Please indicate the number of each dish you'd like to order in the box provided



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Veggie grazing		Seafood grazing	
Grilled halloumi cheese (v, gf) Balsamic, chopped fresh basil	6.50	Goujons of lemon sole Pickled vegetables, garlic mayo	7.75
Baba ganoush and warm pitta bread (ve) Lebanese roast aubergine salsa	6.25	Tempura calamari Garlic dip	8.00
Buffalo cauliflower wings (ve) Tomato salsa	6.00	Thai cod and king prawn bonbons Sweet chilli dipping sauce	8.25
Jalapeño poppers (v) Ricotta filled jalapeño peppers, sun-blush tomato chut	6.50 ney	Sides	
Breaded Guernsey button mushrooms Garlic aioli	7.00	Toasted ciabatta with garlic olive oil (v)	4.50
Meat grazing	••••••	Garlic ciabatta with grilled cheese (v)	5.00
Mini chorizo, honey and black pepper	6.75	Thick cut chips (ve, gf)	4.00
Crisp chicken goujons Chilli and coriander dip	7.50	Sweet potato fries (ve)	4.25
Grilled lamb kofta (gf)	8.00	House side salad (ve, gf)	4.25
Tangy tamarind sauce, mint yogurt dressing, spiced m pickled red onion	ıasala	Basket of Bread (v)	4.00
Mongolian fire pot Sausages and chilli mustard	7.50 Pitta and ci	Pitta and ciabatta with olive oil and Guernsey butter	
Spanish-style chicken (gf) Garlic, chorizo, chimichurri sauce	7.75	Any special requirements?	
Asian duck spring rolls Plum sauce	7.75		
Baby back ribs (gf) Liberation IPA BBQ glaze	7.75		

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



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.



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Early Evening Special Monday and Tuesday 6.00–7.00 Wednesday and Thursday 5.30–6.30 Choose 2 dishes from our Meat, Seafood and Veggie options and get one 1 side for half price. Lunchtime - Filled Pitta Breads Served with salad garnish and sweet potato fries Chicken and chorizo With chimichurri Grilled lamb kofta With mint yogurt dressing Grilled halloumi (v) With sun-blush tomato chutney and salad Thai cod and king prawn bon bons Sweet chilli & salad	Puddings Affogato Guernsey vanilla ice cream, espresso, Guernsey fudge (v, gf) Chocolate Fondues Bark White Milk Chocolate Choose any two: Marshmallow Strawberries Sliced banana Fudge Shortbread Amaretti biscuits Additional item Vegan chocolate fondue available on request +2.20	
Sparkling Wine Vitelli Prosecco NV Veneto, Italy - citrus, elderflower and apple Rosé Wine La Maglia Rosa Pinot Grigio Blush Veneto, Italy - light with red fruit flavours Bottle 18.00	Red Wine The Paddock Shiraz Murray Darling, Australia - red berries and peppery spice Bottle 18.00	
La Maglia Rosa Pinot Grigio IGT Provincia di Pavia Campania, Italy - crisp, fruity and floral Bottle 20.00 250ml 7.20 175ml 5.25 Cap Cette Picpoul de Pinet Languedoc-Roussillon, France - grapefruit, lemon and lime	Our Favourite Oscuro Mendoza Malbec Mendoza, Argentina - ripe plum with a hint of vanilla Bottle 22.00 250ml 7.95 175ml 5.75	
Mamaku Sauvignon Blanc Marlborough, New Zealand - gooseberries and tropical fruits Bottle 22.00	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. \$\int_{FSC}^{\infty}\$ \text{Recycled (FSC) paper & designed for single use only.}\$	