

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

Braised Lamb Shank
with potato mash, greens & red wine sauce

Wild Mushroom Risotto

Dessert

Baileys Crème Brûlée (GF)

Trio of Desserts

English & Continental Cheeses

Tropical Cheesecake

35.00

Starters

Ham Hock Terrine 8.95
with house chutney & toast

Tempura Tiger Prawns 10.50
with rocket leaves & sweet chilli jam

Sumptuous Mediterranean Fish Soup (GF) 10.95

Fried Brie Wedges 8.75
with raspberry coulis & apple chutney

Crab & Prawn Cocktail (GF) 9.95

Seared Scallops 10.95
with black pudding & pancetta

Tomato, Avocado, Mozzarella & Basil Salad (V) (GF) 8.95

Crab & Fish Cakes 9.50
with a homemade tomato salsa

Breaded Guernsey Mushrooms (V) 7.95
with tartare sauce

Freshly Made Soup (GF) 6.25

Linguine Crab 9.95

Peri Peri Chicken Caesar Salad 8.75

King Prawn, Smoked Salmon, Crab & Peeled Prawns Platter 11.95

House Specials

Nobby's Hometown Cataplana for two (GF) 50.00
a selection of fish, prawns, mussels & scallops, topped with lobster

Jose's Lamb Casserole (GF) 18.95
tender lamb slow roasted with potatoes, carrots & mushrooms

Sirloin Steak Tagliata for two (GF) 50.00
a Tuscan specialty - succulent sirloin chargrilled, sliced and drizzled with olive oil, served with rocket & parmesan shaves, cajun and rosemary potatoes

Espetada (GF) 27.00
seasoned fillet steak kebab, with fries and a side salad.

Seafood Espetada (GF) 26.00
salmon, scallop & prawn kebab, with fries and a side salad.

Seafood Platter 39.00
half lobster, crab, king prawns, smoked salmon, oysters and peeled prawns. Served cold.

Mains

Fresh Fish & Classic Mains

Seabass Fillet, Roasted Squash and Sauté Potatoes (GF) 20.95
with steamed spinach & white wine sauce

Whole Grilled Dover Sole (GF) 25.00

Scallops & King Prawn Thermidor (GF) 21.00

Hand Dived Guernsey Scallops (GF) 20.95
with sauce meunière

Crispy Battered Cod 15.95
with chips and garden peas

Slow Roasted Pork Belly (GF) 18.50
with roasted sweet potato, asparagus & calvados jus

Pasta & Vegetarian

Linguine 14.50
with cherry tomato & basil sauce

Linguine Crab 17.95

Seafood Linguine 21.00
with scallops, prawn, mussels & cod fillet

Asparagus & Butternut Squash Risotto (V) (GF) 14.50

Steaks

UK Select steaks, with mushrooms, onion rings & fries.
Upgrade to sweet potato fries for 1.00

8oz Prime Fillet Steak 26.50

8oz Prime Sirloin Steak 23.00

Sauces (GF)

Diane	2.50	Crab	3.95
Béarnaise	2.50	Pepper	2.50

Sides

Mixed Salad 3.75

Milho Frito 3.95

Green Beans 3.50

Spinach 3.95

Fried Zucchini 3.95

Buttered Asparagus 3.95

Buttered Carrots 3.50

Cauliflower Cheese 3.75

Fries 3.50

Sweet Potato Fries 4.50

Sauté Potatoes 3.50

Garlic Bread 3.75

Bread Basket 4.50

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