

BRUNCH (AVAILABLE 12-4)

EGGS

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| Smashed avocado – poached eggs, sourdough, chilli flakes (v) | 10 |
| <i>Add streaky bacon</i> | 2.5 |
| <i>Add Scottish smoked salmon</i> | 3.5 |
| Honey glazed ham Benedict – English muffin poached eggs, wholegrain hollandaise | 12.5 |
| Scottish smoked salmon Royale – English muffin poached eggs, dill, lemon | 14.5 |
| Spinach and tender stem broccoli Florentine – Muffin, poached eggs, spinach (v) | 11.5 |

STAPLES

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| Full English – sausage, bacon, baked beans, hash brown, egg, black pudding, chestnut mushrooms and slow roast tomato, sourdough, Guernsey butter | 13.9 |
| Shakshuka – Two baked eggs, spiced tomatoes, harissa, peppers, feta, yoghurt, grilled sourdough (veo) | 12.5 |
| Sausage and bean toastie – sausage, Boston beans, Coastal cheddar, sourdough | 11.9 |
| Plant-based breakfast - Symplicity sausages, mushroom, spinach, slow-roasted tomato, hash brown, baked beans, toast (ve) | 12.9 |

PLOUGHMAN'S

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| Honey roast ham, Coastal cheddar, stilton, sausage roll, Branston pickle, pickled egg and onions, watercress salad, crusty bread, Guernsey salted butter | 15.9 |
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SANDWICHES – Available on the following: farmhouse white, wholemeal, sourdough, focaccia, baguette or ciabatta

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| Grilled Ruben – pastrami, Swiss cheese, thousand island dressing | 11.5 |
| Steak sandwich – sirloin, Dijon mustard, caramelised onions, rocket | 14.9 |
| Tuna mayo – tuna, red onion, sweet corn, cucumber | 9.5 |
| Chicken and bacon – avocado, tomato, iceberg | 11.5 |
| Fish finger – breaded cod goujons, tartare sauce, lettuce | 12.5 |
| Allotment – hummus, grilled courgette, rainbow slaw | 8.9 |
| Croque Monsiur | 11.9 |
| Croque Madam | 12.9 |
| <i>Add fries to any sandwich</i> | 3.5 |

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 available - Ask a member of staff 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.



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

MAIN MENU

SNACKS

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| Marinated Gordal olives (ve) | 4.9 |
| Roasted garlic and apricot Scotch egg, harissa ketchup | 8.5 |
| Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime | 8.5 |

TO SHARE

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| Rosemary baked camembert, garlic-buttered dipping bread, pickles, sticky onion marmalade (v) | 18.5 |
| Charcuterie board – Suffolk salami, Cornish pork rillettes, air-dried ham, house pickles, bread and butter | 21.5 |

STARTERS

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| Bromham beetroot tart tatin, apple, pickled and candied walnut salad, soya herby dressing (ve) | 8.5 |
| Confit duck rillettes, remoulade, cornichons, sourdough toast | 9.5 |
| French onion soup, Gruyère croûte | 7.5 |
| Seafood bouillabaisse, French baguette, Guernsey butter | 8.9 |

SALADS

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| Niçoise salad – New potatoes, green beans, tomato, soft poached egg, olives, watercress (v) | 9.9 |
| Golden beetroot salad, Cropwell Bishop stilton, roasted and raw pear, walnuts, watercress, pickled celery (v) | 10.9 |
| Caesar – Romaine lettuce, anchovies, garlic croutons, soft boiled egg, Caesar dressing | 9.9 |
| Add King prawns 4.5 / Grilled salmon 4.5 / Grilled halloumi 3.5 / Chargrilled chicken 4 | |

MAINS

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| Guernsey crab and king prawn linguini, preserved lemon butter, vine-ripened tomato and chill | 19.9 |
| Provençal fish stew, Cornish mussels, prawns, saffron potatoes, herb aioli, garlic croûte | 20.9 |
| Liberation Ale beer battered fish, lemon, tartar sauce, chunky chips, crushed minted peas | 18.9 |
| Guernsey beef burger, smoked bacon, French brie, Dijon mayo, tomato relish, brioche bun, skin-on fries | 18.5 |
| Butternut squash gratin, lentils, endive and roqufort salad (v) | 15.5 |
| Spinach and falafel burger, Cheddar, chipotle mayo, crispy and pink pickled onions, skin-on fries (ve) | 17.5 |
| Classic beef bourguignon, smoked celeriac mash, glazed carrot, parsley and shallot crumb | 19.5 |

STEAK

28 day dry-aged steak, garlic butter, thick-cut chips, roasted mushroom, watercress

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|-----------------|------|
| 8oz Flank steak | 21.9 |
| 10oz Rump | 26.9 |
| 8oz Sirloin | 28.9 |

STEAK SAUCES 2.5 EACH

Blue cheese sauce / Bearnaise sauce / Peppercorn sauce

SIDES

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| Chunky chips / Skinny fries | 4.8 | Massive onion rings | 4.8 |
| Truffle mac and cheese | 5.9 | Grilled sprouting broccoli, toasted almonds | 4.9 |
| Garlic buttered baguette (v) / with cheese | 4.9 / 6.9 | Rocket and parmesan salad | 4.8 |

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