



We are proud of using the following local produce:

Dairy – cream, cheese, butter, ice-cream

Eggs

Fish/seafood – crab, bass, brill, mackerel

Meat – beef, pork

Fruit / Vegetables – as available including herbs from The Pandora Garden, strawberries, asparagus, broccoli, cauliflower, leeks, butternut squash, red & white cabbage, Maris Pipers & new potatoes

Bread – various from Senners Bakery

2 Courses £24

3 Courses £30

#### STARTERS

Potted Crab & Prawns D\* G\*

Cream, White Wine & Thyme Garlic Mixed Mushrooms V G\*

Vegetable Soup, Pandora Garden Thyme Croutons V D G\*

Crispy Pork Belly G D

Rocquette spicy apple chutney, Oriental salad, toasted pumpkin seeds

Grilled Mackerel G D

Cherry tomato ceviche

V Vegetarian   VG Vegan   G Gluten-free   G\* Gluten-free on request

D Dairy-free   D\* Dairy-free on request

Please inform a member of our team of any dietary requirements



#### MAIN COURSES

Grilled Seabass G D

Asian stir-fried vegetables, sesame oil, ginger, coriander & coconut broth, crisp cavolo Nero

Pan-fried Brill G D\*

New potatoes, leeks, broccoli, warm tartare sauce, white wine scraps, seaweed

Braised Beef Bourguignon G D\*

Creamed potatoes, green beans

Pan-fried Chicken Breast G D

Crushed potatoes, steamed vegetables, sun-blush tomato sauce

Crab, King Prawn & Cherry Tomato Spaghetti

Light white wine & cream sauce

Roasted Cauliflower Steak G D\*

Asparagus, garlic-roasted new potatoes, Caribbean green seasoning

#### DESSERTS

Guernsey Gâche Bread & Butter Pudding

The famous fruit bread loaf brings this pudding to life. Served with Guernsey Dairy vanilla ice-cream

The Bailiwick Artisan Cheese Selection G\* *£4 supplement*

Smoked Guernsey Cheese, Sark Cow's Cheese, Extra Mature Cheddar, Herb-infused Guernsey Cheddar  
Peter's Yard Crackers, Grapes & Fig Relish

Guernsey Dairy Ice-cream 3 scoops G\*

Vanilla / Strawberry / Chocolate / Mint Choc Chip

Strawberries with cream G D\*

Crème Brulé G\*

Short bread & berries