



### **Cheesecake**

strawberry cheesecake,  
ginger brittle,  
strawberry ice cream and sauce  
(D,E,G)

### **Panna cotta**

citrus panna cotta,  
crisp citrus and poppy seed butter tuilles,  
mango sauce (D,E,G)

### **Treacle tart**

warm treacle tart,  
frosted raspberries, Guernsey Dairy cream  
raspberry coulis  
(D,E,G)

### **Bailiwick cheese**

Girard's Farm Golden Guernsey goat's cheese (DF),  
Sark cheese and Guernsey Dairy smoked Cheddar,  
Guernsey raw honey & butter oatcakes,  
grapes, celery and La Fregate apple chutney  
(Ce,D,G,Mu,SD) (GFO)

**Lunch 2 course 28.50 ~ 3 course 35.00**

**Dinner 2 course 36.50 ~3 course 42.50**

Allergen and dietary key:

D Dairy, E Egg, G Gluten, Mu Mustard, N Nuts, S Soya, SD Sulphur Dioxide, Se Sesame  
DF Dairy Free, DFO Dairy Free Option, GF Gluten Free, GFO Gluten Free Option,  
V Vegetarian, Ve - Vegan

### **Selection of Coffee and Teas with La Fregate chocolate truffle**

(D,S) (GF)

**Espresso 3.50**

**Double espresso 4.25**

**Cappuccino 4.00**

**Americano 4.00**

**Tea 4.00**

**Affogato 4.50**

### **Affogato with Baileys liqueur**

and

**homemade biscotti**

(D,E,G,N)

**8.50**



/LaFregateHotel

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A discretionary 10% service charge to be added to all food and beverage bills.