

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
Our Shellfish is handpicked and may contain small pieces of shell.

Appetisers

Three Freshly Baked Rustic Bread Rolls £3.95

Served with Guernsey Butter

(Add Balsamic Olive Oil & Hummus £2.95)

(Add Assorted Olives & Hickory Smoked Almonds £2.95)

Individual Baked Camembert with Honey & Thyme £11.95

Served with Fig Relish & Garlic Crostini

Homemade Soup of the Day (VG) £6.50

Served with Crusty Bread

Crab Bisque £9.10

Served with Crusty Bread

**A Trio of Smoked Salmon, Peeled Prawns
& Guernsey Crab** £13.10 (GF)

Marie Rose Sauce

Smoked Scottish Salmon £10.95

Radishes, Capers, Rocket, Lemon Dill Dressing

Heritage Tomato Salad with Feta £8.20

Avocado, Red Onion & Green Beans

Oregano Dressing (V)

Chicken Liver Parfait £8.20

Tomato Chutney, Toasted Sourdough

Prawn Tails Tempura £10.65

Sweet Chilli Jam

Scallops £13.15

With a choice of Lemon Butter, Champagne,

Hollandaise or Shellfish Sauce

Vegetarian/Vegan Menu

Starter £9.95 Main £18.95

Guernsey Goats Cheese, Spinach & Red Onion Marmalade Tart (V)

Balsamic Dressing, Green Salad

Wild Mushroom Ragu (V)

Rigatoni, Rocket Salad

Moroccan Style Stuffed Egg Plant (VG)

Tabbouleh, Harissa Tahini Dressing

Risotto Primavera (V, GF)

Creamy Risotto with Spring Vegetables

Parmesan Shavings & Truffle Oil

V = Vegetarian VG = Vegan GF = Gluten Free

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

Main Courses

La Barbarie Fish Plate £28.50
A Selection of Brill, Scallops,
Sea Bass, Monkfish and Salmon
Served with Lemon Butter, Mixed Greens & New Potatoes

Guernsey Brill £27.50
Prawn Butter Sauce with Samphire,
Baby Leaf Spinach, New Potatoes

Sea Bass with Scallops £25.95
Spring Vegetable Nage, Crushed Potatoes

Monkfish & Prawn Tail Curry £24.95
Light Thai Style Yellow Curry with Coconut,
Basmati Rice **(GF)**

Dijon Mustard & Herb Crusted Lamb Cutlets £26.95
Red Wine Sauce, Roast Squash, Sauté New Potatoes **(GF)**

Fish Board

Scallops £21.50

Brill £20.50

Sea Bass £20.50

Salmon £18.50

Monkfish £19.95

All fish cooked as you wish and served with
a choice of Lemon Butter, Champagne,
Hollandaise or Shellfish Sauce

P.T.O. for Char Grills and Sides



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)

From the Char Grill

Steaks from 21 Day Matured Grass Fed Beef
sourced from British and Irish Farms

Fillet Steak £28.95
(Minimum uncooked weight 227gms)

Ribeye Steak £26.95
(Minimum uncooked weight 227gms)

Add Scallop Brochette £7.75 (Minimum 3 per portion)
Add King Prawn Tail Brochette £6.75 (Minimum 3 per portion)

New Season Lamb Cutlets (3) £25.50

All the above garnished with
Grilled Tomato & Portobello Mushroom

Add a Sauce £2.50 each
Garlic Butter, Mushroom Sauce,
Pepper Sauce, Red Wine Sauce or Béarnaise Sauce

Side Orders

Rustic Cut Chips, New Potatoes,
Sauté New Potatoes or Mashed
Broccoli, Green Beans, Courgette Frites
Cauliflower Cheese, Baby Leaf Spinach, Onion Rings
All £4.45 each

Truffle & Parmesan Fries,
Mac & Cheese, Mac & Cheese with Bacon
All £4.95 each

Side Salads

Mixed Salad, Tomato & Red Onion Salad, Caesar Salad,
Or Green Mixed Leaf Salad
All £4.45 each

“What I say is that, if a man really likes potatoes,
he must be a pretty decent sort of fellow.”
— A.A. Milne



Menus may be subject to change and vary in seasons.

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