

PRE DINNER TIPPLE

Blackberry Sour <i>Tanqueray, Blackberries, Hibiscus Syrup, Lemon</i>	9.50
Lychee Martini <i>Vodka, Rosé, Lychee Liqueur</i>	9.50
Bottle Aged Negroni <i>Guernsey Gin, Sweet Vermouth, Campari Bitters</i>	10.50
Sober Spritz <i>Elderflower, Cucumber, Gooseberry</i>	6.90

SMALL BITES

Also available as appetisers

Gordal Olives (V, GF)	4.00
Guernsey Beef Croquetas	4.95 / 9.95
Austrian Sausage (GF)	4.95 / 9.95
Porcini Mushroom & Taleggio Arancini (V)	4.95 / 9.95

APPETISERS

Aberdeen Angus Beef Fillet Carpaccio (GF) <i>Rocket, Parmesan, Smoked Mayonnaise</i>	14.50
Seared Local Guernsey Scallops (GF) <i>Bacon Savoy Cabbage, Onion Pureé, Espelette Oil, Toasted Cashews</i>	12.50
Jopser Grilled Leeks & Scotch Egg <i>Truffle Beurre Blanc</i>	10.50
Spicy Charleston Chicken <i>Red Cabbage Slaw, Blue Cheese Mayonnaise</i>	10.50

Ancho Marinated King Prawns (GF) <i>Fresh Mango Salsa</i>	11.50
Fresh Guernsey Crab (GF) <i>Whipped Spiced Brown Meat, Lemon, Pickled Ginger</i>	14.50
Autumnal Salad (V) (GF) <i>Fig, Feta Cheese, Maple Pear, Roast Walnuts, Pomegranate</i>	9.50
Daily Homemade Pasta Special	MP

Sharing Appetiser Platter (Minimum of 2 people) £14.50 per person
Please ask your server for the selection of the day

MAINS

Spatchcock Jerk Chicken	22.00
300g Sirloin	27.50
300g Ribeye	29.00
'Petit' Beef Fillet	24.50
220g Beef Fillet	29.95

Char-Grilled Tuna Steak	25.00
Slow Braised Guernsey Beef Wellington <i>Red Wine Jus</i>	23.00
Miso Carrot Risotto (V) (GF) <i>Feta, Rocket, Roast Pine Nuts, Pickled Carrot</i>	9.95 / 18.95
Fish Dish of the Day	MP

All mains come with a choice of sauce, all gluten free: Béarnaise, Mushroom, Peppercorn, Red's BBQ, Chipotle Ketchup, Garlic Butter, Horseradish Cream, Bone Marrow Gravy or Stilton Cream

FOR SPECIALITY CUTS OF THE DAY - PLEASE SEE OUR BLACKBOARD

SIDES

Triple Cooked Chips <i>(Add Parmesan £1.95 Add Truffle Oil £1.75)</i>	4.50
Crispy Smashed New Potatoes, Thyme Butter	5.50
Truffle Mac & Cheese	6.95
Bacon Mac & Cheese	7.50
Lobster Mac & Cheese	14.50
Josper King Prawn Tails, Garlic Butter	9.50
Gochujang Crispy Cauliflower, Tahini & Cabbage	5.95

Spinach Hazelnut & Parmesan Salad	5.50
Creamed Spinach	5.50
Pan Fried Salt Crusted Celeriac, Porcini & Truffle	8.50
Creamed Garlic Mushrooms	5.50
Onion Rings, Chipotle Ketchup	4.95
Minted Peas	4.25
Broccoli, Chilli & Garlic Butter	5.95
Corn Ribbllets, Espelette Chili, Japapeño Mayonnaise	5.50

*Please note that some dishes may contain nuts, please advise your server of any allergies.
Discretionary 10% service charge will be added to all tables.*