

THE PUFFIN & OYSTER

Main Menu

Oysters	Three	Six
Natural - shallots, red wine vinegar	8.00	14.00
Caviar - salmon roe, cucumber, dill oil	8.50	15.00
Kilpatrick - bacon, Worcestershire sauce, tabasco	8.50	15.00

Snacks

Nocellara and Greek Mammoth olives, lemon verbena (ve)	4.25
Green pea hummus, feta, grilled flatbread (ve)	5.95
Chickpea and polenta chips, chermoula yoghurt, cashew dukkah (ve)	4.95
Smoked mackerel pate, new season radishes, sourdough	7.95

To share

Mixed olives, green pea hummus, feta, grilled flatbread, beetroot falafel, tahini yoghurt, za'atar (ve)	14.95
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Starters

Salt beef brisket, capers, charred pickled onion, smoked mayonnaise	9.50
Grilled sprouting broccoli, burrata, rocket, almond, tomato and sherry dressing (v)	7.95
Liberation IPA cured salmon, green peas, wasabi, crème fraîche, toasted nori	9.50
Guernsey tomato bruschetta, garlic sourdough, olive tapenade, basil, pickled shallots (ve)	7.50
Salt and pepper calamari, Vietnamese dipping sauce, chilli, spring onion, lime	8.95
Guernsey crab arancini, tomato fondue, saffron aioli, Parmesan	8.95

Seafood

Liberation ale-battered cod and thick cut chips, minted peas, tartare sauce	17.95
Grilled shell-on prawns, garlic butter, sourdough	11.95 / 17.95
Fish finger bun, Liberation Ale beer-battered fish, tartare sauce, watercress, pickled fennel, fries	14.95
Guernsey crab sandwich, brown crab mayo, charred lemon, skin-on fries	14.95
Cornish plaice, baked whole, brown shrimp and caper butter, sprouting broccoli, new season potatoes	20.95
Guernsey crab and king prawn linguine, preserved lemon butter, vine-ripened tomato and chilli	18.95
Catch of the day - please ask one of your team member for details	MP

Mains

Flat-iron chicken thighs, rainbow slaw salad, polenta chips, chermoula yoghurt	14.95
Courgette, spinach and green herb risotto, peas, vegan feta, radish (ve)	16.95
Bavette steak and Vietnamese rice noodle salad, cashews, lime, ginger and chilli dressing	18.95
The P&O beef burger, streaky bacon, smoked Cheddar, BBQ relish, skin-on fries	16.50
New season lamb Barnsley chop, new season potatoes, peas, broad beans and mint sauce	24.95

Steaks

All our prime steaks are served with roscoff onion, garlic butter, watercress, and hand-cut chips	
8oz Bavette	24.95
10oz Sirloin	29.95
6oz Fillet	32.95
Add peppercorn	2.50

Sides

Thick-cut pub chips or skin-on fries (ve)	4.25	Garlic and herb buttered flatbread (v) / with cheese	4.25/5.95
Liberation ale beer-battered onion rings (v)	4.50	New potatoes, salsa verde (ve)	4.95
Sprouting broccoli, almonds, sherry dressing (ve)	5.95	Spring greens, garlic butter (v)	4.95



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sides, puddings and more



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Puddings

Guernsey strawberries, whipped lemon cream, pistachio shortbread, strawberry sorbet (ve)	8.50
Passionfruit and lime pannacotta, caramelised pineapple, vegan vanilla ice cream	7.95
Triple chocolate brownie, salted caramel sauce, espresso ice cream, almond wafers (v)	8.50
Sticky date and toffee pudding, butterscotch sauce, vanilla ice cream (v)	7.95
Little Biscoff filled doughnuts, caramelised banana, chocolate sauce, honeycomb ice cream (v)	8.50

Nearly Full?

Two little Biscoff filled doughnuts. Perfect with a coffee!	3.50
Affogato; Guernsey vanilla ice cream, espresso, little biscuit (v)	4.95

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

10.95

Black Bomber aged Cheddar, ashed goat's cheese, Blue Monday blue cheese

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.