

## THE PANDORA BREAKFAST

Available 7:30AM - 10:00AM

Enjoy our full selection of hotel breakfast including a cold buffet and a la carte cooked to order

£15

## STARTERS

Available 12 NOON - 2:00PM and 6:00PM - 9:00PM

### Herm Oysters G D 3: £6 / 6: £12

Au natural with shallot vinegar, lemon & Tabasco dressing

### Moules Marinière G\* D\*

Starter £10 / Main course £20

Mussels in white wine, cream & garlic

### Seared Scallops G D £12

Chorizo & cauliflower purée

### Salmon Pastrami G D £12

Cured salmon, mustard, truffle mayonnaise, herb oil

### Honey-glazed Grilled Goat Cheese V G £10

Pomegranate salad, roasted walnuts, red tomato pesto

### Mushroom Parfait G\* £10

"Faux foie gras" with toasted sourdough

### Ham Hock Terrine G\* D £10

Rocquette spicy apple chutney, crispy Parma ham

### Grilled Octopus G D £12

Citrus salad

### Soup of the Day V G\* D £9

### French Onion Soup V G\* D\* £10

The classic with a dark vegetable stock & slowly caramelised onions, topped with toasted bread & melted cheese

## SOMETHING ON THE SIDE?

Available 12 NOON - 2:00PM and 6:00PM - 9:00PM

Mixed Olives VE G D	£5.50	Chunky Chips VE G D	£4.50
Onion Rings VE D	£4.50	Sweet Potato Fries VE G D	£5.50
Mixed Salad VE G D	£4.50	Garlic Bread V G*	£4.50
Tomato & Red Onion Salad VE G D	£4.50	Mozzarella Garlic Bread V G*	£5.50
French Fries VE G D	£4.50	Hummus with toasted naan bread V G* D	£8

Please inform a member of our team of any dietary requirements. V Vegetarian VE Vegan G Gluten free D Dairy free \* Can be requested



## MAIN COURSES

Available 12 NOON - 2:00PM and 6:00PM - 9:00PM

### Sounds of the Sea G D £25

Seabass, prawns and mussels with rice pilaf & seafood bisque

### Beef Cheek Bourguignon G D\* £22

Beef cheeks, mushrooms, bacon lardons & carrots with creamed potatoes

### Spinach Crêpe V £18

With a spinach, mushroom, pine nut & cheese filling, sweet potato fries, colourful pepper spirals

### Mushroom Ragout VE £20

Bourguignon-style casserole with garlic-mashed potatoes & roasted roots

### Harold's Fish Pie G £20

Chef's selection of fish & seafood in a creamy white wine sauce, topped with mashed potatoes, served with roasted root vegetables

### Pan-seared Duck Breast G D £22

Pak choi, Hasselback potatoes, plum, honey & soy sauce

### Ribeye Steak 8oz G\* D\* £30

Grilled tomato, flat mushroom, onion rings, rocket, chunky chips, peppercorn sauce

Add tiger prawns G D £6

### Slow-cooked Octopus D £22

Roasted mixed peppers, couscous, breaded celeriac, pickled fennel, curry sauce

### Caesar Salad V\* G\* £16

Cos lettuce, anchovies, Parmesan cheese, garlic herb croutons, Caesar dressing

Add chicken or vegan feta £5

### Makhani Curry: Vegetable V G\* D\* £16 Chicken G\* D\* £18

The South Indian version of this Punjabi curry. Medium spicy with tomato butter sauce, rice pilaf, chickpea ragu, mint sauce, cashew nuts, poppadum. Extra spicy on request

### Battered Haddock G\* D £19

Chunky gourmet chips, mushy peas & our own tartare sauce

### The Harold's Burgers

Served in a brioche bun with chunky chips, salad garnish & relish

**Steak Burger £18** – Topped with sauteed onions & mushrooms, mature cheddar, BBQ sauce

**Chicken Burger £15** – Panko-crumbed chicken breast fillet with mozzarella cheese & tomato sauce

**Vegetable Burger VE\* G\* £14** – Chickpea, sweetcorn, garden peas & sweet potato burger

## COFFEES / TEAS

Espresso	£2.50 / £3.50	Syrup	£0.50
Americano	£3.50	Hot chocolate with marshmallows	£4.50
Cappuccino, Latte, Mocha	£3.95	Pot of Suki Loose-leaf Tea	
Extra shot	£1.00	Various flavours	£3.50

## DESSERTS

Available 12 NOON - 9:00PM

### Crème Brûlée V G\* £10

Gâche melba toast & berries

### Mille-Feuille £10

Crème diplomat & fresh berries

### The Pandora Artisan Cheese Selection V G\* £13

Breton brie, Cantorel roquefort, Red Leicester, Wensleydale with cranberries. Peter's Yard Crackers, Grapes & Fig Relish

### Guernsey Dairy Ice Cream 3 scoops V G\* £8

Vanilla / Strawberry / Chocolate / Mint Choc Chip

### Fresh Fruit Salad VE G D £8

Selection of fresh fruits and berries

### Freshly made Cheesecake of the Day V £10

Fruit Purée

### Chocolate Tart V £10

Crème Chantilly

## DIGESTIFS

Espresso Martini £11.50

Irish, Jamaican, French, Gaelic coffee £11.50

Old Fashioned (Oak Smoked) £11.50

## PERFECT PAIR – SPARKLING AFFAIR

Glass of Jules Larose Blanc de Blancs + 3 oysters £12

Bottle of Jules Larose Blanc de Blancs + 6 oysters £35

## AFTERNOON TEA

Every Sunday 3:00pm - 5:00pm

Reservations required

## PLEASE ASK FOR OUR COCKTAIL OF THE MONTH

A discretionary 5% service charge will be added to all food and beverage bills.

This will be shared in full between all our team members. If you prefer to remove this, please let us know.