

## Starters

- Duck Spring Roll 12.5  
Duck Confit Spring Roll with Mango & Chilli Sauce
- Flamed Mussels 12.5  
Shetland Blue Mussels in a Sriracha Butter Sauce with White Wine and Herbs served with Grilled Bread
- Arancini 10.5  
Wild Mushroom and Truffle Arancini with Wild Rocket, Balsamic, Parmesan & Smoked Pepper Sauce (VG)
- Caramelised Goats Cheese 10.5  
Baked Beetroot, Roasted Nuts, Basil Oil and Red Beetroot Puree V GF
- Sticky Beef 14.5  
Crispy Beef with Carrot, Cucumber & Red Onion Salad, Chili Dressing and Cashew Nuts GF
- Pil Pil Prawns 13  
Tiger Prawns served with Garlic, Chili Flakes and Fresh Herbs with Grilled Bread (GF)
- Salt and Pepper Crispy Squid 11.5  
Crispy Fried Squid with a Salt & Pepper Crust, Lime Mayonnaise, Fresh Chili
- Atlantic Prawn Cocktail 13  
Marie Rose Sauce, Cucumber, Tomato & Fresh lemon with Granary Bread (GF)
- Soft Shell Crab 14  
Tempura Battered Soft Shell Crab, Chili & Lime Dressing, Sweet Chili Sauce, Asian Salad
- Asian Ribs 11.5  
Slow Cooked Pork Ribs with a Sweet Sticky Glaze, Sesame Seeds, and Cucumber Salad GF
- Aubergine Steak 10.5  
Baked Aubergine with Tomato and Red Onion Salsa, Olive Tapenade, Feta Crumble and Salsa Verde VG GF

## Main Course

- Atlantic Cod Loin 25.5  
Served Grilled or in Crispy Beer Batter with Triple Cooked Chips, Mushy Peas, and Tartare Sauce (GF)
- Moroccan Spiced Lamb Rump 26.5  
Coriander Hummus, Herb Roasted Jersey Royals, Wild Mushrooms & Rosemary Jus GF
- Pan Fried Monkfish and Scallops 27.5  
Pan Fried Monkfish and King Scallops with Cold Water Prawns, Asparagus, Jersey Royals and Hollandaise Sauce GF
- Green Vegetable Curry 18.5

With Coconut Rice & Pak Choi VG GF  
*ADD CHICKEN FOR £4.5*

Guernsey Skate 25.5

Cooked to your liking, Grilled or Meuniere with Brown Shrimps, Burnt Butter, Capers, and Tenderstem Broccoli (GF)

Wild Caught Stonebass 24.5

Blue Shetland Mussels, Crab, Sage, and Saffron Velouté with Samphire & Grilled Artichokes

10oz 32-Day Aged Sirloin Steak 28

Roasted Mixed Peppers, Glazed Shallot, Bearnaise Sauce, Red Wine Jus & House Fries (GF)  
*SURF 'N' TURF ADD 2 BLACK TIGER PRAWNS FOR £5*

8oz 32-Day Aged Fillet Steak 36

Roasted Mixed Peppers, Glazed Shallot, Bearnaise Sauce, Red Wine Jus & House Fries (GF)  
*SURF 'N' TURF ADD 2 BLACK TIGER PRAWNS FOR £5*

Pan Seared Scottish Salmon 24

Smoked Bravas Potatoes, Mixed Heritage Tomatoes, English Asparagus & Lemon Butter Sauce

Devonshire Crab Rigatoni 22.5

Mix of Devonshire Crab Meat, Saffron, Sage and Parmesan Cream, and English Asparagus

Seafood Risotto 22.5

Prawns, Calamari, and Mussels in a Creamy Tomato Risotto with Parmesan and Smoked Paprika

## Side Dishes

House Fries 4.5 V (GF)

Hand Cut Triple Cooked Chips 5.5 V (GF)

Tenderstem Broccoli, Chilli Flakes and Fresh Garlic 5 VG GF

Roasted New Potatoes with Herbs and Seasoned Butter 4.5 V GF

Honey and Soy Glazed Fine Beans with Mixed Sesame Seeds 4.5 VG

Buttered Carrots 5 V GF

Tomato and Red Onion Salad 4.5 VG GF

Creamy Mash Potatoes V GF 4.5

## À La Carte Desserts

Selection of Ice Creams and Sorbet 2.5/Scoop  
Please ask your server for today's selection (VG) GF

Belgian Chocolate Fondant 8  
Vanilla Ice Cream  
*Please allow for 12-minute cook time*

Roast Pineapple 7  
Coconut Butterscotch, Vanilla Ice Cream GF VG

Homemade Profiteroles 8  
Chantilly Cream and Belgian Chocolate Sauce

Chef's Choice Cheesecake 8  
Please ask you Server for today's selection

Cheese Platter 14  
Biscuits, Grapes, & Chutney

Affogato 6  
Vanilla Ice Cream, Single Espresso GF

Apple Tarte Tatin 7  
Caramelised Apples, Vanilla Bean Ice Cream, Salted Caramel Sauce

Sticky Toffee Pudding 8  
Butterscotch Sauce and Vanilla Ice Cream

### For Our Little Guests

Fish and Chips in Crispy Batter 12.5  
Penne Pasta in Tomato Sauce/Plain 10.5