



THE
DEERHOUND
COUNTRY INN & TERRACE

Snacks & Nibbles

Cheddar and Parmesan puff pastry straws (v)	3.95	King prawn scampi, tartare sauce	5.95
Garlic and herb bread with mozzarella and Cheddar (v)	4.95	Devilled whitebait, Marie Rose sauce	4.95

Starters

Salt and pepper calamari, Asian slaw salad, chilli sauce (T)	7.50
Chicken liver pâté, Liberation ale chutney, toast (gfo)	7.50
Today's soup, crusty bread, Guernsey butter (v, gfo)	5.95
Panko-breaded Brie, cranberry relish, dressed salad leaves (v)	6.95

Mains

Liberation ale-battered fish and chips, minted peas, tartare sauce (T)	12.50
Chicken, wild mushroom and cider pie, seasonal vegetables, your choice of mash or chips (T)	13.95
Guernsey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles, hand cut chips (gfo) (T)	12.50
Add smoked streaky bacon	1.00
<i>Try pairing this with our award-winning Liberation IPA</i>	
Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, hand cut chips (ve, gfo) (T)	13.50
Grilled chicken Caesar salad, crispy bacon, Caesar dressing, baby gem, Parmesan, garlic croutons (T)	12.50
Chickpea, spinach and sweet potato curry, rice, poppadoms, cauliflower pakora, coriander chutney (ve) (T)	12.50
Malaysian seafood curry, rice, shrimp crackers, crispy shallots, coriander (T)	15.95
<i>This is delicious washed down with our light and refreshing Liberation Craft Lager</i>	
Guernsey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	16.50
10oz Dingley Dell gammon steak, hand cut chips, free range eggs, piccalilli, rocket salad (gf)	12.95
Prime 10oz sirloin steak, hand cut chips, vine tomato, flat mushroom, rocket (gf)	19.95
Add garlic butter or peppercorn sauce (gf)	1.50

Please take a look at our boards for daily market specials!

Lunchtime Baguettes

Add Guernsey hand cut chips (gf)	1.75
Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.25
Grilled steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.50
Smashed avocado, Asian slaw salad, roasted peppers, chilli jam, vine tomato, toasted seeds (ve) (T)	7.50

Sides

Guernsey hand cut chips (ve, gf)	3.75	Seasonal greens, garlic butter (v, gf)	3.50
Deerhound house salad (v, gf)	4.00	Liberation ale-battered onion rings	3.50
Rocket and Parmesan salad (v, gf)	3.50	Sweet potato fries (ve, gf)	4.00

Allergen Info

(v) Veggie friendly (ve) Vegan friendly (gf) Gluten friendly (gfo) Gluten friendly option on request.

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.



(T) These dishes are available to take away and enjoy at home.



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Puddings

Triple chocolate brownie, toffee popcorn, Guernsey salted caramel ice cream (v, gf)	6.50
Sticky date toffee pudding, toffee sauce, Guernsey vanilla ice cream, brandy snap (v)	6.50
Bailey's cheesecake, Guernsey strawberries, strawberry sorbet (v)	6.95
Nearly full? Affogato; Guernsey vanilla ice cream, espresso, Guernsey fudge (v, gf)	4.50

Sparkling Wine

Vitelli Prosecco NV	200ml	7.00
Veneto, Italy - citrus, elderflower and apple		

Rosé Wine

La Maglia Rosa Pinot Grigio Blush	Bottle 18.00 250ml 6.50 175ml	4.75
Veneto, Italy - light with red fruit flavours		
The Bulletin Zinfandel Rose	Bottle 19.00 250ml 6.85 175ml	5.00
California, USA - raspberry and watermelon		

White Wine

The Paddock Chardonnay	Bottle 18.00 250ml 6.50 175ml	4.75
South Eastern Australia - juicy peach and tropical fruit		
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia	Bottle 20.00 250ml 7.20 175ml	5.25
Campania, Italy - crisp, fruity and floral		
Cap Cette Picpoul de Pinet	Bottle	21.00
Languedoc-Roussillon, France - grapefruit, lemon and lime		
Mamaku Sauvignon Blanc	Bottle 22.00 250ml 7.95 175ml	5.75
Marlborough, New Zealand - gooseberries and tropical fruits		

Our Favourite

San Abello Sauvignon Blanc	Bottle 20.00 250ml 7.20 175ml	5.25
Central Valley, Chile - fresh, passionfruit, lime		

Red Wine

The Paddock Shiraz	Bottle 18.00 250ml 6.50 175ml	4.75
Murray Darling, Australia - red berries and peppery spice		
San Abello Merlot	Bottle 20.00 250ml 7.20 175ml	5.25
Central Valley, Chile - smooth with plum and coffee notes		
Monte Clavijo Rioja Tempranillo Tinto Joven	Bottle 21.00 250ml 7.60 175ml	5.50
Rioja, Spain - classic, red fruits, pepper		
Domaine St Jacques Organic Cotes du Rhone Rouge 2018	Bottle	20.00
Rhône Valley, France - raspberry, strawberry and spice		

Our Favourite

Oscuro Mendoza Malbec	Bottle 22.00 250ml 7.95 175ml	5.75
Mendoza, Argentina - ripe plum with a hint of vanilla		

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