

Express Menu

Served 12 noon - 2pm

Half hour lunch guarantee, with one course plus one small glass of wine, half lager, soft drink or coffee.

6oz Grilled Sirloin Steak
with mushroom and onion rings, served with fries or side salad.

Caesar Salad
with the choice of chicken or prawns.

Battered Fish and Chips
with garden peas and tartare sauce.

Butternut Squash and Spinach Lasagne
with a side salad.

13.50

Starters

Ham Hock Terrine	7.50
Tempura Tiger Prawns with sweet chilli jam	7.95
Sumptuous Mediterranean Fish Soup (GF)	9.95
Fried Brie Wedges with raspberry coulis & apple chutney	7.50
Crab & Prawn Cocktail (GF)	8.95
Seared Scallops with black pudding & pancetta	10.50
Tomato, Avocado, Mozzarella & Basil Salad (V) (GF)	7.95
Crab & Fish Cakes with a homemade tomato salsa	8.50
Breaded Guernsey Mushrooms (V) with tartare sauce	7.50
Freshly Made Soup (GF)	5.95
Linguine Crab	8.95
Peri Peri Chicken Caesar Salad	7.50
King Prawn, Smoked Salmon, Crab & Peeled Prawns Platter	10.50

House Specials

Nobby's Hometown Cataplana for two (GF) a selection of fish, prawns, mussels & scallops, topped with lobster	45.00
Jose's Lamb Casserole (GF) tender lamb slow roasted with potatoes, carrots & mushrooms	17.50
Sirloin Steak Tagliata for two (GF) a Tuscan specialty - succulent sirloin chargrilled, sliced and drizzled with olive oil, served with rocket & parmesan shaves, cajun and rosemary potatoes	45.00
Espetada (GF) seasoned fillet steak kebab, with fries and a side salad.	26.00
Seafood Espetada (GF) salmon, scallop & prawn kebab, with fries and a side salad.	25.00

Mains

Fresh Fish & Classic Mains

Seabass Fillet, Roasted Squash and Sauté Potatoes (GF) with steamed spinach & white wine sauce	17.50
Whole Grilled Dover Sole (GF)	market price
Scallops & King Prawn Thermidor (GF)	19.95
Hand Dived Guernsey Scallops (GF) with sauce meunière	18.50
Crispy Battered Cod with chips and garden peas	14.50
Slow Roasted Pork Belly (GF) with roasted sweet potato, asparagus & calvados jus	16.95

Pasta & Vegetarian

Linguine with cherry tomato & basil sauce	12.95
Linguine Crab	16.95
Seafood Linguine with scallops, prawn, mussels & cod fillet	19.95
Gnocci Napolitana (VV)	13.75
Asparagus & Butternut Squash Risotto (VV) (GF)	12.95
Bunless Vegetable Burger topped with goats cheese with sweet potato fries	13.50

Steaks

with mushrooms, onion rings & fries, upgrade to sweet potato fries for 1.00

8oz Prime Fillet Steak	25.50
8oz Prime Sirloin Steak	21.50

Sauces (GF)

Diane	1.95	Crab	2.95
Béarnaise	1.95	Pepper	1.95

Salads

Handpicked Guernsey Crab Salad	16.95
Feta, Spinach & Crispy Bacon Salad	13.50
Classic Caesar Salad with Chicken	13.50

All Inclusive Set Menu

29.50

Starter

Freshly Made Soup (GF)
Smoked Salmon & Prawn Parcels
Tomato, Mozzarella, Avocado & Basil Salad (V) (GF)
Fried Brie Wedges & Raspberry Coulis (V)
Crab & Fish Cakes
Ham Hock Terrine

Main

Cod Fillet, Mash Potato & Spinach
with prawn sauce
Bunless Vegetable Burger
with goats cheese & sweet potato fries
8oz Prime Sirloin Steak (GF)
with mushroom, onion rings & fries
Corn Fed Chicken Breast (GF)
mushroom, bacon & cream sauce

Dessert

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

Sides

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

Please make sure you mention to us your dietary requirements. Vegan menu available.