

## September Set Menu

**Homemade Soup of the Day (VG)**

Served with Crusty Bread

**Avocado with Prawns**

Marie Rose

**Baked Field Mushroom with Parmesan & Garlic**

Rocket Salad, Balsamic Dressing

**Chicken Liver Parfait**

Tomato Chutney, Toasted Bloomer

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**Grilled Seabass, Lobster Sauce**

Steamed Leeks, New Potatoes

**Sams Farm 8oz Ribeye, Cajun Butter**

Tender stem Broccoli, Shoestring Fries

**Pork Medallions in a Creamy Dijon & Mushroom Sauce**

Fine Green Beans, Pan Roast Potatoes

**Late Summer Vegetable Crumble**

Spring Onion Mash

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**Sticky Toffee Pudding**

Caramel Sauce, Vanilla Ice Cream

**Barbarie Mess**

Crushed Meringue, Seasonal Berries,

Ice Cream & Fresh Cream

**Calvados Mousse**

Apple Puree, Hazelnut Brittle

**Selection of Guernsey Dairy and Le Hechet Farm Ice Creams**

**Guernsey Cheese Board**

Served with Fig Relish and Biscuits

**2 Courses at £26.50 3 Courses at £33.50**

Available every Lunch (Excluding Sundays) and Dinner.

**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

**Visit Guernsey 4 STAR GOLD AWARD 92% AA 4 STAR AA** 

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)