

## PRE DINNER TIPPLE

|   |    |
|---|----|
| Port of Manhattan<br><i>bourbon, white port, peach</i>                  | 11 |
| Pineapple Express<br><i>tequila, pineapple, apple, lime</i>             | 11 |
| Fig Negroni<br><i>Guernsey gin, sweet vermouth, fig infused campari</i> | 12 |
| Sober Spritz<br><i>watermelon, cranberry, basil, tajín, soda</i>        | 7  |

## SMALL BITES

*Also available as appetisers*

|  |        |
|--|--------|
| Gordal Olives (GF) (V)   | 4      |
| Pork Croquettes<br><i>gherkin, wholegrain mustard</i>                | 6 / 11 |
| Austrian Sausage (GF)  | 6 / 11 |
| Salt & Pepper Squid (DF, GF optional)<br><i>sweet chilli dip</i>     | 6 / 11 |
| Sun-dried Tomato & Scarmorza Arancini (V)<br><i>wild garlic mayo</i> | 6 / 11 |

## APPETISERS

|   |    |   |    |
|---|----|---|----|
| Seared Guernsey Scallops (GF optional)<br><i>pea purée, samphire, bacon caramel</i> | 15 | Crispy Chicken (GF)<br><i>morels, herb broth</i>  | 12 |
| Moroccan Lamb Pastilla<br><i>chickpeas, harissa</i>                                 | 13 | Roasted Cauliflower Panna Cotta (GF optional)<br><i>feta, capers, curry oil</i>                           | 12 |
| Guernsey Asparagus (V)<br><i>crispy hen egg, béarnaise</i>                          | 12 | Guernsey Octopus Carpaccio (GF, DF)<br><i>citrus, chilli dressing</i>                                     | 12 |
| Guernsey Chancre Crab (DF, GF)<br><i>cucumber, bergamot, coconut shaving</i>        | 16 | Foie Gras Chicken Liver Parfait (GF optional)<br><i>rhubarb and ginger glaze, homebaked mini baguette</i> | 14 |

Sharing Appetiser Platter (Minimum of 2 people) £16.5 per person  
*Please ask your server for the selection of the day*

## MAINS

|  |    |  |    |
|--|----|--|----|
| 300g Sirloin   | 30 | Char-Grilled Tuna Steak  | 30 |
| 300g Ribeye  | 33 | Slow Braised Guernsey Beef Wellington<br><i>red wine jus</i>                     | 28 |
| 'Petit' Beef Fillet  | 26 | Asparagus & Rhubarb Tartare (V, GF, DF option)<br><i>peas, broad beans, feta</i> | 20 |
| 220g Beef Fillet   | 33 | Fish Dish of the Day   | MP |
| Creedy Carver Duck Breast (GF/DF)<br><i>rhubarb chutney, vanilla oil</i> | 28 |  |    |

*All mains come with a choice of one sauce: Béarnaise, Diane, Peppercorn, Red's BBQ, Chipotle Ketchup, Garlic Butter, Horseradish Cream, Bone Marrow Gravy or Stilton Cream (all GF). Extra sauces £2*

FOR SPECIALITY CUTS OF THE DAY - PLEASE SEE OUR BLACKBOARD

## SIDES

|  |    |  |   |
|--|----|--|---|
| Broad Beans, Mangetout, Parma Ham Ragout       | 6  | Triple Cooked Home Cut Chips<br><i>(add parmesan £2, add truffle Oil £2)</i> | 5 |
| Creamy Sweet Corn, Chilli, Coriander           | 5  | Crispy Smashed New Potatoes, Thyme Butter                                    | 6 |
| Spinach, Hazelnut & Parmesan Salad             | 7  | Creamed Garlic Mushrooms   | 6 |
| Truffle Mac & Cheese                           | 8  | Onion Rings, Chipotle Ketchup  | 5 |
| Bacon Mac & Cheese                             | 8  | Broccoli, Chilli & Garlic Butter   | 6 |
| Lobster Mac & Cheese                           | 15 | Creamed Spinach  | 6 |
| Gochujang Crispy Cauliflower, Tahini & Cabbage | 6  |  |   |
| Minted Peas                                    | 5  |  |   |

*Please note that some dishes may contain nuts, please advise your server of any allergies.  
Discretionary 10% service charge will be added to all tables.*