



## **Lunch Menu**

**Served 11:30am - 2pm**

### **Starters**

#### **Broccoli soup (v) £5**

Black olive, parsley and garlic tapenade

#### **Ballotine of ham knuckle £5**

Pickled quail eggs, tomato tapenade, micro cress

#### **Crab £5**

Pink grapefruit, avocado, kale, broccoli, white radish, sunflower seeds

### **Mains**

#### **Fish pie £10**

Parmesan mashed potato, crisp garden salad, garlic croutons

#### **Twice cooked duck leg £10**

Mashed potato, kale, sautéed onion

#### **Chicken breast £10**

Romaine lettuce, confit tomatoes, shaved courgettes

#### **Twice baked soufflé (v) £10**

Twice baked Guernsey cheddar and spinach soufflé, crisp garden salad

### **Desserts**

#### **Guernsey Gâche £5**

Bread and butter pudding, white chocolate custard

#### **Chocolate £5**

Double chocolate set cream, raspberries, homemade fudge

#### **Local cheese £5**

Selection of Island cheese, Roquette cider chutney, grapes & crackers

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## **Light Bites**

**Served 2pm – 5pm**

All served on toasted ciabatta with hand cut chips, salad and coleslaw

Crab, lettuce, tomato £10.95

Bacon, lettuce, tomato £8.95

Prawns, Marie Rose, rocket £9.95

Chargrilled steak, sautéed onions, mushrooms, Dijon mustard mayonnaise £10.5

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill.