

B R E A D S & D I P S

(Gluten free bread available)

freshly baked sourdough bread
with Guernsey butter £3

freshly baked sourdough bread
with pesto and a balsamic olive oil £4

freshly baked sourdough bread with olive
tapenade and dukkah £4

WHOLE BAKED CAMEMBERT (V) £12
toasted sourdough, red onion chutney
(Perfect for sharing)

marinated large Spanish olives from
Alicante £3

garlic bread (2 slices) £4
Guernsey cheddar garlic bread £5

S T A R T E R S

GUERNSEY SCALLOPS (GF) £12
charred corn, truffle oil
& Sweetcorn puree

MAC & CHEESES
BACON £9
GUERNSEY LOBSTER £13
classic macaroni and cheese gratin

GUERNSEY CRAB THERMIDOR £11
crostini, lemon

LOCAL CHARGRILLED OCTOPUS £10
romesco sauce & citrus oil

LAMB KOFTA £9
beetroot hummus, flat bread,
pumpkin seeds

SALT AND PEPPER CHICKEN £8
sweet chilli dip, Asian salad

FRESHLY CAUGHT ROCQUAINE BAY
OYSTERS (GF) (DF)
shallots, red wine vinegar
1/2 dozen £11 | dozen £22

CLASSIC COCKTAILS (GF)
GREENLAND PRAWNS £9
CHANCRE CRAB £11
GUERNSEY LOBSTER £13
mixed salad, Marie Rose sauce

ARANCINI BALLS (V) £8
cheesy risotto, arrabiata sauce

S A L A D S

All £8 starters & £16 Mains

AVOCADO & COUSCOUS SALAD
Roasted vegetables & French dressing
(V) (GF) / (can be vegan on request)

GREEK SALAD (V) (GF)
kalamata olives, feta, cucumber,
tomato, red onion, oregano

CHICKEN & CHORIZO (GF) red onion, sun
dried tomatoes, spinach leaves,
citrus dressing

(V) = VEGETARIAN | (VE) = VEGAN | (GF) = GLUTEN FREE | (DF) = DAIRY FREE

All our food is prepared in a kitchen where nuts, gluten and other food allergies are present. Our shellfish is either sold in the shell or it is hand-picked and may contain small pieces of shell. Our menu description does not include all ingredients.

For groups of 8 or more a discretionary service charge of 10% will be added to your bill.
(Please note for groups of 8 or more people we do not accept split payments)

M A I N S

(Our recommended wine matches the number on our wine list)

LEMONGRASS & COCONUT BROTH (GF)
fresh & local shellfish & seafood. (27)

“LOBSTER & GRILL” THAI RED CURRY (GF)
authentic herbs & spices, coconut milk,
steamed basmati rice. (17)

vegetable £16 | chicken £18

Tiger prawn £19 | lobster £25

HONEY SOY PORK TENDERLOIN £24 coconut
sticky rice, Pak choi, honey soy sauce (9)

CAJUN SALMON (GF) £21 avocado puree,
pak choi, red slaw (55)

ROASTED BUTTERNUT SQUASH & SAGE
RISOTTO £17
toasted pine nuts, parmesan shaving (20)
(V) (GF) (starter size £9)

HONEY SOY DUCK BREAST £21.95 carrot &
swede mash, green beans & hazelnut
dressing. (55)

C H A R G R I L L E D

(FROM OUR BERTHA CHARCOAL OVEN)

PRIME IRISH BEEF BURGER £17 (54)
lettuce, tomato, French fries, onion rings
add cheese and/or bacon £1 each

GRILLED LAMB CUTLETS (8OZ) (GF) £25
Romesco dressed Italian pearl couscous,
asparagus & chimichurri. (64)

CHICKEN MOJO ROJO £24 (28)
Black wild rice, Mojo rojo sauce, avocado
& mango salsa

PREMIUM CUTS FROM AROUND THE WORLD
Brazilian Rib Eyes 7oz £19 | 10oz £24
Irish Fillets 4oz £18 | 8oz £29
Scottish T-bone 14oz £28
(53)

all steaks are served with French fries,
roasted vine tomatoes, onion rings

SURF & TURF £32 (15)
half Guernsey lobster roasted in garlic
butter, 4 oz fillet & king prawns, French
fries, roasted vine tomatoes, onion rings

C H A R G R I L L E D F O R 2

CHATEAUBRIAND 19 OZ £64
served with French fries, roasted vine
tomatoes, onion rings (56)

“THE LOBSTER & GRILL” £89
whole Guernsey roasted lobster,
19 oz Chateaubriand served with French
fries, roasted vine tomatoes (44)

S A U C E S £3 each
Bearnaise, peppercorn, garlic butter,
Diane

upgrade to sweet potato fries for £2

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SEAFOOD SPECIALITIES

GUERNSEY LOBSTERS £32 (13)

Guaranteed minimum weight of
1 1/4lb served with hot new potatoes or French fries
choice of:
roasted with garlic butter (GF)
thermidor with Guernsey cheddar
cold with mayonnaise (GF)

(SEE FISH BOARD FOR EXTRA LARGE LOBSTERS)

SEAFOOD PLATTER 'ROYALE' (24)

fresh Guernsey lobster, chancre crab, crevettes, Rocquaine Bay oysters, shell on prawns,
Greenland peeled prawns and Severn and Wye valley smoked salmon, served with
sourdough bread, mayonnaise and Marie Rose sauce.
£38 per person | £74 for 2 people | £144 for 4 people

SEAFOOD PLATTER (7)

chancre crab, crevettes, Rocquaine Bay oysters, shell on prawns, Greenland peeled prawns
and Severn and Wye valley smoked salmon, served with sourdough bread, mayonnaise and
Marie Rose sauce.
£28 per person | £54 for 2 people | £104 for 4 people

ASSIETTE OF SEAFOOD £27 (25)

Norwegian prawns, shell on prawns, 2 Rocquaine bay oysters,
crab claw, crevettes, smoked salmon
(Starter size £14)

SIDES

sweet potato fries £4

garlic pan fried king prawns (3) £6
new potatoes, French fries, creamy mash, sauteed potatoes,
Lyonnais potatoes, onion rings, steamed basmati rice. £3 each

courgette frite, broccoli, carrots, mangetout, green beans,
garden peas, spinach, garden salad. £3 each

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