

## Starters

Duck Spring Rolls 12.5

Duck Confit Spring Rolls with Mango & Chilli Sauce  
(Vegan Option available)

Flamed Mussels 12.5

Shetland Blue Mussels in a Sriracha Butter Sauce with White Wine and Herbs  
served with Grilled Bread

Caramelised Goats Cheese 11.5

Baked Beetroot, Roasted Nuts, Basil Oil and Red Beetroot Puree GF

Sticky Beef 14.5

Crispy Beef with a Carrot, Cucumber and Red Onion Salad, Chilli Dressing  
and Cashew Nuts

Tiger Prawns Pill' Pill' 13.5

Fresh Chilli, Shallots, Smoked Paprika, White Wine and Toasted Ciabatta

Salt and Pepper Crispy Squid 11.5

Crispy Fried Squid with a Salt & Pepper Crust, Lime Mayonnaise and Fresh  
Chilli

Classic Atlantic Prawn Cocktail 12

Fresh Tomatoes, Cucumbers and Iceberg Lettuce with Mary Rose Sauce,  
Greenland Prawns and Buttered Granary Bread

Soft Shell Crab 14

Tempura Battered Soft Shell Crab, Chilli and Lime Dressing, Sweet Chilli  
Sauce, Asian Salad

Grilled Octopus 14

Octopus Tentacles with Smoked Paprika, Baby Potatoes, Marinated  
Courgettes Ribbons and Red Pepper Sauce GF

Hand-Dived Scottish Scallops 14.5

Thermidor Sauce, Spanish Chorizo, Samphire and Fresh Lemon

Please advise staff of any allergy requirements and they will advise you on what dishes are available to you.  
Please note some dishes may contain trace elements of nuts or have been cooked alongside other products  
containing nuts. A service Charge of 10% will be applied to all Bills.

V – Vegetarian GF – Gluten free () – Option Available

# 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

Served with Coriander Hummus, Herb Roasted Jersey Royals, Wild Mushrooms & Rosemary Jus

## Pan Fried Monkfish and Scallops 27.5

Pan Fried Monkfish and King Scallops with Cold Water Prawns, Asparagus, Jersey Royals and Hollandaise Sauce

## Green Vegetable Curry 18.5

With Coconut Rice & Pak Choi VG GF  
*ADD TIGER PRAWNS FOR £6*

## Guernsey Skate 25.5

Cooked to your liking, Grilled, Battered or Meuniere with Brown Shrimps, Burnt Butter, Capers, and Baby Potatoes GF

## Billingsgate Market Fish Grill 30.5

Mix of Wild Turbot, Guernsey Skate and Black Tiger Prawns with Crushed Potato Salad, Lobster Bisque and Samphire GF

## 10oz 32-Day Aged Sirloin Steak 30

Roasted Mixed Peppers, Glazed Shallot, Bearnaise Sauce, Red Wine Jus & House Fries  
*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  
*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

## Jumbo Prawns and Scottish Scallops 32

Fresh Chilli, Shallots, Garlic Butter, Tenderstem Broccoli and Asparagus with Blue Shetland Mussels GF

## Spicy Tiger Prawn Linguine 22.5

Cooked in a White Wine and Butter Sauce with Cherry Tomatoes, Garlic Oil and Fresh Chillies

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## Side Dishes

House Fries 4.5 VG

Hand Cut Triple Cooked Chips 5.5 VG

Tenderstem Broccoli, Chilli Flakes and Fresh Garlic 5 VG GF

Roasted New Potatoes with Herbs and Seasoned Butter 4.5 V

English Asparagus with Hollandaise Sauce and Smoked Paprika 5.5

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

Honey Glazed Carrots 5 V GF

Tomato and Red Onion Salad 4.5 VG GF

Creamy Mash Potatoes 4.5 V GF

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## 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 9  
Vanilla Ice Cream  
*Please allow for 12-minute cook time*

Roast Pineapple 8.5  
Coconut Butterscotch, Vanilla Ice Cream GF VG

Homemade Profiteroles 8.5  
Chantilly Cream and Belgian Chocolate Sauce

Chef's Choice Cheesecake 8.5  
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 8  
Caramelised Apples, Vanilla Bean Ice Cream, Salted Caramel Sauce

Sticky Toffee Pudding 8.5  
Butterscotch Sauce and Vanilla Ice Cream

### For Our Little Guests

Fish and Chips in Crispy Batter 12.5  
Pasta in Tomato Sauce/Plain 10.5  
Chicken and Cheese Burger with Fries 12.5

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