

EARLY DINNER MENU

Freshly Homemade Soup (GF)

Served with Fresh Bread

Atlantic Prawns Cocktail (GF)

Selected Prawns Served on a Bed of Shredded Lettuce Topped with Marie Rose Sauce

Fried Brie Wedges

Fried till Golden Brown, Raspberry Coulis

Linguini, Napoletana

Linguini with a Tomato and Fresh Basil Sauce

Crab and fish cakes

Homemade tomato salsa

Slow roasted pork belly (GF)

Roast root vegetables, calvados jus and apple sauce

6oz Sirloin Steak (GF)

Grilled Tomato, Mushroom, Onion Rings & Fries

Classic beef lasagne

Side salad

Battered Fish & Chips

Fillet of Fish in our Homemade Beer Batter, Served with Sauce Tartare

Butternut Squash and Spinach Lasagne

With a Salad Garnish

Chicken Breast, Mushroom, Bacon and Cream Sauce (GF)

Sticky toffee Pudding & Guernsey Cream

Meringue Du Chef (*Contain nuts*) (GF)

Hot Chocolate Brownie & Ice Cream

Coconut Tart & Guernsey Cream (GF)

£19.50 for all 3 courses