

Appetisers

Breadbasket & Guernsey Butter £2.85

Three warm assorted rustic bread rolls

Homemade Soup of the Day £5.45

Served with Crusty Bread

Crab Bisque £7.45

Creamy Rich Soup made from
Chancre & Spider Crabs

Severn and Wye Smoked Salmon £8.95

Radish, Caper Berries, Rocket,
Lemon Dill Dressing

Scallops £9.95

With a choice of Lemon Butter, Champagne,
Hollandaise or Shellfish Sauce

Prawn Cocktail £7.50

Handpicked Guernsey Crabmeat £9.65

Crushed Avocado, Marie Rose, Toasted Sourdough

Greek Style Salad £6.50

With Feta, Olives, Tomato & Cucumber

Chicken Liver Parfait £6.95

Tomato Chutney, Toasted Bloomer

Wallow Charcuterie £9.95

Selection of Guernsey Produced Charcuterie
from Wallow Artisan Charcuterie
Served with Piccalilli & Crusty Bread

Vegetarian Options

Starter £7.50 Main £13.95

Sauté Forest Mushrooms in Garlic

Toasted Sourdough, Rocket Salad (VG)

Thai Style Red Vegetable Curry (VG/ GF)

Basmati Rice

Grilled Guernsey Goats Cheese Salad (V)

Red Onion Marmalade Sauté Potatoes

Wild Mushroom Asparagus & Leek Risotto (V GF)

Shaved Parmesan

V = Vegetarian VG = Vegan GF = Gluten Free

Main Courses

From the Char Grill

Sam's Farm 21 Day Matured
Grass Fed Beef

Fillet Steak £25.50

(Minimum uncooked weight 250gms)

Ribeye Steak £21.50

(Minimum uncooked weight 250gms)

All the above garnished with
Grilled Tomato & Portobello Mushroom
Can be served with Garlic Butter, Mushroom, Pepper,
Red Wine or Béarnaise Sauce

Fish Board

Scallops £18.95

Brill £17.95

Sea Bass £16.95

Salmon £14.25

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

The Fish Plate £19.25

A Selection of the Above Fish served with Lemon Butter

Side Orders

Potatoes - Rustic Cut Chips, New, Sauté or Mashed
Vegetables - Broccoli, Green Beans, Courgette Frites
Cauliflower Cheese or Onion Rings

All @ £3.50 each

Baby Leaf Spinach @ £3.75 Various Salads @ £3.95

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

— A.A. Milne