



Starters

Lobster Bisque 10.5

Rich, Creamy Lobster Bisque served with Golden Cheese Croutons (GF)

Salt and Pepper Crispy Squid 11.5

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

Soft Shell Crab 14.5

With Sweet Chilli Sauce and Lime Dressing

Tiger Prawns Pill' Pill' 13.5

Fresh Chilli, Garlic, Shallots, Smoked Paprika, White Wine and Toasted Ciabatta (GF)

Sticky Beef 15.5

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

Caramelised Goats Cheese 12.5

With Baked Beetroot, Roasted Nuts, Basil Oil & Red Beetroot Puree GF

Beef Carpaccio 15.5

32 Day Dry Aged Scottish Beef with Capers Aioli, Wild Rocket, Aged Parmesan & a Drizzle of Truffle Oil

Asian Sticky Pork Ribs 12.5

Asian Soy Glazed Ribs, Sesame Seeds, Toasted Sesame Seed Oil, Cucumber & Spring Onion Salad

Stuffed Mushroom 11.5

With Caramelised Balsamic Onions, Boursin Cheese and a Baby Leaves Salad GF

Mains

Atlantic Cod Loin 25.5

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

Monkfish and Scallops 28.5

With Cold Water Prawns, Jersey Royals, Asparagus & Hollandaise Sauce GF

Jumbo Tiger Prawns and Spanish Chorizo Risotto 24.5

Garlic and Chilli Atlantic Jumbo Prawns with Spanish Chorizo, Wild Forest Mushrooms, English Asparagus and Parmesan Risotto GF (Vegetarian Option Available)

Guernsey Skate 25

Cooked to your liking – Grilled (GF) or Meuniere, With Brown Shrimp, Burnt Butter, Capers and Tenderstem Broccoli

Vegetarian Wellington 24.5

Wild Mushroom and Jerusalem Artichokes Wellington with Roast Potatoes, Honey Roasted Parsnips, Buttered Vegetables and Rich Jus

Pan Seared Scottish Salmon 25

With Chilli and Garlic Tenderstem Broccoli, Smoked Bravas Potatoes, English Asparagus, Heritage Cherry Tomatoes and Hollandaise Sauce GF

Dutch Calves' Liver 24.5

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

Roast 32 Day-Aged Sirloin of Beef 26.5

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

Roast Rump of Essex Lamb 28.5

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

Roast Suffolk Chicken Supreme 24.5

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

Roast Pork Belly 24.5

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

Mixed Meat Roast (All of our Roast Meats) 33.5

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

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