

## 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.

14.50

## Starters

Ham Hock Terrine with house chutney & toast	8.75
Tempura Tiger Prawns with rocket leaves & sweet chilli jam	9.50
Sumptuous Mediterranean Fish Soup (GF)	10.75
Fried Brie Wedges with raspberry coulis & apple chutney	8.50
Crab & Prawn Cocktail (GF)	9.50
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	8.95
Breaded Guernsey Mushrooms (V) with tartare sauce	7.50
Freshly Made Soup (GF)	5.95
Linguine Crab	9.50
Peri Peri Chicken Caesar Salad	7.95
King Prawn, Smoked Salmon, Crab & Peeled Prawns Platter	11.50

## 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	18.50
Whole Grilled Dover Sole (GF)	market price
Scallops & King Prawn Thermidor (GF)	21.00
Hand Dived Guernsey Scallops (GF) with sauce meunière	18.50
Crispy Battered Cod with chips and garden peas	14.95
Slow Roasted Pork Belly (GF) with roasted sweet potato, asparagus & calvados jus	16.95

### Pasta & Vegetarian

Linguine with cherry tomato & basil sauce	13.95
Linguine Crab	17.95
Seafood Linguine with scallops, prawn, mussels & cod fillet	19.95
Gnocchi (VV) with creamy wild mushrooms & sage sauce	14.50
Asparagus & Butternut Squash Risotto (VV) (GF)	14.50

### 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	2.50	Crab	3.95
Béarnaise	2.50	Pepper	2.50

### Salads

Handpicked Guernsey Crab Salad	18.50
Feta, Spinach & Crispy Bacon Salad	14.50
Classic Caesar Salad with Chicken	14.50

## All Inclusive Set Menu

32.00

### Starter

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

### Main

Chicken, Garlic Mushroom Gratin  
with sauté potatoes and green beans

8oz Prime Sirloin Steak Surf & Turf  
Scallops & prawns, Guernsey garlic butter  
served with chips

Seabass Fillet, Roasted Squash and Sauté Potatoes (GF)  
with steamed spinach & white wine sauce

Wild Mushroom Risotto

### Dessert

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

## Sides

Mixed Salad	3.75
Milho Frito	3.95
Green Beans	3.50
Spinach	3.75
Fried Zucchini	3.75
Buttered Asparagus	3.75
Buttered Carrots	3.50
Cauliflower Cheese	3.75
Fries	3.50
Sweet Potato Fries	3.95
Sauté Potatoes	3.50
New Potatoes	3.25
Garlic Bread	3.25
Bread Basket	3.75

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