

Festive Menu

£26.95 - 3 courses / £19.95 - 2 courses

Starters

Houmous Vegetable crudities, flatbread (ve)

Chestnut & parsnip soup Crispy bacon lardons, crusty bread, Guernsey butter

> Smoked salmon Carpaccio Radish, orange, fennel salad

Ham hock & pistachio terrine Pickles, toasted sourdough



Mains

Turkey, leek & bacon pie Roasted root vegetables, sprouts, glazed red cabbage

Miso-glazed seabream fillet Asian greens, rice, black onion & sesame seeds

> Sirloin steak Garlic butter, tomato, chips, rocket (£4 Supplement)

Roast butternut squash Butter beans, tomato confit, herb salad (ve)

Desserts

Liberation Ale steeped Christmas pudding Brandy & caramel sauce

Hazelnut & cranberry brownie Chocolate sauce, Guernsey vanilla ice cream (v)

Warm spiced sticky pear & date pudding Vegan ice cream (ve)

Affogato with Guernsey Christmas fudge (v)



Allergen Info

(v) Veggie friendly / (ve) Vegan friendly - Ask us about gluten friendly options Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed.

> Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



