



Scallops (D,E,G,Mo,SD)

seared local water scallops, carrot, orange and ginger puree, crisp pancetta, pulled pork bon bon, bacon crumb
15.00 / 29.50

Seafood (C,D,E,F,Mu,SD) (GF)

handpicked Guernsey Chancre crabmeat, Royal Greenland prawns and Severn & Wye smoked salmon,
Marie Rose sauce, salad leaves
14.50 / 29.00

Herm oysters (Mo,SD) (DF) (GF)

Herm Island oysters served naturally with lemon and red wine shallot vinegar
6 Oysters 13.50 / 12 Oysters 23.50

Foie gras; three ways (D,G,SD) (GFO)

pan seared foie gras, torchon of foie gras and terrine of confit duck, apricot and foie gras,
toasted brioche, sauternes jelly, crisp salad, truffle & cep dressing
17.00 / 32.00
pair with a glass of Sauternes, Chateau Simon 2018 100ml 11.50

Steak tartare (E,F,G,Mu,SD) (DF) (GFO)

Irish reared prime beef fillet, prepared traditionally at your tableside, crisp salad, toasted Senner's bread
120g 19.50 / 210g 30.00

Asparagus & spinach (V) (D,E,G,SD)

asparagus spears, wilted spinach, soft poached egg, Guernsey butter puff pastry, Hollandaise gratin
15.00 / 24.50

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Beef fillet (Ce,D,G,SD) (GFO) (DFO)

grilled 200g prime beef fillet, fondant potato, Guernsey mushroom, vine tomatoes, onion ring
35.00
choice of: garlic butter, peppercorn, Béarnaise or Diane sauce 3.75, add a slice of seared foie gras 8.50

Saltwater plate (C,D,F,G,Mo,SD)

Guernsey sea bass fillet and monkfish tail with king prawns, pan fried in Guernsey butter with seared scallops,
steamed spinach, Chancre crab, prawn and shellfish sauce
29.50

Sea bass (C,D,E,G,F,SD)

grilled local water sea bass fillet, saffron cocotte, asparagus spears, lobster & Champagne sauces
29.00

Monkfish (D,G,F,SD)

Guernsey monkfish tail, smoked bacon rosti, mange tout, crisp pancetta, pink peppercorn beurre blanc
28.50

Duck (Ce,D,G,SD)

pan roasted Creedy Carver duck breast, confit duck spring roll,
Boulangère potato, parsnip and vanilla puree, broccoli florets, Armagnac and griottine jus
29.00

Sauté potatoes (D)	4.75	Truffle and parmesan chips (D)	5.00
Triple cooked chips	4.75	Tempura onion rings (G)	4.75
Courgette frit (E,G)	4.75	Creamed spinach (D)	4.75
French fries	4.75	Mixed green vegetables (D)	4.75
New potatoes, mint butter	4.75	Braised red cabbage	4.75
Rocket & parmesan salad (D,E,Mu,SD)	4.75	Tomato / Green / Mixed salad (Mu/SD)	5.00

ALLERGEN KEY:

C – Crustacean, Ce – Celery, D – Dairy, E – Eggs, F – Fish, G – Gluten, L – Lupin, Mo - Molluscs
Mu – Mustard, N – Nuts, P – Peanuts, S – Soya, SD – Sulphur Dioxide, Se – Sesame Seeds
DF Dairy Free, DFO Dairy Free Option, GF Gluten Free, GFO Gluten Free Option, V Vegetarian