

August Menu

Starter Plates

Guernsey Crab Tian

With Avocado, Cucumber ribbons & Lemon Crème Fraiche

Heirloom Tomato & Burrata

With Basil Oil, Toasted Pine Nuts & Aged Balsamic

Charred Corn Chowder

With Smoked paprika, Crispy Potato

Beetroot Carpaccio

With Whipped goat's Cheese, Hazelnuts, Orange

Main Plates

Pan Roasted Guernsey Sea Bass

With Courgette, Fennel & Saffron beurre blanc

Lemon & Thyme Chicken Supreme

With Summer Greens, Confit garlic mash, Jus

Roast Duck Breast

With Blackberry Jus, Fondant & Charred Greens

Summer Risotto Verde

With Peas, Spinach, Basil & Parmesan Crisp

Desserts

Peach & Raspberry Crumble

With Vanilla custard

Dark Chocolate Mousse

With Honeycomb & Crème Fraiche

Local cheese Collection

With Chutney & Crackers

Assorted Ice Creams & Sorbets

Filter Coffee or Tea & Mints

2 Courses – 32.50

3 Courses – 39.50

