

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

## SAMPLE MENU

### JANUARY DINNER SET MENU

#### **Spicy Pumpkin Soup**

*Sour Cream & Toasted Pumpkin Seeds*

#### **Deep Fried Brie in Panko Breadcrumbs**

*Apple Relish*

#### **Chicken Liver Parfait**

*Tomato Chutney, Toasted Bloomer*

#### **Prawn Skagen**

*Peeled Prawns, Mayonnaise, Sour Cream & Dill  
served on Toasted Sourdough*

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#### **Cajun Crusted Hake**

*Haricot & Chorizo Casserole*

#### **Slow Roast Shoulder of Lamb**

*Rosemary & Red Wine Sauce  
Minted Mash, Fine Green Beans*

#### **Pot Roast Breast of Chicken**

*Button Mushrooms, Shallots & Bacon Sauce  
Tenderstem Broccoli, Sauté New Potatoes*

#### **Rustic Winter Vegetable Stew**

*Creamy Mash*

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#### **Apple & Winter Fruit Crumble**

*Custard*

#### **Chocolate Pistachio Torte (GF)**

*Pistachio Ice Cream*

#### **Sticky Toffee Pudding**

*Butterscotch, Vanilla Ice Cream*

#### **Baked Vanilla Cheesecake**

*Seasonal Berries*

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

#### **Guernsey Cheese Board**

*Served with Fig Relish and Biscuits*

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)

**2 Course £20.00 3 Course £ 25.95**