

## May Menu

### Starters

#### Guernsey Crab & Apple Salad

White & Brown Crab, local Apple, pickled Cucumber, Sea Herbs, Lemon Oil

#### Crispy Whitebait

Lightly flavoured, Lemon Aioli

#### Roasted Tomato & Basil Soup (V)

Guernsey Cream, Basil Oil

#### Ham Hock & Parsley Terrine

Mustard Dressing, Toasted Sourdough

### Plates

#### Pan-Fried Local Gurnard "when possible"

New Potatoes, Braised Fennel & Carrots, Herb Butter Sauce

#### Beer-Battered Local Fish & Chips

Triple-cooked Chips, Minted Peas & Tartare Sauce

#### Slow-cooked Lamb Shoulder

Sauteed Potatoes, Seasonal Vegetables, Rosemary Jus

#### Wild Mushroom & Courgette Risotto (V)

Guernsey Cheese

### Sweet Endings

#### Guernsey Dairy Crème Brûlée

Vanilla, Shortbread

#### Apple & Blackberry Crumble

Oat Crumble, Guernsey Ice Cream

#### Dark Chocolate Delice

Sea Salt Caramel, Creme Fraiche

#### Local Cheese Selection

Chutney & Crackers

### To Conclude

Freshly Brewed Coffee or Tea with Mints

Two Courses £32.50

Three Courses £39.50

