



## STARTERS & MAINS

<b>LGM soup of the day</b> with rosemary and sea salt focaccia		£4.95
<b>Moules marinière</b> with skinny fries	<b>Starter</b>	£6.45
	<b>Main</b>	£14.50
<b>Crispy panko tiger prawns</b> with pickled ginger and harissa mayonnaise	<b>Starter</b>	£6.95
	<b>Main</b>	£16.50
<b>Thai-style crab cakes</b> with sweet chilli peanut dip and fries	<b>Starter</b>	£7.45
	<b>Main</b>	£14.50
<b>Indian spiced scallops</b> with cucumber, yoghurt and chickpeas	<b>Starter</b>	£7.50
	<b>Main</b>	£15.95

## TO SHARE

<b>Baked rustic Camembert</b> with crusty bread	£12.45
<b>Charcuterie platter</b> with Parma ham, Mortadella and salami with olive, gherkins, tomato and red pepper chutney for two	£14.50

## SANDWICHES

<b>LGM club sandwich</b> with crisp bacon, chicken, lettuce and mayonnaise, topped with a fried egg	£8.95
<b>Grilled oriental style panini</b> pulled duck, sliced bamboo shoots, hoisin sauce in a grilled panini served with salad	£8.45
<b>Smoked salmon and cream cheese sandwich</b>	£6.95
<b>Guernsey crab sandwich</b>	£7.95
<b>Sweet chilli chicken and cheddar panini</b>	£7.95
<b>Vegetarian wrapini</b> Brie, cranberry and wild rocket leaves in a grilled tortilla	£7.95
<b>La Grande Mare beef burger</b> with sliced tomato, pickled gherkins and fresh leaves served on a toasted brioche bun with French fries	£11.95
<b>Add a topping</b> cheese, bacon or fried egg	All £1.00

## SALADS

<b>Guernsey crab and avocado salad</b> with fresh assorted greens, Marie Rose sauce and lemon	£10.95
<b>Winter vegetarian Nicoise salad</b> with fresh leaves, nuts and beans, topped with a soft boiled egg	£14.50
<b>Warm chicken winter salad</b> with Jack Daniels glaze and fried rosemary sippets	£12.50

## LGM STEAKS

 served 12:00 - 14:00 & 18:00 - 21:30

All steaks are served with grilled flat cap mushrooms, grilled tomatoes and fat chips	
<b>Chateaubriand for two</b> roasted chateaubriand carved with a choice of sauces	£55.00
<b>Steak and lobster (150gm)</b> chargrilled beef fillet medallions and garlic lobster tail	£25.95
<b>Slaney Valley Irish sirloin steak (200gm)</b>	£18.95
<b>Slaney Valley Irish fillet steak (200gm)</b>	£20.95
<b>Ribeye steak (200gm)</b>	£19.95
<b>Order a larger steak:</b>	
<b>Fillet</b>	£10.95 / 100gms
<b>Sirloin</b>	£9.95 / 100gms
<b>Ribeye</b>	£10.00 / 100gms
<b>Add a sauce</b>	All £1.95
Argentinian chorizo, Béarnaise, garlic butter, Diane or green peppercorn	

## SEAFOOD

 served 12:00 - 14:00 & 18:00 - 21:30

<b>Curled calamari and asparagus</b> with chilli, garlic and parsley, served on a bed of wild rocket salad, fresh Parmesan and balsamic	£15.50
<b>Crab linguini</b>	£13.95
<b>Warm lobster salad</b>	<b>Half</b> £15.50 <b>Whole</b> £29.50
<b>Seafood platter for two with champagne</b> whole lobster, oysters, mussels, crevettes, tiger prawns, smoked salmon and Greenland prawns, served with green salad, buttered new potatoes and a glass of champagne each	£99.90

## SIDES

French fries	£3.50
Curly fries	£3.50
Onion rings	£3.50
Spiced potato wedges	£3.50
Hot buttered new potatoes	£3.50
Mixed green salad	£3.50
Tomato salad	£3.50
Garlic bread	£2.95

## DESSERTS

Two boules of Guernsey ice cream	£4.95
Winter berry Pannacotta	£4.95
Sticky Toffee Pudding	£4.95
Chocolate and hazelnut torte	£4.95
Meadow Court Farm cheese platter	£5.95

## children's menu

<b>Mini beef burger</b> with French fries
<b>Crispy chicken nuggets</b> with French fries
<b>Mini cottage pie</b> with buttered peas and carrots
<b>Penne Bolognese</b> with fresh Parmesan
<b>Goujons of fish</b> with French fries, tartare sauce and peas
<b>Two sausages</b> with French fries and peas

## desserts

<b>A scoop of ice cream</b> with shortbread biscuit Choose from: vanilla, chocolate, strawberry or white chocolate
£6.50 for 2 courses

# BRASSERIE MENU

SERVED 12:00 - 21:30, 7 DAYS A WEEK

Except Sunday Lunch

## BRING ON THE SPRING

Served lunch 12.00 - 14.00 and early bird 18.00 - 19.00

### STARTERS

<b>Spicy chorizo, smoked ham and baby mozzarella melt</b> with wild rocket and balsamic
<b>Crab and avocado salad</b> with pickled beetroot and wild rocket leaves
<b>Tempura calamari rings</b> with soy chilli and coriander dip
<b>Moules Marinière (Starter or Main)</b>
<b>Galia melon wedges</b> with cassis sorbet
<b>Minted pea and watercress soup</b> with Stilton crumble

### MAINS

<b>Lamb cutlets</b> served on champ mash with spearmint jus
<b>Duo of Perelle Sizzler sausages</b> with horseradish mash and white onion gravy
<b>Fish and chips</b> with mushy peas and tartare sauce
<b>Coq au Vin chicken</b> with steamed basmati rice
<b>Vegetable Madras curry</b> with steamed basmati rice and lentil poppadum
<b>Basil, pine nuts and sundried tomato spaghetti</b> with butter and white wine sauce

### DESSERTS

<b>Lemon and honey panacotta</b> with tulle garnish and fruit compote
<b>Rhubarb crumble</b> with almond crust and vanilla custard
<b>Sticky toffee pudding</b> with butterscotch sauce
<b>Key lime pie</b> with berry compote and vanilla ice cream
<b>La Grande Mare cheese platter</b> with crackers, celery, grapes and apricots
<b>Duo of Guernsey Dairy ice creams</b>

£12.95 for 2 courses or £14.95 for 3 courses