

AFTERNOON MENU

SMÖRGÅSBORD

From 12pm until 5.30pm | **GF** Options available

Local Crab Mayo Sandwich £10.95 with Soup £13.95
On Granary Bread or White Bread

Ham & Cheese Sandwich £7.95 with Soup £10.95
On Granary Bread or White Bread

Steak Ciabatta £16.95
Thinly Sliced Ribeye Steak, Onion Relish, Rocket & Parmesan Shavings and French Fries

Cajun Chicken & Bacon Ciabatta £11.95
Grilled Cajun Chicken Breast, Smoked Bacon, Baby Gem Lettuce, Tomatoes with French Fries

Gourmet Copenhagen Burger £18.95
Ground Veal and Pork Meat, Onions, Danish Blue Cheese, Lettuce, Tomato, Bacon, Gherkins on a Brioche Bun with Home Cut Fries

Grilled Halloumi & Red Pepper Burger £14.95
Home Cut Chunky Chips

NIBBLES From 12pm until 5.30pm

Pigs in Blankets **DF £4.95**

Copenhagen Hummus & Flat Bread £5.00

Halloumi Fries, Bloody Mary Ketchup **GF £6.50**

Truffle Arancini £5.50
Fried Arborio Rice, with Truffle Cheese

Marinated Olives & Feta Cheese **GF £5.00**

OUR HOUSE SALAD

From 12pm until 5.30pm

Mixed Leaves, Beetroot, Red Onion, Cucumber, and Cherry Tomatoes topped with a choice of:

Seared Fillet of Salmon with Lime Salsa **GF £19.95**

Grilled Cajun Chicken & Bacon **GF £18.95**

Grilled Goats Cheese with a Honey Mustard Dressing **V £15.95**

1/2 Lobster with Garlic Mayonnaise £Market Price

Guernsey Crab & Avocado Tartare £22.95

All served with Sourdough Bread

AFTERNOON TEA From 12pm until 5.30pm | **GF** Options available

Guernsey Cream Tea £8.50

Pot of Clipper Fairtrade Tea, Fruit Infusion or Lavazza Coffee. Served with Scone, Jam, Guernsey Butter and Cream.

Deluxe Afternoon Tea £19.95

A selection of Homemade Finger Sandwiches including Smoked Salmon, Cheese and Tomato, Ham & Mustard, Chicken and Olive Mayonnaise with Fruit Scones, Strawberry Jam, Fresh Guernsey Cream and Butter. Selection of Miniature Cakes all served with Clipper Fairtrade Tea, Fruit Infusions or Lavazza Coffee.

Prosecco Afternoon Tea £26.95

A glass of House Prosecco specially chosen to complement your Afternoon Tea. Selection of Homemade Finger Sandwiches

including Smoked Salmon, Cheese and Tomato, Ham & Mustard, Chicken Mayonnaise with Fruit Scones, Strawberry Jam, Fresh Guernsey Cream and Butter. Selection of Miniature Cakes all served with Clipper Fairtrade Tea, Fruit Infusions or Lavazza Coffee.

HOT BEVERAGES

Pot of Clipper Fairtrade Tea with Biscuits £4.95

Please choose from:

English Breakfast, Fruit Tea, Green Tea with Mint, Green Tea with Lemon, Kenyan, Ceylon Earl Grey, Assam, Green Tea, Camomile and Peppermint Tea.

Cafetière of Lavazza Coffee with Biscuits £4.95

FOOD MENU



NIBBLES

- Pigs in Blankets** **DF** £4.95
- Copenhagen Hummus & Flat Bread** £5.00
- Halloumi Fries, Bloody Mary Ketchup** **GF** £6.50
- Truffle Arancini** £5.50
Fried Arborio Rice, with Truffle Cheese
- Marinated Olives & Feta Cheese** **GF** £5.00

GRAZING PLATES

Pork, Venison & Smoked Bacon Terrine **GF** £7.95
Cranberry Puree, Radish Salad

Seared Scallops **DF** £12.95
Parsnip Puree, Parsnip Crisps & Black Pudding Crumb

Fresh Mussels Starter £9.00 / **Main** £19.00
Classic: White Wine, Garlic Cream & Sourdough Bread
Spiced: Tomatoes, Chilli & Sourdough Bread

Salt & Pepper Squid **GF** £7.95
Warm Chorizo, New Potatoes & Spring Onion Salad, Saffron Mayo

Baby Back Pork Ribs **GF** £7.95
Succulent Ribs, smothered in our own Jack Daniels Barbeque Sauce & Spicy Slaw Salad

Pan Seared Crab Cakes £7.95
With a Pea Shoot and Avocado Salad dressed with a Garlic Chilli and Parsley dressing

Herm Oysters £12.60 for 6 / £25.20 for 12
Au Natural, with a Shallot Red Wine Vinegar
Or Au Gratin, with a Basil Oil, White Wine Parmesan Crust

OUR HOUSE SALADS

Mixed Leaves, Beetroot, Red Onion, Cucumber, and Cherry Tomatoes topped with a choice of:

Seared Fillet of Salmon with Lime Salsa **GF** £19.95

Grilled Cajun Chicken & Bacon **GF** £18.95

Grilled Goats Cheese with a Honey Mustard Dressing **V** £15.95

1/2 Lobster with Garlic Mayonnaise
£Market Price

Guernsey Crab & Avocado Tartare £22.95

All served with Sourdough Bread

SHARING PLATTERS

ENJOY WITH FRIENDS, AS A STARTER TO SHARE OR AS A MAIN FOR ONE

Butcher's Plate £24.95
Pork & Venison Terrine, Pigs in Blankets, Baby Back Pork Ribs, Pickles, Fig Chutney, Spinach Parmesan & Walnuts Salad, Warm Sourdough Bread

Baked Camembert & Charcuterie Plate £26.95
With Warm Sourdough Bread

Vegetarian Mezze Platter £19.95
Marinated Olives, Tomatoes, Falafel, Potato Tortilla, grilled Halloumi, Hummus, Cucumber, Deep Fried Jalapeno with Cheese, Toasted Pitta Bread

PLATES

Roasted Cannon of Lamb **GF** £24.95
Sautéed Asparagus, Roasted New Potatoes & Chimichurri Sauce

Barbecued Beef Short Rib **GF** £22.50
Pickled Vegetables, Mash Potatoes and Horseradish Hollandaise

Crispy Roast Belly Pork **GF** £19.95
Charred Cabbage with Chilli Butter, Herbed Sauteed Potatoes, Cider Jus

Chicken Parma Ham **GF** £19.95
Filled with Mozzarella Roasted Peppers and Basil, with Carrot Puree, Fondant Potatoes & Manchego Cheese Sauce

Copenhagen Spicy Sausages (made locally) £15.95
Grain Mustard Mashed Potatoes, Caramelised Onion Gravy

Fish & Chips **GF** £17.95
Minted Garden Peas and Thick Cut Chips

1/2 Lobster or Whole £Market Price **GF**
Linguini: tossed with Cherry Tomatoes, Garlic, Aged Extra Virgin Olive Oil Or **Grilled:** with Garlic Butter served with French Fries, Baby Spinach Salad Dressed with Truffle Oil, Walnuts, and Parmesan Cheese

Chef's Fish Quay Choice £Market Price **GF DF**
Please ask a member of our team for Today's Catch
With a Warm Vegetables Salad

Pan Fried Fillet of Sea Bass **GF** £23.95
Puree Potatoes, Pak Choi, Shellfish Asian Veloute

Roasted Scallops **GF** £27.95
Cheesy Creamy Potatoes, Crispy Prosciutto with a Tomato, Red Peppers, Capers Red Wine Reduction

CHEESE TROLLEY

A selection of Guernsey, British and European Cheeses Served with Biscuits and Fig Chutney

Small Cheese £10.95 | **Big Cheese** £13.95

STEAKS & GRILLS

Sirloin 10oz / 280gr £28.95
With an edging of fat

Fillet 8oz / 225 gr £33.95
Fillet 5oz / 141 gr £26.95
Very tender almost fat free

Ribeye 12oz / 340 gr £32.95
A marbled tender cut giving a rich full flavoured Steak

Gourmet Copenhagen Burger £18.95
(**GF** Bun available)
Ground Veal and Pork, Onions, Danish Blue Cheese, Lettuce, Tomato, Bacon, Gherkins on a Seeded Bun with Home Cut Chips

Chateaubriand 20oz £75.00 (*perfect for sharing*)
Grass Fed Irish Beef, Prime Angus Hereford Cross, 31 days dry aged served with a choice of two sauces and two choices from our Side & Extras

EXTRAS FOR YOUR STEAK

½ **Lobster** £market price
Two scallops £5.00
Three King Prawns £4.50

Our beef comes from British & Irish farms that have raised top quality Beef Cattle for over 100 years. Our specially selected cuts are dry aged on the bone for approximately 28 days before being expertly butchered locally. All our steaks are served with mushrooms, vine tomatoes, home cut chips and a sauce of your choice.

Complementary Sauces **GF**

Au Poivre, Chilli Chocolate, Hollandaise, Béarnaise, Garlic Butter, Diane Sauce, Mushroom Sauce, Blue Cheese Sauce

SIDES & EXTRAS

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| Sautéed or Creamy Spinach £4.95 | Onion Rings £3.50 |
| Mixed or Green Salad £5.00 | New Potatoes £3.95 |
| Tomato, Red Onion Salad £3.95 | Dauphinoise £4.95 |
| Deep Fried Courgettes £4.75 | Thick Cut Chips £4.50 |
| Parmesan Polenta Fries £4.50 | French Fries £3.95 |
| Sweet Potato Fries £4.25 | Truffle Chips £4.95 |
| Green Beans £4.50 | Lyonnaise £4.50 |
| Assorted Breads & Flavoured Butters £5.00 | |

FROM THE GARDEN

Chimichurri Cauliflower Steak **V VE GF** £12.95
With Sweet Potato Mash

Grilled Halloumi & Red Pepper Burger **GF** £14.95
Home Cut Chunky Chips

Baked Field Mushroom **V VE GF DF**
Small £7.50 | **Big** £14.00
Onion Marmalade, Rocket & Pickled Red Onion Salad

Tofu & Broccoli Stir Fry **V VE GF** £13.50
With Chilli Flakes & Basmati Rice

Chargrilled Vegetable Stack **V VE GF DF**
Small £8.50 | **Big** £15.95
Tomato Sauce, Basil Dressing

Crispy Gold Tempura Vegetables **V VE GF DF**
Small £7.50 | **Big** £16.95
With Sweet Chilli Dip

Aubergine Parmigiana **GF**
Small £8.50 | **Big** £16.95
This classic Southern Italian recipe is a great way to serve Aubergines, layered with Tomatoes, Mozzarella and Vegetarian Parmesan style Cheese

DESSERTS

Café Gourmand £8.50
Trio of Petit Sweet Served with Espresso

Chocolate Fondant Cake **GF** £8.50
With a Mint Fudge Sauce

Apple Tart Tatin £8.50
Vanilla Ice Cream

Passion Fruit Posset **GF** £8.50
With Pistachio-custard Biscuits & Fresh Pineapple

Vegan Blueberry Cheesecake **V VE GF DF** £8.50
With Blueberry Compote

Creamy Raspberry Tart £8.50
With Raspberry Sorbet

Chocolate Fondue for Two **GF** £16.50
Belgian Milk Chocolate served with Marshmallow, Strawberry, Banana & Chocolate Brownie

Ice Cream or Sorbet £2.20 per scoop
Chocolate, Vanilla, Strawberry, Honeycomb & Salted Caramel or Lemon, Passion Fruit & Mango

Please ask us about Coffees, Teas and After Dinner Drinks.