

VEGETARIAN MENU 2023

MUSHROOM VELOUTE (D) (GF)

Les Vallees Farm and woodland mushroom velouté,
Truffled cream
11.50

MOZZARELLA (D,SD)

buffalo mozzarella, sun dried tomatoes and basil pesto, balsamic syrup
11.50 / 19.50

SPRING ROLLS (E,G,S,SE,SD)

mixed vegetables, Asian slaw and noodles, sesame, soy and honey dressing
11.00 / 19.50

CAMEMBERT (D,E,G,MU,N)

fried in breadcrumbs, caramelised walnuts, sun dried tomato chutney
11.00 / 19.50

ASPARAGUS (D,E,SD)

asparagus spears, soft poached egg, Guernsey butter hollandaise
12.00 / 19.50

BEIGNETS (D,E,G,SD)

Guernsey smoked cheddar beignets, Provençale vegetables, parmesan beurre blanc
11.50 / 19.50

GOAT'S CHEESE (N) (GF)

hazelnut granola crusted crottin goat's cheese,
beetroot puree, hazelnut and caramelised orange salad
11.50 / 19.50

Allergen Key -

Ce Celery, G Gluten, L Lupin, Mu Mustard, N Nuts, P Peanuts
S Soya, SD Sulphur Dioxide, Se Sesame Seeds