

July Dinner Set Menu

Homemade Soup of the Day (VG)

Served with Crusty Bread

Deep Fried Panko Coated Brie (V)

Rocquettes Apple Chutney

Country Style Terrine

Spiced Plum Relish, Toasted Bloomer

Tian of Prawn, Cucumber & Smoked Salmon (GF)

Dill Dressing

Baked Cod, Samphire Lemon Butter (GF)

Summer Greens, New Potatoes

Rosettes of New Season Lamb, Mint Dressing (GF)

Fine Green Beans, Potato Gratin

Breast of Chicken Wrapped in Parmesan & Breadcrumbs

Provençal Vegetables, Sauté New Potatoes

Penne Puttanesca (VG)

Tomato Sauce with Garlic, Olive & Capes
served with a Green Salad

Sams Farm 8oz Ribeye Steak

Grilled Tomato, Mushroom, Rustic Cut Chips
(£4.50 supplement)

Apple Strudel

Vanilla Ice cream

Sticky Toffee Pudding Sundae

Cold Sticky Toffee Pudding, Vanilla Ice cream,
Toffee Sauce & Fresh Cream

Vanilla Panna Cotta

Summer Berries

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 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

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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)