

PRE DINNER TIPPLE

Port of Manhattan	11
<i>bourbon, white port, peach</i>	
Pineapple Express	11
<i>tequila, pineapple, apple, lime</i>	
Fig Negroni	12
<i>Guernsey gin, sweet vermouth, fig infused campari</i>	
Sober Spritz	7
<i>apricot jam, lemon, rosemary, soda</i>	

SMALL BITES

Also available as appetisers

Gordal Olives (GF) (V)	4
Pork Croquettes	6 / 11
<i>gherkin, wholegrain mustard</i>	
Austrian Sausage (GF)	6 / 11
Cauliflower Cheese Croquettes (V)	6 / 11
<i>harissa mayo</i>	

APPETISERS

Seared Guernsey Scallops (GF)	15	Sriracha Guernsey Crab (DF, GF)	16
<i>dhal, crispy shallots, chilli, coriander oil</i>		<i>avocado, angel hair potato crisp</i>	
Guernsey Lobster Bisque	12	Black Pudding Agnolotti	13
<i>herb & garlic croutons</i>		<i>onion purée</i>	
Orange Glazed Carrot (V)	12	Guernsey Octopus Carpaccio (GF, DF)	12
<i>burrata, pistachio pesto</i>		<i>citrus, fennel, red chilli</i>	
Ajo Blanco (DF, V)	12	Foie Gras Chicken Liver Parfait (GF optional)	14
<i>granny smith apple, black garlic oil</i>		<i>blood orange glaze, homebaked mini baguette</i>	

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	28
'Petit' Beef Fillet	26	<i>red wine jus</i>	
220g Beef Fillet	33	Pan fried Salt Crushed Celeriac (V, DF option)	20
Venison (GF)	35	<i>girolles, buttered cabbage, hazelnut</i>	
<i>bacon cabbage, girolles, hazelnut, blueberry</i>		Fish Dish of the Day	MP

All mains come with a choice of one sauce: Béarnaise, Mushroom, 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

Buttered Savoy Cabbage	5	Triple Cooked Home Cut Chips	5
<i>(add bacon £1.5)</i>		<i>(add parmesan £2, add truffle Oil £2)</i>	
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.*

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