



## STARTERS & MAINS

**LGM soup of the day**  
with rosemary and sea salt focaccia

**Baked Brie to share**  
with cranberry jelly

**Crisp tempura vegetables**

**Thai style chilli and lemongrass  
creamy mussels**  
main served with skinny fries

**Crispy panko tiger prawns**  
with pickled ginger and harissa mayonnaise

**Lemon butter scallops**  
with pea puree and crispy pancetta

## TO SHARE

**Mini seafood platter for two**  
mini prawn cocktail, creamy mussels, king prawn,  
crab fritters, smoked salmon and lemon

**Charcuterie platter for two**  
Parma ham, Mortadella and salami with olive,  
gherkins, tomato and red pepper chutney

## SANDWICHES

**LGM club sandwich**  
with crisp bacon, chicken, lettuce and mayonnaise,  
topped with a fried egg

**Grilled oriental style panini**  
pulled duck, sliced bamboo shoots, hoisin sauce  
in a grilled panini served with salad

**Smoked salmon and cream cheese sandwich**

**Guernsey crab sandwich**

**Sweet chilli chicken and cheddar panini**

**Vegetarian wrapini**  
Brie, cranberry and wild rocket leaves in a grilled tortilla

**La Grande Mare beef burger**  
Western burger BBQ sauce, melted Guernsey cheddar,  
bacon and onion rings on a toasted brioche bun

**Add a topping**  
Fried egg

## SALADS

**Guernsey crab and avocado salad**  
with fresh assorted greens, Marie Rose sauce and lemon

**Butternut squash in turmeric and coconut curry**  
with chargrilled peppers, onions, grains and sesame  
With chicken skewer

**Seabass and tiger prawn salad**

## 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

**Steak and lobster** (150gm)  
chargrilled beef fillet medallions and garlic lobster tail

**Slaney Valley Irish sirloin steak** (200gm)

**Slaney Valley Irish fillet steak** (200gm)

**Ribeye steak** (200gm)

**Order a larger steak:**

**Fillet**

**Sirloin**

**Ribeye**

**Add a sauce**

Argentinian chorizo, Béarnaise, garlic butter,  
Diane or green peppercorn

**Oak smoked ribs**

with sesame dressing coleslaw and sweet potato wedges  
with ginger lemongrass

## SEAFOOD

served 12:00 - 14:00 & 18:00 - 21:30  
**Grilled calamari, chorizo and asparagus**  
on a bed of wild rocket salad with Parmesan shavings

**Crab linguini**  
with chilli flakes, white wine and garlic

**Warm lobster salad**  
with buttered new potatoes

**Seafood platter for two  
with a bottle of Muscadet**  
whole lobster, oysters, mussels, crevettes, tiger prawns,  
smoked salmon and Greenland prawns, served with  
green salad and buttered new potatoes

## SIDES

French fries

Curly fries

Onion rings

Spiced potato wedges

Hot buttered new potatoes

Mixed green salad

Tomato salad

Garlic bread

## DESSERTS

Two boules of Guernsey ice cream

Chocolate Liegeois

Sticky toffee pudding

Chocolate and hazelnut torte

Meadow Court Farm cheese platter

## 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  
Vanilla, chocolate, strawberry or white chocolate

# BRASSERIE MENU

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

# BRASSERIE MENU



## THE GIN SELECTION

<b>Whitney Neil rhubarb and ginger</b> slice of ginger, lime and an orange segment	£4.50
<b>Unit 6</b> with orange, pink peppercorn and juniper berries	£5.00
<b>Wheadon's Gin</b> with pink grapefruit and cucumber strips	£5.60
<b>Blue Bottle Gin</b> with lime, an orange wedge and rosemary	£5.45
<b>Brockmans</b> with blueberries and grapefruit zest	£5.85
<b>Tanqueray</b> with lime and orange peel	£5.60
<b>The Botanist</b> with lemon and thyme	£6.25
<b>Bloom</b> with mint and strawberries	£5.45
<b>Hendrick's Gin</b> with cucumber and juniper berries	£5.60
<b>Monkey 47</b> with lime zest and lavender	£6.45

## DRINKS

Mimosa		£7.00
Flute of Prosecco		£6.00
Large glass of Provence Rosé		£6.15
Jug of Pimms	Small	£12.50
Pimms, lemonade and fresh fruit	Large	£20.00

## SPARKLING WINE

Dom Perignon, 2002	£165.00
Mumm Cordon Rouge N.V.	£46.95
Louis De Vignezac Brut	£33.50
Bottega Gold Prosecco	£27.95
Bottega Rosé Prosecco	£27.95
Ill Caggio Prosecco	£24.95