



STARTERS & MAINS

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

TO SHARE

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

SANDWICHES

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

SALADS

Guernsey crab and avocado salad with fresh assorted greens, Marie Rose sauce and lemon	£10.95
Winter vegetarian Nicoise salad with fresh leaves, nuts and beans, topped with a soft boiled egg	£14.50
Warm chicken winter salad 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	
Chateaubriand for two roasted chateaubriand carved with a choice of sauces	£55.00
Steak and lobster (150gm) chargrilled beef fillet medallions and garlic lobster tail	£25.95
Slaney Valley Irish sirloin steak (200gm)	£18.95
Slaney Valley Irish fillet steak (200gm)	£20.95
Ribeye steak (200gm)	£19.95
Order a larger steak:	
Fillet	£10.95 / 100gms
Sirloin	£9.95 / 100gms
Ribeye	£10.00 / 100gms
Add a sauce	All £1.95
Argentinian chorizo, Béarnaise, garlic butter, Diane or green peppercorn	

SEAFOOD

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

Curled calamari and asparagus with chilli, garlic and parsley, served on a bed of wild rocket salad, fresh Parmesan and balsamic	£15.50
Crab linguini	£13.95
Warm lobster salad	Half £15.50 Whole £29.50
Seafood platter for two with champagne 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

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

desserts

A scoop of ice cream 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

WINTER WARMERS

Served lunch 12.00 - 14.00 and early bird 18.00 - 19.00

STARTERS

Classic prawn cocktail
with Marie Rose sauce and Avruga caviar

LGM coarse-cut pâté
with chunky chutney and Melba toast

Panko crumbed mushrooms
with garlic mayonnaise and salad leaves

Eggs Florentine
Poached egg, garlic spinach and English muffin topped with a warm Hollandaise sauce

Deep fried Brie wedge
with wild rocket leaves and a cranberry relish

Cream of curried carrot and coriander soup
with Guernsey cream and toasted cumin seeds

MAINS

Hungarian beef Goulash
with sour cream dash and crispy garlic ciabatta

Classic battered cod and chips
with mushy peas and tartare sauce

Chicken Jalfarezi curry
with steamed basmati rice and poppadum

Toad in the hole, smoked bacon and Savoy cabbage
with caramelized red onion gravy

Bean sprouts and sweet pepper strudel,
vinegar cured red cabbage with a vine tomato and basil sauce

Guernsey cheddar cheese and onion pie

DESSERTS

Apple crumble with vanilla ice cream

Apricot jam glazed bread and butter pudding

Winter spotted Dick pudding with Golden Syrup

White chocolate and strawberry cheesecake
with a berry compote

Duo of Guernsey Dairy ice creams

£12.95 for 2 courses or £14.95 for 3 courses