



# Sunday Set Menu

SOUP OF THE DAY  
SERVED WITH SLICED WHITE SOURDOUGH

GREENLAND PRAWN COCKTAIL (GF)  
MIXED SALAD, MARIE ROSE SAUCE

SALT & PEPPER CHICKEN  
SWEET CHILLI DIP, ASIAN SALAD

BREADED LAMB CHOPS  
MINT, GARLIC & HERBS PUREE


GREEK SALAD  
KALAMATA OLIVES, FETA, CUCUMBER, TOMATO,  
RED ONION, OREGANO

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HONEY SOY PORK TENDERLION (GF)  
COCONUT STICKY RICE, PAK CHOI & HONEY SOY SAUCE

JERK CHICKEN (GF)  
WILD BLACK RICE, MANGO & AVOCADO SALSA

BEEETROOT & GUERNSEY GOATS CHEESE RISOTTO (GF) (V)  
TOASTED PINE NUTS

GUERNSEY LOBSTER LINGUINE   
TOMATO, CHILI, GARLIC & SHALLOTS

CATCH OF THE DAY  
SERVED WITH CRUSHED NEW POTATOES, SPINACH & CITRUS OIL

GUERNSEY LOBSTERS (£12.95 SUPPLEMENT)   
CHOICE OF  
COLD WHOLE LOBSTER WITH GARDEN SALAD  
THERMIDOR WITH GRUYERE CHEESE,  
BOTH SERVED WITH HOT NEW POTATOES OR FRENCH FRIES

CARVERY  
CHOICE OF THREE ROAST MEATS, YORKSHIRE PUDDINGS, PIGS IN BLANKETS, STUFFING,  
CAULIFLOWER CHEESE, CABBAGE, ROAST POTATOES, CARROTS, HOMEMADE GRAVY  
(VEGETARIAN NUT ROAST AVAILABLE TO ORDER)

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CLASSIC CREME BRULEE

HOMEMADE CHEESECAKE  
(PLEASE ASK YOUR WAITER FOR THIS WEEK'S OPTIONS)

ALMOND & CARAMEL TART  
CREME FRAICHE

BANANA UPSIDE DOWN CAKE (GF)  
VANILLA ICE CREAM

TRIO OF ICE-CREAM  
VANILLA, CHOCOLATE, STRAWBERRY, MINT CHOC CHIP,  
HONEYCOMB, CARAMEL, RUM & RAISIN

STICKY TOFFEE PUDDING  
VANILLA ICE CREAM, BUTTERSCOTCH SAUCE

**2 Courses £27 | 3 Courses £32**

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

Please turn over for A La Carte Menu 