



# THE PUFFIN & OYSTER

## Main Menu

**Aperitifs** - see our drinks list for our full range and pricing  
Aperol Spritz / Belstar Prosecco / Tanqueray G&T

Oysters	Three	Six
Natural – shallots, red wine vinegar	7.00	13.00
Baked – Champagne and chive sauce	7.50	13.50
Asian - wasabi, soy, sesame, pink ginger	7.50	13.50

### Snacks & Starters

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.00
Beetroot hummus, toasted seeds, walnuts, grilled pitta (ve)	6.95
Roasted Crown Prince squash, whipped feta, smoked chilli oil, pumpkin seed dukkah (v)	7.50
Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)	6.95
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup	7.50

### To share

Warm sourdough and grilled pitta, marinated olives, Guernsey beetroot hummus, toasted seeds and walnuts (ve)	11.50
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### Flatbread Pizzas

*Our sourdough pizzas are topped with passata sauce, Mozzarella and Cheddar (vegan option available with vegan cheese)*

Goats cheese, 'Nduja	13.95	Artichoke, red pepper, olive, basil (v)	13.95
Buffalo mozzarella, sun blushed tomatoes, basil (v)	12.50	Lobster, truffle, peppers, Parmesan, watercress	17.95
Pepperoni, guindilla chilli	13.50	Fancy sharing? Go half and half on any pizza	14.50

### Seafood

Smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander	9.95/15.95
Guernsey mussels, coconut, chilli and lemongrass sauce, grilled sourdough	8.95/15.50
King prawn, tomato and chilli linguine, Guernsey crab butter, garlic, parsley, charred lemon	18.25
Local scallops, chorizo, herb crumb, watercress, skin-on fries	18.95
Market fish, new season potatoes, tenderstem broccoli, brown shrimp and caper butter	MP
Guernsey crab sandwich, brown crab mayo, charred lemon, skin-on fries	12.95
Liberation Ale battered fish and chips, minted peas, tartare sauce	16.50

*Please take a look at our boards for our daily fish, mussel, and lobster dishes*

### Mains

'Puffin & Oyster' beef burger, streaky bacon, applewood smoked Cheddar, BBQ relish, fries, slaw	15.95
Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (ve)	12.50
Add grilled chicken thigh	2.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips	14.50
Pumpkin and sage tortelloni, Crown Prince squash, kale, pumpkin seeds, smoked chilli oil (ve)	14.95
Roast chicken thighs, buttered lentils, bacon and shallots, heritage squash, autumnal chimichurri	15.95
Aberdeen Angus 8oz sirloin steak, garlic butter, thick-cut chips, slow-roast vine tomato, watercress	23.95
Add peppercorn sauce	2.00



Scan the QR  
code to order  
and pay on  
your device

Turn over to order our  
sides, puddings and more



## Sides

Thick-cut pub chips or skin-on fries (v)	4.25	Posh fries; aioli, vegetarian Parmesan, chives (v)	4.95
Three cheese mac n cheese, thyme crumb (v)	6.50	Liberation Ale battered onion rings	4.25
Shredded kale, apple and walnut salad (ve)	4.25	Garlic ciabatta / with cheese (v)	4.25/5.95
Crown Prince squash, spinach, chimichurri	4.25	Roast heritage beetroots, gremolata (ve)	4.25

## Puddings

Chocolate mocha cheesecake, hazelnut meringue, cherry sorbet (v)	7.95
Spiced sticky date pudding, honeycomb ice cream, rum butterscotch (v)	6.50
Autumnal fruit and almond crumble, apples, plums and blackberries, vanilla custard (v, veo)	6.95
Chai latte rice pudding, saffron poached pear, cinnamon ice cream, pistachios (v)	6.50
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve)	6.95

## Nearly Full?

Order any hot drink and treat yourself to two little Biscoff doughnuts (ve)	1.95
Two scoops of Guernsey ice creams and sorbets, with Rossini wafer curls (v, veo)	4.95
Affogato; Guernsey vanilla ice cream, espresso, little biscuit (v)	4.75

*Add a shot of Amaretto liqueur for the perfect after dinner treat*

*50p from every sale of this dish will be donated to Sunflower Project, a charity offering bereavement support for young people.*

## The Puffin & Oyster Cheese Plate

Black Bomber aged Cheddar, ashed goat's cheese, Blue Monday blue cheese	9.95
Served with caramelised onion and apple chutney, cornichons, crackers (v)	

*Try a glass of Cockburn's port to go with your cheese*

**After Drinks** - Ask for our range of brandies, whiskies, rums and liqueurs and prices.

Bulleit Old Fashioned	10.00	Negroni	9.50
Espresso Martini	9.50	Bailey's Chocolate Orange Martini	9.50

**Coffee & Tea** - A full range of hot drinks are available. Please ask to see the full listing

Americano	English breakfast
Latte	Chamomile
Cappuccino	Earl Grey

**PLEASE ASK TO SEE OUR WINE MENU, WE ALSO HAVE A RANGE OF DRAUGHT LAGERS AND CIDERS, LOCALLY BREWED CASK ALES, LOW-ALCOHOL AND GLUTEN-FREE BEERS. PLEASE ASK A MEMBER OF OUR TEAM TO CHECK WHAT'S AVAILABLE TODAY.**

## Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability. These guys share our passion and we're very proud to work with them, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.

Guernsey Dairy, M & L Fish, Surf and Turf, Liberation Brewing Co, Manor Farms, Cimandis

**Team Rewards** - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Veggie friendly, (ve) Vegan friendly, (veo) Vegan option - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.