

## Starters

Salt and Pepper Crispy Squid 11.5

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

Duck Spring Rolls 12.5

Duck Confit Spring Rolls with Mango & Chilli Jam  
*(Vegan Option Available)*

Arancini 11.5

Wild Mushroom and Truffle Arancini with Wild Rocket, Balsamic and  
Parmesan VG

Sticky Beef 14.5

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

Tiger Prawns Pill' Pill' 13.5

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

Caramelised Goats Cheese 11 .5

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

Soft Shell Crab 14

Tempura Battered Soft Shell Crab, Chilli & Lime Dressing, Sriracha  
Mayonnaise, Asian Salad

Octopus 14

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

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

## Mains

Atlantic Cod Loin 25.5

Served Grilled or in Crispy Beer Batter with Triple Cooked Chips, Mushy Peas and Tartare Sauce GF

Pan Seared Scottish Salmon 24

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

Pan Fried Monkfish and Scallops 27.5

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

Pesto and Goats Cheese Risotto 19.5

With Parmesan, Fresh Basil and Rocket Leaves GF V

Guernsey Skate 25.5

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

Spicy Tiger Prawn Linguine 22.5

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

Dutch Calves' Liver 23.5

Milk Fed Calves Liver with Truffle Mash Potatoes, Seasoned Veg, Rich Jus and Smoked Bacon GF

Roast 32 Day-Aged Sirloin of Beef 24.5

With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus GF

Roast Rump of Essex Lamb 24.5

With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus GF

Roast Suffolk Chicken Supreme 22.5

With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus GF

Roast Pork Belly 22.5

With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus GF

Mixed Meat Roast (All of our Roast Meats) 27.5

With Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables, Yorkshire Pudding and Rich Jus GF

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