



BRING ON THE SPRING MENU

£12.95 for two courses

£14.95 for three courses

1 March - 30 April 2018

Lunch 12-2pm or early bird dinner 6-7pm

Available 7 days a week, excluding Sunday Lunch

STARTERS

Spicy chorizo, smoked ham and baby mozzarella melt
with wild rocket and balsamic

Crab and avocado salad
with pickled beetroot and wild rocket leaves

Tempura calamari rings
with soy chilli and coriander dip

Moules Mariniere
(Starter or Main)

Galia melon wedges
with cassis sorbet

Minted pea and watercress soup
with Stilton crumble

MAINS

Lamb cutlets
served on champ mash with spearmint jus

Duo of Perelle Sizzler sausages
with horseradish mash and white onion gravy

Fish and chips
with mushy peas and tartare sauce

Coq au Vin chicken
with steamed basmati rice

Vegetable Madras curry
with steamed basmati rice and lentil poppadum

Basil, pine nuts and sundried tomato spaghetti
with butter and white wine sauce

DESSERTS

Lemon and honey panacotta
with tuille garnish and fruit compote

Rhubarb crumble
with almond crust and vanilla custard

Sticky toffee pudding
with butterscotch sauce

Key lime pie
with berry compote and vanilla ice cream

La Grande Mare cheese platter
with crackers, celery, grapes and apricots

Two scoops of Guernsey Dairy ice cream



**Bring on
the Spring**

