



THE DEERHOUND

Aperitifs - see our drinks list for our full range and pricing

Aperol Spritz / Vitelli prosecco / Tanqueray G&T

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
Soup du jour with a baguette, Guernsey butter (v)	6.95
Guernsey mussels, coconut, chilli and lemongrass sauce, grilled sourdough	8.95/15.50
Smoked bacon, sage and onion Scotch egg, spiced plum ketchup	7.50
Prawn cocktail, Marie Rose sauce, crispy baby gem lettuce, brown bread	6.95

To Share

Warm sourdough and grilled pitta, marinated olives, beetroot hummus, toasted seeds and walnuts (v)	11.50
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Mains

The Deerhound 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
<i>Add grilled chicken thigh</i>	2.50
Hand carved ham with a brace of free range eggs and thick-cut pub chips	13.95
Liberation Ale battered haddock and thick-cut chips, minted peas, tartare sauce	12.00/16.50
Pie of the week, seasonal greens, proper gravy, your choice of mash or thick-cut pub chips	14.50
Potato gnocchi, wild mushroom velouté, miso-roasted mushrooms and chestnuts, gremolata (ve)	13.95
Calf's liver, smoked parsnip mash, crispy streaky bacon, caramelised onion gravy	15.50
Smoked haddock fishcakes, mango curry sauce, saag aloo, poached egg, coriander	9.95/15.95
Guernsey market fish of the day – ask a member of our team for more details	MP
Aberdeen Angus 8oz sirloin steak, garlic butter, thick-cut chips, slow-roast vine tomato, watercress	23.95
<i>Add peppercorn sauce</i>	2.50

Sides

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

Please take look at our boards for our daily specials



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Puddings & Cheese

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
White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (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; honeycomb ice cream, Illy 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 donated to The Sunflower Project, a charity offering bereavement support for young people.

The Deerhound 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

Espresso Martini	9.00	Courvoisier	25ml 5.20
Bulleit Bourbon Old Fashioned	9.25	Disaronno	25ml 4.50
Classic Negroni	9.00	Baileys	50ml 4.40

Coffees & Teas

Dairy-free milks available, ask a member of the team for the full listing and prices.

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.