

## March Madness Set Menu

**Homemade Soup of the Day (VG)**  
Served with Crusty Bread

**Cesar Salad**  
Home Smoked Chicken

**Whipped Goats Cheese Crostini, Basil Dressing (V)**  
Rocket, Tomato & Pine Nut Salad

**Panko Coated Prawn Tails**  
Wasabi Mayo

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**Grilled Guernsey Skate, Lemon Caper Butter (GF)**  
Baby Leaf Spinach, New Potatoes

**Slow Roast Shoulder of Spring Lamb (GF)**  
Rosemary & Garlic Jus, Fine Green Beans, Potato Gratin

**Confit of Duck Leg, Red Wine Sauce (GF)**  
Spiced Red Cabbage, Sauté New Potatoes

**8oz Ribeye Steak (GF)**  
Grilled Tomato, Mushroom, Rustic Cut Chips  
**(Supplement of £5.50)**

**Pesto Risotto (V, GF)**  
Sauté Wild Mushrooms, Parmesan Shavings

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**Rhubarb & Apple Crumble (V)**  
Custard

**Sticky Toffee Sundae (V)**  
Sticky Toffee Pudding, Toffee Sauce,  
Vanilla Ice Cream & Fresh Guernsey Cream

**White Chocolate Cheesecake (V)**  
Raspberry Compote

**Guernsey Cheese Board (V)**  
Served with Fig Relish and Biscuits

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

**2 Courses at £24.50 3 Courses at £29.95**

**Available every Lunch & Dinner (excluding Sunday Lunch)**

**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)