips, served with Béarnaise or Peppercorn or Jus or Garlic Butter add £2.50 for extra sauce	£39
Chateaubriand for Two (ask for today's availability) (gf)(dfo) served with Béarnaise or Peppercorn or Jus or Garlic Butter, Triple Cooked Chips add £2.50 for extra sauce	£15 per 100g
Crab Risotto (gf)(df) Carnaroli Rice, Local Crab Meat, Burnt Chive Oil, Herbs	£29
Hot Seafood Plate (df) Moules, Clams, Calamari, Sea Bass, Tiger Prawns, Tomato Sauce, Fregola	£45
Fritto Misto (df) Fried Calamari, Sea Bass, Tiger Prawn, Courgette, Lemon, Lemon Mayonnaise	£28
Pan-Seared Turbot (gf) Cauliflower Cream, Leek Salad, Chive Oil, Lemon Gel	£38.50
Admiral's Catch Battered Cod with Prawn Mousse Filling, Mushy Peas, Triple Cooked Chips, Homemade Tartare Sauce, Lemon Gel	£32
Chicken Kiev Cordon Bleu Smoked Mozzarella, Serrano Ham, Truffle Sauce	£30
Butternut Squash Gnocchi (v)(vgo) Pecan Nuts, Blue Cheese, Mushrooms, Crispy Sage	£22

Sides

La Ratte Potatoes (dfo)	£6	Buttered Seasonal Greens with Capers (dfo)	£7	Home-Baked Bread	£4.20
Creamed or Buttered Spinach (gf)	£6	Broccoli Florets with Chilli and Garlic Butter (dfo)	£6	Chopped Green Salad (vg)	£7
Honey Glazed Carrots (vgo)	£6	French Fries	£6	Mac and Cheese	£7
				Truffle Mac and Cheese	£9

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

A discretionary 10% service charge will be added to your bill. Thank you for supporting our team.