



The Houmet



We accept most major credit cards, cash and Euro notes. Sorry no cheques.



Great Table Wines for Everyday Drinking

Bottle 13.75 250ml Glass 4.70 175ml Glass 3.40

Sauvignon Blanc, Sierre Grande	Chile
<i>A fresh, crisp white with fruit flavours of gooseberry</i>	
Unoaked Chardonnay, Jack Rabbit	USA
<i>A white with exotic fruit flavours, try with poultry and pork</i>	
Rosé, Norte Chico	Chile
<i>A very refreshing wine with summer fruit flavours</i>	
White Zinfandel, Jack Rabbit, Rosé	USA
<i>Just off dry with plenty of fruit, very versatile</i>	
Merlot, Sierre Grande	Chile
<i>Soft fruity red from the central valley, warm fruits with subtle tannins</i>	
Côtes du Rhône, Thomas Bassot	France
<i>A classic red, good with pasta and cheese</i>	

Affordable Wines from Around the World

Bottle 15.50 250ml Glass 5.30 175ml Glass 3.85

Pinot Grigio, Veritiere	Italy
<i>A light, dry white, refreshing style with hints of pear drop, great with pasta</i>	
Chenin Blanc, La Cotte Mill Franschhoek Cellar / Boschendal	South Africa
<i>A great white from a vineyard owned by Boschendal Wines</i>	
Muscadet, Domaine la Chauvenière, Sur Lie	France
<i>Very dry white with notes of melon and zingy lemon</i>	
Malbec - Pinotage, Orca Bay, Rosé	New Zealand
<i>A refreshing wine with flavours of strawberry and redcurrant fruit</i>	
Cabernet - Sauvignon, Concha Y Toro, Moutain Range, Chile	Chile
<i>A good red from one of the oldest Castillero del Diablo labels</i>	
Shiraz, Baker Station Franschhoek Cellar / Boschendal	South Africa
<i>An interesting red from a vineyard owned by Boschendal wines</i>	
Rioja, Campo Viejo, Crianza	Spain
<i>A red packed with sweet berry aromas and a smooth velvety texture</i>	

Outstanding Quality Wines

Bottle 17.75

Sauvignon Blanc, Marlborough, Stoneleigh	New Zealand
<i>A heady, aromatic white, perfect for salads and fish</i>	
Mâcon Lugny, Les Genièvres, Louis Latour	France
<i>A very popular white goes well with fish and white meats</i>	
Pinot Noir, Marlborough, Stoneleigh	New Zealand
<i>A rich, soft red with an appealing fruit sweetness</i>	
Fleurie, Hospices de Belleville, Cellier des Samson	France
<i>A quality red with a rich, flavourful medium body</i>	

Champagne and Sparkling

Veuve Clicquot, Yellow Label, Brut, France	Bottle 37.50
<i>Loved by all, full flavoured with elegance and finesse</i>	
Fluteau, House Champagne, France	Bottle 30.00
<i>Medium bodied, dry, offering a very drinkable bubbly</i>	
Gratien et Meyer, Saumur, Brut, France	Bottle 20.00
<i>A wonderful balance of the lively and the delicate with a fine bouquet of almonds and red berries</i>	
Jack Rabbit Sparkling Rosé, USA	Bottle 15.00
<i>A floral and fruity rosé, bursting with flavours of luscious strawberries</i>	

LESS + MORE

- **V** CAJUN SPICED POTATO SKINS + SOUR CREAM + CHIVE DIP 4.35
- GOLDEN PRAWN TAILS IN FILO PASTRY + SWEET CHILLI DIPPING SAUCE 4.50
- HALF A RACK OF MARINATED BABY RIBS + SMOKY BBQ SAUCE 5.95
- **V** DEEP FRIED CRUNCHY BRIE + MIXED LEAVES + CRANBERRY SAUCE 4.95 / 8.80
- HANDMADE GUERNSEY CRAB CAKES + MIXED LEAVES + SWEET CHILLI SAUCE 5.95 / 10.80
- HOMEMADE SOUP - ALWAYS FRESH + WHITE BLOOMER BREAD + GUERNSEY BUTTER 3.80
- COLD WATER PRAWNS + AVOCADO + CRAYFISH COCKTAIL SALAD + CITRUS MAYONNAISE + CRUSTY BREAD + GUERNSEY BUTTER 6.65 / 10.95
- SAUTÉED LAMB KIDNEYS + MUSHROOMS IN A MUSTARD + CREAM SAUCE ON TOAST 5.50
- CHARCUTERIE + FROMAGE PLATTER CURED MEATS + SAUSAGE + EUROPEAN CHEESES + PICKLES + CHUTNEY + CRISP BAGUETTE + GUERNSEY BUTTER 7.50 / 12.80 *(IDEAL FOR SHARING WITH A BOTTLE OF WINE)*
- LOCAL ROCQUAINE BAY MOULES CHOOSE BETWEEN
MARINIÈRE + CREAM
WHITE WINE + GARLIC + ONIONS + PARSLEY
CREAM CURRY
CREAM + MILD CURRY + ONIONS + PARSLEY
LESS, SERVED WITH CRUSTY BREAD + GUERNSEY BUTTER 7.50
MORE, SERVED WITH FRENCH FRIES + CRUSTY BREAD + GUERNSEY BUTTER 10.80
- CLASSIC CORN BEEF FRITTERS + FRIED FREE RANGE EGG + ADD BAKED BEANS 4.95 / 8.95
1.00 / 2.00
- **V** GARLIC CIABATTA BREAD 2.95
• ADD MELTED CHEESE 3.50
- GOATS CHEESE + RED ONION MARMALADE TARTLET + MIXED LEAVES + PESTO DRESSING 4.95
- PAIR OF TARTS 9.25
- CLASSIC CAESAR SALAD + BACON LARDONS + GARLIC CROUTONS + PARMESAN CRISPS + CAESAR DRESSING 5.50 / 7.95
+ CHAR - GRILLED CAJUN CHICKEN 6.95 / 9.95
+ PAN - FRIED GARLIC PRAWN TAILS 7.65 / 10.95
- SAUTÉED GARLIC PRAWN TAILS IN LEMON + GARLIC BUTTER + GARLIC MAYONNAISE 5.95

SMALL + LARGE PLATES

- POMMIER'S GUERNSEY PORK SAUSAGES + WHOLEGRAIN MUSTARD MASH + CHEF'S SELECTION OF VEGETABLES + RICH ONION GRAVY 5.95 / 8.35 ☺
- **V** VEGETARIAN LASAGNE AL FORNO HOMEMADE LASAGNE FINISHED UNDER THE GRILL WITH CHEESE SAUCE + GARLIC BREAD 7.95 ☺
- CHICKEN CURRY MADRAS + BASMATI RICE + POPPADOM 5.95 / 8.80 ☺
- GARLIC PRAWN TAILS 9.80
- ALL DAY BREAKFAST 2 SAUSAGES + CRISPY BACON + 2 FREE RANGE FRIED EGGS + BEANS + MUSHROOMS + TOMATO + FRIES 7.95 ☺
- HAM + EGG + CHIPS SLICES OF COLD HOME COOKED GAMMON HAM + FREE RANGE EGGS + HOUSE FRIES 5.95 / 7.95 ☺
- STEAK + MUSHROOM + ALE PIE SLOW BRAISED UNDER A PUFF PASTRY LID + BUTTERED NEW POTATOES + CHEF'S SELECTION OF VEGETABLES 8.80 ☺
- FILLET OF COD IN LIBERATION ALE BATTER + HOME CUT CHIPS + MUSHY OR GARDEN PEAS + TARTARE SAUCE 7.20 / 9.80 ☺
- LASAGNE AL FORNO + GARLIC CIABATTA BREAD + CRISP MIXED SALAD + HOUSE DRESSING 5.95 / 8.80 ☺
- HOUMET FISHERMAN'S PIE FILLED WITH FRESH FISH + SHELLFISH TOPPED WITH GUERNSEY CHEESE + POTATO CRUST + MIXED SALAD + HOUSE DRESSING 9.80
- GOLDEN CRISPY SEAFOOD BREADED WHOLE TAIL SCAMPI + BATTERED COD + PRAWN TAILS IN FILO + CALAMARI IN TEMPURA BATTER + SWEET CHILLI + TARTARE SAUCE + MIXED SALAD 6.50 / 10.50
- SAUTÉED CALVES LIVER + BLACK PUDDING ON CHAMP MASH + CRISPY BACON + SHIRAZ + SHALLOT JUS 6.80 / 12.50
- BREADED WHOLE TAIL SCAMPI + GARDEN PEAS + HOUSE FRIES + TARTARE SAUCE 6.95 / 8.50 ☺

FROM THE CHAR-GRILL

ALL DISHES FROM THE CHAR-GRILL ARE SERVED WITH FRENCH FRIES OR NEW POTATOES + SALAD GARNISH

- 8 OZ PRIME RIB EYE STEAK + GRILLED TOMATO + CRISPY ONION RINGS 13.80
- 8 OZ PRIME SIRLOIN STEAK + GRILLED TOMATO + CRISPY ONION RINGS 13.95
- 8 OZ SMOTHERED STEAK + YOUR CHOICE OF - PEPPER SAUCE, CREAMY MUSHROOM OR MED - VEG SAUCE 14.95
- FRESH SAUCES TO ENJOY WITH YOUR STEAK
CREAM PEPPER SAUCE 1.75
STILTON SAUCE 1.75
CREAMY MUSHROOM 1.75
GARLIC + HERB BUTTER 1.30
- SPICY CHICKEN BURGER BUTTERFLIED SUPREME OF CHICKEN MARINATED IN GARLIC + CHILLI + GINGER + CORIANDER IN A TOASTED BUN + FRIES + SWEET CHILLI DIPPING SAUCE 7.95
- THE HOUMET DOUBLE STEAKBURGER TWO CHAR - GRILLED STEAKBURGERS + FRESH TOASTED BUN + CRISPY BACON + MELTED CHEESE + RELISH + SALAD 9.85
SINGLE 7.95 ☺
- HOMEMADE LAMB + STILTON BURGER IN A FLOURED BAP + COLESLAW + FRIES 8.80
- **V** VEGI - BURGER WITH A LARGE SEALED MUSHROOM + MELTED CHEESE 7.95
- CHAR - GRILLED BREAST OF CHICKEN + MELTED CHEESE + SMOKED BACON + BBQ SAUCE 8.80
- SLOW COOKED RACK OF BABY RIBS MARINATED IN SMOKY BBQ SAUCE 10.50
- 8 OZ GRILLED GAMMON STEAK + GRILLED FRESH PINEAPPLE OR FRIED FREE RANGE EGG 8.80
- GRILLED SCRUMPY PORK STEAK + FRENCH FRIES OR NEW POTATOES + SCRUMPY CIDER MUSHROOM CREAM SAUCE + GARDEN PEAS 8.95

SANDWICHES + BAGUETTES

SMOKING JACKET POTATOES, PLEASE SEE THE SPECIALS BOARD FOR TODAY'S SELECTION | AVAILABLE AT LUNCH TIMES ONLY

- HOME COOKED GAMMON HAM + TOMATO SANDWICH 3.95 BAGUETTE 5.50
- TUNA + SWEETCORN + MAYONNAISE SANDWICH 3.95 BAGUETTE 5.50
- BACON + LETTUCE + TOMATO SANDWICH 3.95 BAGUETTE 5.50
- COLD WATER PRAWNS + MARIE ROSE SANDWICH 5.80 BAGUETTE 6.95
- MATURE GUERNSEY CHEDDAR + TOMATO SANDWICH 3.95 BAGUETTE 5.50
- CHAR - GRILLED STEAK BAGUETTE FRIED ONIONS + FRIED EGG + DIJON MAYO 7.80
- SMOKED CRISPY BACON + CHICKEN + MELTED FRENCH BRIE BAGUETTE 5.95
- PLOUGHMAN'S LUNCH GUERNSEY CHEDDAR OR GAMMON HAM + TOMATO + PICKLES + CRUSTY BREAD + GUERNSEY BUTTER 7.20

SIDE ORDERS

- BOARD OF FRESH BREAD + GUERNSEY BUTTER 2.50
- SKINNY CHIPS 2.50
- BATTERED ONION RINGS 2.50
- CAJUN SPICED POTATO SKINS 3.00
- MIXED OR GREEN SALAD 3.20
- FRESH CHUNKY CHIPS 3.00
- GARLIC + HERB BREAD 2.95
- BAKED BEANS 2.50
- CHEESY GARLIC BREAD 3.50
- CHEF'S SELECTION OF VEGETABLES 3.00
- BUTTERED NEW POTATOES 3.00
- COLESLAW SALAD 3.00

ALL OUR MEALS ARE FRESHLY PREPARED AND THEREFORE SUBJECT TO AVAILABILITY. DURING BUSY PERIODS SOME DISHES MAY TAKE A LITTLE LONGER, BUT WILL BE WORTH THE WAIT. NUTS ARE USED IN OUR KITCHENS

☺ = ALL KIDS MEALS INCLUDE KIDS ICE-CREAM 5.95 | ONLY FREE RANGE LOCAL EGGS ARE USED IN OUR KITCHEN