



THE
DEERHOUND

Lunch

To share

House olives, red pepper hummus, garlic ciabatta, halloumi fries, saffron aioli (v) **17.95**

Starters

Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion & coriander **8.25**

Chef's soup of the day, sourdough, Guernsey butter (v) **6.50**

Potted free-range chicken rillettes, crispy skin, sweet-pickled cucumbers, toasted sourdough **8.50**

Thai salad, gem lettuce, rice noodles, cashews, coriander, mint, sesame, ginger and chilli dressing (v) **7.95/12.95**

Add king prawns or crispy beef **1.00**

Smoked mackerel, chicory, baby potatoes, free-range egg, horseradish dressing **8.95/13.95**

Vegan tartine; grilled sourdough, red pepper hummus, cauliflower, shaved asparagus, radish, spring herbs (ve) **8.50**

Sandwiches

Aged sirloin steak baguette – Dijon mayo, confit onions, watercress **10.95**

Vegan wrap – roasted cauliflower, rainbow slaw, red pepper hummus, vine tomato, pink onions, chimichurri (ve) **7.50**

Add fried halloumi **2.00**

Fish finger brioche roll - Liberation beer-battered fish, tartare sauce, vine tomato, gem lettuce **9.25**

Guernsey crab bloomer sandwich - brown crab mayo, burnt lemon, watercress **MP**

Ploughman's Lunch

Cured ham, Black bomber aged Cheddar and Blue Monday blue cheese, sausage roll, caramelised apple chutney, pickled onion and egg, cornichons, sourdough, Guernsey butter **14.50**

Mains

Liberation Ale-battered fish and chips, minted peas, tartare sauce **14.95**

Guernsey crab and king prawn linguine, garlic, chilli, vine tomatoes, parsley and lemon **17.50**

Buddha bowl, red pepper hummus, cucumber, roasted cauliflower, rice noodles, rainbow slaw, seeds (ve) **8.95**

Free range flat-iron chicken thighs, chimichurri, chorizo, polenta chips, rainbow slaw, saffron mayo **13.95**

Try this with our international Gold award winning Liberation IPA, 4.8% abv

The Deerhound beef burger, streaky bacon, smoked Cheddar, brioche bun, Koffmann fries **15.50**

Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve) **13.50**

Add flat-iron chicken thigh **2.00**

Beyond Meat vegan burger, vegan cheese, vegan slaw, relish, Koffmann fries (ve) **14.00**

Sides

Thick-cut chips (ve) **4.00** New season baby potatoes, mint, sea salt (v) **4.00**

Koffmann fries (ve) **4.25** Three cheese macaroni, thyme crumb (v) **5.50**

Garlic ciabatta / with cheese **5.00/5.25** Seasonal greens, garlic butter (v) **4.00**

Beer-battered onion rings **3.75** Spring leaves, watercress and radish salad (ve) **3.95**

PLEASE TAKE LOOK AT OUR BOARDS FOR OUR DAILY SPECIALS



Scan the QR code to order and pay on your device

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 - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



Puddings & Cheese

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v)	6.95
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	6.95
Glazed lemon tart, raspberries, crème fraiche	7.25
<i>This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine</i>	100ml 6.95
Nutella doughnuts, chocolate ice cream, hazelnut praline (v)	7.25
Selection of Guernsey ice creams (v)	per scoop 1.70

The Deerhound Cheese Plate

Black bomber aged Cheddar, Blue Monday blue cheese and soft ashed goat's cheese served with caramelised onion and apple chutney, cornichons, crackers (v)	9.95
<i>Try a glass of Cockburn's port to go with your cheese</i>	

Affogato; honeycomb ice cream, espresso, little biscuit (v)	4.75
<i>50p from every sale of this dish will be donated to Sunflower Project.</i>	



All proceeds donated to The Sunflower Project, a charity offering bereavement support for young people.

After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	10.00	Remy Martin VSOP	25ml 5.20
Bulleit Bourbon Old Fashioned	10.00	Grenat Maury Lafage	100ml 5.95
Classic Negroni	10.00	Valdivieso Eclat Botrytis Semillon -	100ml 6.95

Illy Coffee, Classico blend (v)

Dairy-free milks available

Americano	2.45
Latte	2.90
Cappuccino	2.90
Espresso	Single 1.65 / Double 2.15
Flat white	2.70
Black Forest 'Monbana' hot chocolate	4.00
'Monbana' hot chocolate	3.40
Mocha	3.40

Dammann Teas, France (v)

English breakfast	2.25
Chamomile	2.50
Earl Grey	2.50
Jade Tips green	2.50
Lemongrass and ginger	2.50
Peppermint	2.50
Red berry and hibiscus	2.50
Wild rooibos	2.50

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.

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