



A LA CARTE MENU

TO COMMENCE

Garlic and thyme flavoured whole baked camembert rustique (V) £12.45

For two people, please allow 12 mins

Garlic ciabatta, seasonal chutney, gherkins

Charcutiere platter £5.95

Danish salami, sliced mortadella, garlic sausage served with marinated olives, sun blushed tomato and balsamic

Field mushroom and crab meat £6.45

Dressed salad, Avruga caviar

Scallops Starter: £6.95 Main: £17.50

Minted pea puree, herb butter, micro cress

A TASTE OF SOMETHING SWEET

Pecan nut pie £5.95

Rum and raisin ice cream, fruit garnish

Chocolate and hazelnut torte £4.95

Baileys and dark chocolate sauce, vanilla Madagascar ice cream

Apple strudel £4.95

Whipped chantilly cream

Cheese £4.95

Assortment of Guernsey cheese, seasonal relish, grapes, celery, walnut, apricots and biscuits

THE MAIN EVENT

Please check out our **Brasserie steak board and specials**

Lamb rack £17.50

Cumin and apricot couscous, garlic spinach, red currant jus

Brill £16.50

Olive infused potato ecrasse, crab meat quenelle, red currant jus

Lobster linguini £15.50

Chilli flakes, garlic and parsley

Duck leg confit £14.50

Red cabbage sauerkraut, Burgundy glazed griottine cherries, demi glace sauce

Red pepper wellington (V) £11.95

Feta cheese and red pepper, balsamic reduction, tomato and basil concasse