

Starters

Tempura Tiger Prawns with Sweet Chilli Jam	7.95
Sumptuous Mediterranean Fish Soup (GF)	9.75
Fried Brie Wedges with Raspberry Coulis & Apple Chutney	7.50
Prawn and Avocado Cocktail (GF)	8.95
Seared Scallops with Black Pudding and Pancetta	10.50
Asparagus and Pancetta topped with a Poached Egg (GF)	8.95
Tomato, Avocado, Mozzarella and Basil Salad (V)(GF)	7.95
Crab & Fish Cakes , Homemade Tomato Salsa	8.50
Breaded Guernsey Mushrooms , Tartar Sauce (V)	6.95
Freshly Made Soup (GF)	5.50
Shredded Duck & Orange Salad (GF)	7.25
Linguine Crab	8.95

House Specials

Nobby's Hometown Cataplana (for two) (GF) <i>A selection of fish, prawns, mussels, scallops, topped with lobster & served on a traditional cataplana</i>	45.00
Jose's Lamb Casserole (GF) <i>Tender lamb slow roasted with potatoes, carrots & mushrooms</i>	17.50
Sirloin Steak Tagliata (for two) (GF) <i>A Tuscan speciality - succulent sirloin chargrilled, sliced and drizzled with olive oil, served with rocket & parmesan shaves, lemon and rosemary potatoes</i>	43.50
Espetada (GF) <i>Seasoned fillet steak kebab, with fries and a side salad</i>	26.00
Seafood Espetada (GF) <i>Salmon, Scallops and Prawn kebab, served with a side salad</i>	25.00

Mains

Fresh Fish & Classic Mains

Seabass Fillet, Roast Squash and Sauté Potatoes with Steamed Spinach & White Wine Sauce (GF)	17.50
Whole Grilled Dover Sole (GF)	(Market price)
Scallops & King Prawns Thermidor (GF)	19.95
Hand Dived Guernsey Scallops with Sauce Meuniere (GF)	18.50
Crispy Battered Cod with Chips & Garden Peas	14.50
Slow Roasted Pork Belly with Roasted Sweet Potato, Asparagus & Calvados Jus (GF)	16.95

Pasta & Vegetarian

Linguine Crab	16.95
Linguine Seafood <i>(scallops, prawns, mussels, cod fillet)</i>	19.95
Gnocchi Napolitana (VV)	13.75
Asparagus & Butternut Squash Risotto (VV)(GF)	12.95
Roasted Vegetable Medley topped with Goats Cheese (V)(GF)	13.50

Steaks

*With Grilled Tomatoes, Mushrooms, Onion Rings & Fries.
Upgrade to Sweet Potato Fries for 1.00*

8oz Prime Fillet Steak (GF)	25.50
8oz Prime Sirloin Steak (GF)	21.50

Sauces: (GF)

Diane	1.95	Crab	2.95
Béarnaise	1.95	Pepper	1.95

All Inclusive Set Menu

28.50

Starters

King Prawn, Smoked Salmon, Crab & Peeled Prawns Platter (GF)
Tomato, Mozzarella, Avocado & Basil Salad (V)(GF)
Fried Brie Wedges, Raspberry Coulis (V)
Crab Bisque (GF)
Crab & Fish Cakes

Mains

Sea Bass Fillet (GF) <i>with Sauté Potatoes, Green Beans and Bisque Sauce</i>
Asparagus & Butternut Squash Risotto <i>with Side Salad (VV)(GF)</i>
Corn Fed Chicken Breast (GF) <i>Mushroom, Bacon & Cream Sauce</i>
8oz Prime Sirloin Steak (GF) <i>with Grilled Tomato, Mushroom, Onion Rings & Fries</i>

Desserts

Baileys Crème Brûlée (GF)
Trio of Desserts
English and Continental Cheeses (GF)
Tropical Cheesecake

Sides

Mixed Salad	3.50	Fried zucchini	3.50	Fries	2.95	Garlic Bread	3.25
Green Salad	3.50	Buttered Asparagus	3.50	Sweet Potato Fries	3.50	Bread Basket	3.50
Green Beans	3.25	Buttered Carrots	3.15	Sauté Potatoes	3.25		
Spinach	3.50	Cauliflower Cheese	3.25	New Potatoes	3.15		