

EARLY DINNER MENU

Spring rolls with homemade sweet and sour sauce

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

Chicken Liver Pate

Toast and house chutney

Head chefs Special Lamb Casserole

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 Bhuna Curry

Medium spiced served with rice and Poppadom, mango chutney

Sticky toffee Pudding & Guernsey Cream

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

Hot Chocolate Brownie & Ice Cream

Coconut Tart & Guernsey Cream (GF)

£23.50 for all 3 courses

Or £20.50 for 2 courses

Available between 6 pm and 6.45 pm