

Festive Menu

£29.50 - 3 courses / £22.95 - 2 courses

Starters

Confit duck & chicken rillettes
Crispy skin, cornichons, toasted sourdough

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

Cauliflower popcorn
Harissa mayo, pomegranate, coriander, lime (ve)

Pastrami cured salmon
Lemon mayo, dill & cucumber salad

Mains

Turkey & bacon roulade
Roasted root vegetables, sprouts, glazed red cabbage, turkey gravy

Pan fried sea bass
Lemon & caper brown butter, seasonal vegetables

Sirloin steak
*Peppercorn sauce, slow-roasted tomato, chips, rocket
(£4 Supplement)*

Spice roasted squash
Herb risotto, vegan blue cheese, crispy kale, chilli oil (ve)

Desserts

Liberation Ale steeped Christmas pudding
Brandy & caramel sauce

Char-grilled pineapple
Coconut ice cream, passion fruit, mint (ve)

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

Affogato with Christmas Wontons (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.