

A LA CARTE MENU

STARTERS

SOUP OF THE DAY

bread and butter (C, L, G)

MOZZARELLA SALAD

with peas, broad beans and mint (ML)

DEEP FRIED BRIE

cranberry sauce (E, ML, G, S)

SMOKED MACKEREL PÂTÉ

rye toast (F, ML, G, S)

HOMEMADE SALMON AND KING PRAWN FISHCAKE

(F, CR, G, E, S, ML)

SEAFOOD SALAD

chef's own seafood sauce (CR, F, S, SL)

CHILLED MELON

soft berry compote

CRISPY FRIED CALAMARI

Bajan (hot!) sauce (M, MS, G, ML, S)

SMOKED SALMON, CHARD AND DILL PANCAKE

(F, G, E, ML, S)

PORK AND PISTACHIO TERRINE

with apple chutney (SL, N, S)

BURRATA AND BEETROOT SALAD

(SL, ML,F, G)

HALLOUMI STUFFED FALAFEL

(G, ML, S, SS)

SEARED SCALLOPS

with coriander and lime (M,CR.S)

MAIN COURSES

OMELETTE AND CHIPS

Mushroom, ham, cheese or fresh herbs (E, S,ML)

ROAST BREAST OF CHICKEN SAUCE VIERGE

Baby carrots, new potatoes, parmesan crisps (C, ML, S)

PAN SEARED ENTRECOTE STEAK

(8oz) Chips(S), salad, Peppercorn sauce (ML) or garlic butter (ML)

GRILLED FILLET OF JERSEY BEEF

(8oz) Pont Neuf potatoes(S), salad

HOMEMADE JERSEY BEEF BURGER (8OZ)

Toasted ciapanini bun, salad, chips, Lettuce, tomato, tomato relish (SS, G, ML, S, M)

BEEF STROGANOFF

with rice (ML, S, SL, MS)

VEGETABLE BURGER

Salad, chips (SS, G, ML, C)

THAI GREEN CURRY,

SEAFOOD OR CHICKEN Served with rice (S, CR, F, SS, C,G)

LAMB MEATBALLS

jewelled rice, cumin yoghurt (S, ML, C)

MAIN COURSES

PORK SCHNITZEL

capers, garlic butter, with sautéed potatoes, green beans(G, ML, E, S)

DUO OF DUCK

Confit of leg, seared breast, carrot and star anise puree. Dauphinoise potato, port wine jus (ML,S, SL, G, C,)

SPAGHETTI BOLOGNESE

With salad (S, C, F, SL, G, E, ML)

VEGETABLE LASAGNE

With salad (ML, G, F, C, E, SL, S)

ROASTED RED PEPPER POLENTA

Red pepper puree, green beans and soy sauce (SS, ML, S)

GRILLED LAMB CHOPS

with rosemary and mint yoghurt, buttered potatoes, asparagus (C,G,ML,S,SL)

TAGLIATELLE PASTA

with almonds and fresh tomato sauce (N, G, ML, E, C, S)

PIZZA MARGHERITA

Mozzarella, cheddar (G, ML, S, E)

PIZZA POLLO

with Chicken, spinach, mozzarella, edam, cheddar (G, ML, S, E)

PIZZA PEPPERONI

Mozzarella, Cheddar (G, ML, S, E)

CHILLI KING PRAWNS

Red onion and turmeric khichdi (E, CR, ML, S, G)

PREMIUM ALE BATTERED HAKE

Mushy peas, chips (G, F, E, SL)

CATCH OF THE DAY

(F, ML)

CAESAR SALAD

Romaine lettuce, croutons, parmesan, homemade, Caesar dressing

ADD: Avocado, Chicken, Smoked Salmon, King prawns (G, F, ML, S, CR)

CLASSIC GREEK SALAD

Romaine lettuce (ML)

SUMMER GARDEN SALAD

Baby spinach, tomatoes, cucumber, black beans, mango, radish, avocado, feta cheese (S, ML)

ROAST CAULIFLOWER

spinach dahl, cashew nut, basmati rice, vegan yoghurt(S, N, SS, MS, C)

EXTRA SIDES

CHUNKY CHIPS (S)

FRENCH FRIES (S)

NEW POTATOES

DAUPHINOISE POTATOES (M,L)

BASMATI RICE

SUMMER VEGETABLES

SIDE SALAD

DESSERTS

CHEESE BOARD

(ML)

COCONUT CHOCOLATE POT

(S,ML)

TARTE AU CITRON

CRÈME BRÛLÉE

(ML,E)

CRÈME CARAMEL

(ML,E)

DESSERTS

HOT BEVERAGES

APPLE TART

(G, E, ML, SL, N, P)

ICE-CREAM

Chocolate, strawberry, vanilla (ML, E)

DESSERT OF THE DAY

VARIOUS TEAS

Breakfast tea,

EXPRESSO

COFFEE - CAFETIERE

PLEASE SPEAK TO A MEMBER OF STAFF PRIOR TO ORDERING IF YOU HAVE ANY ALLERGIES.

ALLERGENS

- (M) Molluscs including land snails, whelks, squid
- (L) Lupin bread, pastries, pasta
- (P) Peanuts, cakes, biscuits, sauces
- (Ms) Mustard can be in liquid or powder
- (E) Eggs, cakes, sauces, pastries
- (S) Soya various beans, including edamame and Tofu
- (G) Gluten in food made with flour, pasta, bread
- (N) Nuts including cashews, almonds, hazelnuts
- (F) Fish found in pizza, dressings, Worcestershire sauce
- (M, L) Milk in butter, cheese, cream
- (CR) Crustaceans in crab, lobster, prawns, shrimp, scampi
- (SS) Sesame found on burgers, bread, sticks and salad
- (C) Celery including stalks, leaves, seeds, celeriac
- (SL) Sulphites found in dried fruit like raisins and some drinks