



DINNER MENU

TO START

HOMEMADE SOUP OF THE DAY (V) £8
Warm artisan bread, salted Alderney butter

TRADITIONAL HAM HOCK TERRINE £8
Toasted sourdough, onion marmalade

CROSTINI WITH BEANS AND SPINACH (V) £8
Add prawns or sausage £4 supplement

TO FOLLOW

GNOCCHI ALL'ARRABBIATA (V) £17
Garden peas, spinach

LINE-CAUGHT SEA BASS FILLET £22
Crushed new potatoes, green beans, warm citrus tomato salsa

RUMP OF LAMB £24
Dauphinoise potatoes, Savoy cabbage, minted garden peas, pan jus

STEAK OF THE DAY £MARKET PRICE
Cherry tomatoes, flat mushroom, homemade chunky chips and one sauce

SIDES £5 EACH

French fries
House salad
Buttered new potatoes
Mixed seasonal vegetables

TO FINISH

STICKY TOFFEE PUDDING £8
Butterscotch sauce, vanilla ice cream

CHEESECAKE OF THE WEEK £8
Chantilly cream

CHOCOLATE BROWNIE SUNDAE £10
Brownie, chocolate sauce, Chantilly cream, vanilla ice cream

SELECTION OF CHEESE £14
Biscuits, celery, grapes, chutney

BRAYE BEACH
HOTEL

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.