

## March Madness Set Menu

### **Homemade Soup of the Day (VG)**

Served with Crusty Bread

### **Deep Fried Brie (V)**

Rocquettes Apple Cider

### **Caesar Salad with Smoked Chicken**

Garlic Croutons & Parmesan Shavings

### **Prawn Skagen**

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

### **Chicken Liver Parfait**

Tomato Chutney, Toasted Bloomer

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### **Baked Cod with Herb Crust**

Basil Dressing, Nicoise Vegetable, New Potatoes

### **8oz Ribeye Steak (£4.50 Supplement) (GF)**

Garlic Butter, Grilled Tomato, Portobello Mushroom & Rustic Cut Chips

### **Confit of Duck Leg (GF)**

Red Currant Jus, Fine Green Beans, Pan Roast Potatoes

### **Classic Shepherd's Pie (GF)**

Made with Lean Minced Lamb, Tenderstem Broccoli

### **Roast Vegetables Tart (VG)**

Herb Dressing, Green Salad

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### **Sticky Toffee Pudding**

Butterscotch, Vanilla Ice Cream

### **Cherry Bakewell Tart**

Fruits of The Forest Ice Cream

### **Profiteroles**

Filled with Guernsey Cream, Warm Chocolate Sauce

### **Tiramisu**

Coffee Liqueur Infused Sponge, Layered with Mascarpone Cream

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

**2 Courses at £19.50 3 Courses at £24.50**

Available every Lunch (Excluding Sundays) and Dinner during the month of March

**V = Vegetarian    VG = Vegan    GF = Gluten Free**

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

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)