



THE DEERHOUND

Sunday

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**

The Great Pub Sunday Lunch

Select your roast from our carvery they are served with roast potatoes, glazed root vegetables, cauliflower cheese, seasonal greens, Yorkshire pudding, red wine gravy

Aged sirloin of beef, served medium-rare, horseradish sauce **16.50**

Try this with our best-selling and Jersey-born brew; Liberation Ale

Dingley Dell Farm pork belly, baked apple sauce **15.50**

Chef's roast of the day **15.95**

Go Big! All the meats with all the trimmings **20.95**

Our roasted mushroom, five bean and kale Wellington, vegan gravy (ve) **13.95**

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**

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

Add flat-iron chicken thigh **3.00**

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

Sides

Thick-cut chips (ve) **4.00** Seasonal greens, garlic butter (v) **4.00**

Koffmann fries (ve) **4.25** New season baby potatoes, mint, sea salt (v) **4.00**

Garlic ciabatta / with cheese **5.00/5.25** Maple roast carrots, chimmi churri (ve) **4.50**

Roast potatoes, chorizo, saffron mayo **5.95** Ultimate cauliflower cheese, thyme crumb (v) **5.50**

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.



 Recycled (FSC) paper & designed for single use only.

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