All Inclusive Set Menu

Served lunch and dinner.

Starter

Freshly Made Soup (GF)

served with bread

Smoked Salmon & Prawn Tian

Tomato, Mozzarella, Avocado & Basil Salad (V) (GF)

Ham Hock Terrine with house chutney & toast

Crab & Fish Cakes

Fried Brie Wedges with raspberry coulis & apple chutney

Main

Grilled Chicken Breast

with wild mushroom, bacon & cream sauce

8oz Prime Sirloin Steak Surf & Turf

with scallops & prawns, served with chips

Seabass Fillet, Roasted Squash & Saute Potatoes (GF)

with steamed spinach & white wine sauce

Seared Duck Breast

with cherry & port reduction

Wild Mushroom Risotto

Dessert

Baileys Crème Brûlée (GF)

Trio of Desserts

English & Continental Cheeses

Tropical Cheesecake

35.00

Starters						
	8.95	Scallops & King Prawn Thermidor (GF))	21.00
Ham Hock Terrine with house chutney & toast	0.73	Hand Dived Guernsey Scallops (GF)			20.95	
Tempura Tiger Prawns with rocket leaves & sweet chilli jam	10.50	with sauce meunière				
Sumptuous Mediterranean Fish Soup (GF)	10.95	Crispy Battered Cod with chips and garden peas				15.95
Fried Brie Wedges with raspberry coulis & apple chutney	8.75	Slow Roasted Pork Belly (GF) with roasted sweet potato, asparagus & calvados jus				18.50
Crab & Prawn Cocktail (GF)	9.95					
Seared Scallops with black pudding & pancetta	10.95	Pasta & Vegetarian				
Tomato, Avocado, Mozzarella & Basil Salad (V) (GF)	8.95	Linguine with cherry tomato & basil sauce				14.50
Crab & Fish Cakes with a homemade tomato salsa	9.50	Linguine Crab				17.95
Breaded Guernsey Mushrooms (V) with tartare sauce	7.95	Seafood Linguine with scallops, prawn, mussels & cod fillet				21.00
Freshly Made Soup (GF)	6.25	Asparagus & Butternut Squash Risotto (VV) (GF)				14.50
Linguine Crab	9.95					
Peri Peri Chicken Caesar Salad	8.75	Steaks				
King Prawn, Smoked Salmon, Crab & Peeled Prawns Platter	11.95	UK Select steaks, with mushrooms, onion rings & fries. Upgrade to sweet potato fries for 1.00				
		8oz Prime Fillet Steak				26.50
House Specials		8oz Prime Sirloin	Steak			23.00
Nobby's Hometown Cataplana for two (GF) a selection of fish, prawns, mussels & scallops, topped with lobster	50.00		Sauce	es (GF)		
topped with lobster		Diane	2.50	Crab	3.95	
Jose's Lamb Casserole (GF) tender lamb slow roasted with potatoes, carrots & mushrooms	18.95	Béarnaise	2.50	Pepper	2.50	
Sirloin Steak Tagliata for two (GF)	50.00		Sic	des –		
a Tuscan specialty - succulent sirloin chargrilled, sliced and drizzled with olive oil, served with rocket & parmesan shaves, cajun and rosemary potatoes		Mixed Salad				3.75
		Milho Frito				3.95
Espetada (GF) seasoned fillet steak kebab, with fries and a side salad.	27.00	Green Beans				3.50
		Spinach				3.95
Seafood Espetada (GF) salmon, scallop & prawn kebab, with fries and a side salad.	26.00	Fried Zucchini				3.95
		Buttered Aspara	gus			3.95
		Puttora d Carrota				2 50

Buttered Carrots

Fries

20.95

25.00

Cauliflower Cheese

Sweet Potato Fries

Sauté Potatoes

Garlic Bread

Bread Basket

3.50

3.75

3.50

4.50

3.50

3.75

4.50

Mains

Fresh Fish & Classic Mains

Seabass Fillet, Roasted Squash and

with steamed spinach & white wine sauce

Whole Grilled Dover Sole (GF)

Sauté Potatoes (GF)