



THE
DEERHOUND
COUNTRY INN & TERRACE

Snacks & Nibbles

Pork belly bites, spiced apple sauce	5.95	King prawn scampi, tartare sauce	6.25
Garlic and herb bread with mozzarella and Cheddar (v)	4.95	Halloumi fries, smoked paprika yogurt, pomegranate (v)	6.00

Starters

Salt and pepper calamari, pickled slaw, sriracha mayo (T)	7.50
Red curry chicken wings with lime yogurt cooler, chilli, coriander (T)	7.95
Today's soup, crusty bread, Guernsey butter (v)	5.95
Scottish smoked salmon, horseradish crème fraiche, dill & cucumber salad	8.95
Grilled goat's cheese Waldorf, herb salad, celery, crisp apple, candied walnuts (v)	7.95

To Share: Rosemary baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) 19.95

Mains

Liberation ale-battered fish and chips, minted peas, tartare sauce (T)	13.25
Fish pie with lobster bisque sauce, Parmesan mash, buttered green beans (T)	14.50
Guernsey beef burger, Monterey Jack & traditional burger cheese, brioche bun, dijon mayo, burger relish, pickles, hand cut chips (T)	13.25
Add smoked sweet cure streaky bacon	1.25
<i>Try pairing this with our award-winning Liberation IPA</i>	
Beyond Meat vegan burger, vegan cheese, pickled slaw salad, rocket relish, hand cut chips (ve) (T)	13.75
Crispy slow - cooked pork belly, Thai style peanut & cucumber salad (T)	12.95
Smoked cheddar, leek & thyme mac 'n' cheese, parmesan crumb (v) (T)	13.00
Malaysian seafood curry, rice, shrimp crackers, crispy shallots, coriander (T)	16.50
Guernsey crab and tiger prawn linguine, white wine, chilli, lemon, parsley (T)	16.95
10oz Dingley Dell gammon steak, hand cut chips, free range eggs, piccalilli	13.95
Prime 10oz sirloin steak, hand cut chips, flat mushroom, rocket	20.95
Add garlic butter or peppercorn sauce	1.50

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

Lunchtime Baguettes

Breaded fish goujons, shredded lettuce, tartare sauce (T)	8.75
Grilled steak (served medium-rare), Dijon mayo, confit onions, rocket (T)	9.75
Smashed avocado, pickled slaw, roasted peppers, chilli jam, vine tomato (ve) (T)	7.75
Camembert, crisp sweet cure streaky bacon, crisp apple, candied walnuts	9.50
Add Guernsey hand cut chips (ve)	1.75
Add a mug of today's soup (v)	2.00

Sides

Guernsey hand cut chips (ve)	4.00	Sauté green beans, garlic butter, toasted almonds (v)	4.00
Deerhound house salad (v)	4.25	Liberation ale-battered onion rings	3.75
Rocket and Parmesan salad (v)	4.50	Sweet potato fries (ve)	4.50

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Please ask a manager about our 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.

(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)	6.50
Apple and blackberry crumble with custard (v)	6.25
Bailey's cheesecake, Guernsey strawberries, strawberry sorbet (v)	6.95
Nearly full? Affogato; Guernsey vanilla ice cream, espresso, Guernsey fudge (v)	4.50

(50p from every sale of this dish will be donated to the Burnt Chef Project)



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

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		

TRACK & TRACE

Paying us a visit? Please take a moment to scan the code and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so.
If your phone does not support this please visit this website: <https://trax.je/in/EDEE>



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