

September Dinner Set Menu

Homemade Soup of the Day (VG)

Served with Crusty Bread

Caesar Salad

Home Smoked Chicken

Baked Field Mushroom with Garlic & Parmesan (V)

Rocket Salad, Balsamic Dressing

Prawn Skagen

Peeled Prawn, Sour Cream with Dill

Toasted Sourdough

Mango Glazed Cod, Sweet Chilli Dressing (GF, DF)

Pineapple Salsa, Bok Choy, Basmati Rice

Slow Roast Lamb Shank, Rosemary Jus (GF)

Fine Green Beans, Creamy Mash

Breast of Chicken wrapped in Air Dried Ham, Pesto Dressing (GF, DF)

Roast Vegetables, Sauté New Potatoes

Late Summer Vegetable Crumble (V)

Champ

Sams Farm 8oz Ribeye Steak (GF, DF)

Grilled Tomato, Mushroom, Rustic Cut Chips

(£4.75 supplement)

Lemon Cake, Lemon Drizzle

Vanilla Ice Cream, White Chocolate Soil

Iced Praline Parfait

Roast Hazelnut Crumb, Toffee Sauce

Barbarie Mess

Crushed Meringue,

Ice Cream & Fresh Guernsey Cream

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 throughout September

V = Vegetarian 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)