

May Set Menu

Homemade Soup of the Day (VG)

Served with Crusty Bread

Chicken Liver Parfait

Tomato Chutney, Toasted Bloomer

Cobb Salad (V) (GF)

Composite Salad consisting of Seasonal leaves, Avocado, Egg, Cherry Tomatoes, Sweetcorn & Cucumber, served with House Dressing

Home Smoked Salmon (GF)

Pickled Cucumber, Dill Cream

Grilled Cod, Mussel Saffron Velouté

Baby leaf Spinach, New Potatoes

Sam's Farm Ribeye Steak, Garlic Butter (GF)

Grilled Tomato, Portobello Mushroom & Rustic Cut Chips

Slow Cooked Lamb Shank in Garlic, Rosemary & Red Wine (GF)

Creamy Mash Potato, Fine Green Beans

Baked Peppers filled with Niçoise Vegetables (VG)

Cous Cous, Herb Dressing

Sticky Toffee Pudding

Butterscotch, Vanilla Ice Cream

Chocolate Marquise

Rich Chocolate Mousse layered with Coffee Liqueur flavoured sponge
Roast Hazelnut Crumb

Crème Brulee

Homemade Shortbread

Selection of Guernsey Dairy and Le Hechet Farm Ice Creams

Guernsey Cheese Board

Served with Fig Relish and Biscuits

2 Courses at £25.95 3 Courses at £32.95

Available every Lunch (Excluding Sundays) and Dinner during the month of May.

V = Vegetarian VG = Vegan GF = Gluten Free

Our chef can alter most of our dishes to suit most dietary requirements.

Menu Subject to Change

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.
If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in your meal before placing your order

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For Groups of 8 or more a discretionary service charge
of 10% will be added to your bill
(Please note for groups over 8 we do not accept split payments)