

PRE DINNER TIPPLE

Bobo 75 <i>Guernsey gin, lemon, sugar, cava</i>	11
Sweet Heat <i>Jamesons, peach liqueur, peach chilli cordial, lime</i>	11
Bloody Maria <i>tequila, tomato juice, Red house spice mix</i>	11
Sober Spritz <i>cucumber water, elderflower, mint, soda</i>	7

SMALL BITES

Also available as appetisers

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

APPETISERS

Searred Guernsey Scallops (GF) <i>yeasted cauliflower purée & pickled raisins</i>	15	Beetroot Tartare (GF / DF Optional) <i>sea buckthorn & chive oil</i>	12
Torched Mackerel (GF) <i>miso, cucumber & shiso</i>	12	Double Baked Stilton Soufflé <i>pomegranate & walnut</i>	13
Tomato Carpaccio (V / GF Optional) <i>burrata, basil & croutons</i>	14	Guernsey Octopus Carpaccio (GF, DF) <i>citrus & chilli dressing</i>	12
Guernsey Crab Linguine (DF) <i>toasted pine nuts</i>	15	Foie Gras Chicken Liver Parfait (GF optional) <i>morello cherry 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 <i>red wine jus</i>	28
'Petit' Beef Fillet	26	Tomato Risotto (V, GF) <i>burrata, basil, parmesan, pine nuts</i>	12 / 20
220g Beef Fillet	33	Fish Dish of the Day	MP
Creedy Carver Duck Breast (GF) <i>cherry sauce, creamy brown butter mash</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

French Beans, Provençale	6	Triple Cooked Home Cut Chips <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	Buttery Mash & Gravy <i>(add truffle oil £2)</i>	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.*