

## August Dinner Set Menu

### Homemade Soup of the Day (VG)

Served with Crusty Bread

### Chicken Liver Parfait

Tomato Chutney, Toasted Bloomer

### Prawn Fritters

Chipotle Mayo

### Cobb Style Salad (V)

Garden Salad including Sweetcorn, Avocado, Cherry Tomatoes,  
Cucumber & Hard-Boiled Egg, Ranch Dressing

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### Grilled Seabass, Beurre Blanc

Baby Leaf Spinach, New Potatoes

### Pork Loin Steak, Cheddar Mustard Glaze (GF)

Tender Stem Broccoli, Sauté New Potatoes

### Pot Roast Breast of Chicken (GF)

In a Creamy Tarragon & Shallot Sauce  
Fine Green Beans, Champ

### Roast Vegetable Moussaka (V)

Green Salad

### Sams Farm 8oz Ribeye Steak (GF, DF)

Grilled Tomato, Mushroom, Rustic Cut Chips  
(£4.75 supplement)

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### Baked Ricotta Cheesecake

Summer Fruits

### Apple Crumble

Custard

### Morello Cherry Sundae

Morello Cherries, Vanilla Ice Cream & Fresh Cream  
Fruit Coulis

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

### Guernsey Cheese Board

Served with Fig Relish and Biscuits

**2 Courses at £27.50   3 Courses at £34.50**

Available every evening through out August

**V = Vegetarian   VG = Vegan   GF = Gluten Free   DF = Dairy 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)