

From the Garden

Seasonal Soup (V & GF)

With Warm Crusty Bread

Starter £4.95 Main £7.50

Mediterranean Vegetable Pasta (V)

Mixed peppers, Black Olives, Green Beans, Cherry Tomatoes,
Aubergine and Courgettes

Starter £5.50 Main £11.95

Indian Vegetable Curry (V & GF)

Steamed Basmati Flavoured Rice, Garlic Naan Bread
and Mint Yoghurt Dip

Main £12.50

Beetroot Risotto (V & GF)

Risotto Rice cooked in White Wine and Vegetable Stock finished
with Beetroot topped with Dill Sour Cream and a Vegetarian Style
Parmesan Cheese

Starter £5.95 Main £11.95

Aubergine Parmigiana (GF)

This classic Southern Italian recipe is a great way to serve
Aubergines, layered with Tomatoes, Mozzarella and Vegetarian
Parmesan Style Cheese

Starter £5.95 Main £12.50

Grilled Vegetable Stack (V & GF)

With a Rich Tomato and Basil Sauce topped with Wild Rocket
Leaves, Drizzled with Pesto

Starter £6.95 Main £12.95

Baked Bell Peppers (V & GF)

Filled with Vegetable Ragout and Steamed Basmati Rice

Starter £6.50 Main £12.50

Sweet

Chocolate Brownie

Vanilla Ice Cream and Chocolate Sauce

£6.50

Chefs Duo of Brulées

£6.00

Apple Tart Tatin

Vanilla Ice Cream

£6.95

Chef's take on Semifreddo

Smooth Coffee Ice Cream, Hazelnut Chocolate Mousse,
Vanilla Ice Cream, Amaretto and White Chocolate Crumbs

£6.95

Glazed Strawberry Cheesecake

Mixed Berries

£6.50

Our Chef's Tasting Platter for Two

Chocolate Brownie, Glazed Strawberry Cheesecake
and Duo of Brulées

£14.95

Chocolate Fondue for TWO

Belgian Milk Chocolate served with Marshmallow, Strawberry,
Blackberry & Chocolate Brownie
Add one extra flavours for £1.00

Hazelnut, Amaretto, Peanut Butter

£12.95

Cheese Selection

A selection of Guernsey, British and European Cheeses
served with Biscuits and Fig Chutney

Small £6.50 Large £8.95

The Perfect Pairing

Patio Chardonnay

Patio Merlot

1994 Vintage Port

Sauternes 'Copenhagen' Selection

France £5.55

France £5.55

Portugal £7.50

S.Africa £5.95

Liqueur Coffee

Irish Coffee – Whiskey

French Coffee – Brandy

Jamaican Coffee – Rum

Italian Coffee – Amaretto

Highland Coffee – Drambuie

Russian Coffee – Vodka

£5.80

£5.80

£5.80

£5.80

£5.80

£5.80

Starters

Beef Carpaccio

Parmesan Shavings and Rocket Pesto
£7.25

Seared Tuna

Lemon Chili Mayo and Apple Remoulade
£6.95

Warm Goats Cheese and Beetroot Stack

£6.25

Local Hand Dived Seared Scallops

Sesame Crust Citrus Salad with Chilli Dressing
£8.25

Smoked Ham and Chicken Terrine

Plum and Red Onion Chutney
£6.95

Soup of the Day

Served with Crusty Bread
£4.95

Wellington Prawn and Crab Cocktail

£6.95

Steaks

Fillet (8oz)

Very tender, almost fat free
£24.95

Ribeye (12oz)

Excellent flavour with a little fat
£22.95

Sirloin (10oz)

With an edging of fat
£20.95

All garnished with sautéed mushrooms, grilled tomato and home cut chips.

Sauces:

Green Peppercorn, Mushroom, Diane, Béarnaise and Hollandaise, Garlic Butter

Mains

Steak Diane Flambéed at Your Table

Dauphinoise Potatoes, Creamy Spinach
£21.95

Honey Roast Pork Belly

Fondant Potato, Sautéed Cabbage with a Roquette's Cider Jus & Apple Puree
£17.50

Seared Duck Breast

Sautéed Spinach and Pickled Mushroom, Pumpkin Seeds & Toasted Peanuts with a Brandy & Orange Reduction
£18.50

Herb Crumbed Cannon of Lamb

Buttered Spinach, Parmesan Polenta Fries and Garlic Rosemary Jus
£19.95

Deep Water Line Caught Turbot

Chilli Crab Bon Bon, Fricassee of Mushrooms and Sweet Potato
£21.95

Pan fried Fillet of Sea Bass

Crushed New Potatoes, Pak Choi, Shellfish Asian Broth
£18.95

Whole or Half Lobster

Cooked to your liking – Subject to availability
 Market Price

Sides & Extras

<i>Sautéed Spinach</i>	£3.00
<i>Deep Fried Courgettes</i>	£2.75
<i>Green Beans</i>	£3.00
<i>Mixed or Green Salad</i>	£3.75
<i>Tomato, Red Onion Salad</i>	£3.00
<i>Dauphinoise</i>	£3.50
<i>New Potatoes</i>	£2.75
<i>Thick Cut Chips</i>	£3.00
<i>Parmesan Polenta Fries</i>	£3.50
<i>Lyonnaise</i>	£3.25
<i>Assorted Breads & Flavoured Butters</i>	£3.95