

LUNCH MENU

Blackberry Sour	£9.50	1 COURSE	£12.50
Lychee Martini	£9.50	2 COURSES	£19.45
House Aged Guernsey Negroni	£10.50	3 COURSES	£25
Sober Spritz	£6.90		

APPETISERS

Grilled Aubergine, Roasted Walnuts, Herbed Yoghurt

Lamb Fritters, Mint Dressing

MAINS

Char-Grilled Onglet Steak, Triple Cooked Chips,
Béarnaise Sauce

Local Bream Fillet, Garlic, Chilli, Spinach

Beef Fillet Salad, Candied Walnuts, Blue Cheese (GF)

DESSERTS

Chocolate Mousse

Ice Cream; Salted Caramel, Vanilla, Blackberry Sorbet,
Chai Spice (All GF) (2 Scoops)

Sticky Toffee Pudding, Salted Caramel Ice Cream

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