

## 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

with house chutney & toast

9.50

Tempura Tiger Prawns

with rocket leaves & sweet chilli jam

11.50

Sumptuous Mediterranean Fish Soup (GF)

11.95

Fried Brie Wedges

with raspberry coulis & apple chutney

9.50

Crab & Prawn Cocktail (GF)

10.95

Seared Scallops

with black pudding & pancetta

10.95

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

8.95

Crab & Fish Cakes

with a homemade tomato salsa

9.50

Breaded Guernsey Mushrooms (V)

with tartare sauce

8.95

Freshly Made Soup (GF)

6.25

Linguine Crab

9.95

Peri Peri Chicken Caesar Salad

9.50

King Prawn, Smoked Salmon, Crab & Peeled Prawns Platter

12.95

### House Specials

Nobby's Hometown Cataplana for two (GF)

a selection of fish, prawns, mussels & scallops, topped with lobster

50.00

Jose's Lamb Casserole (GF)

tender lamb slow roasted with potatoes, carrots & mushrooms

19.95

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

50.00

Espetada (GF)

seasoned fillet steak kebab, with fries and a side salad.

27.00

Seafood Espetada (GF)

salmon, scallop & prawn kebab, with fries and a side salad.

26.00

Seafood Platter

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

39.00

Please mention to us your dietary requirements. Vegan menu available.

### Fresh Fish & Classic Mains

Seabass Fillet, Roasted Squash and Sauté Potatoes (GF)

with steamed spinach & white wine sauce

21.95

Whole Grilled Dover Sole (GF)

25.00

Scallops & King Prawn Thermidor (GF)

21.00

Hand Dived Guernsey Scallops (GF)

with sauce meunière

20.95

Crispy Battered Cod

with chips and garden peas

16.50

Slow Roasted Pork Belly (GF)

with roasted sweet potato, asparagus & calvados jus

19.50

### Pasta & Vegetarian

Linguine

with cherry tomato & basil sauce

15.50

Linguine Crab

18.95

Seafood Linguine

with scallops, prawn, mussels & cod fillet

21.00

Asparagus & Butternut Squash Risotto (VV) (GF)

15.50

### 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