

BRUNCH (AVAILABLE 12-4)

EGGS

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

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

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

New Yorker – pastrami, Swiss cheese, thousand island dressing	11.5
Steak sandwich – sirloin, Dijon mustard, caramelised onions, rocket	14.9
Prawn cocktail – Atlantic prawns, Marie rose sauce, iceberg lettuce	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.



MAIN MENU

SNACKS

Marinated Gordal olives (ve)	4.9
Smoked bacon and cheddar croquettes, chipotle chilli jam	6.5
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	8.5

TO SHARE

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

Vintage Cheddar and swede souffle, endive and apple salad (v)	8.5
Cornish pork rillettes, apple remoulade, beer-pickled shallots, toast	8.9
French onion soup, Gruyère croûte	7.5

SALADS

Niçoise salad – New potatoes, green beans, tomato, soft poached egg, olives, watercress (v)	9.9
Autumn salad – Pearl barley, roasted heritage squash, apple, kale pesto, candied walnuts, watercress (ve)	11.9
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

Pork belly, kale, black pudding mash, mustard and cider cream sauce	19.9
225g sirloin steak, garlic butter, thick-cut chips, roasted mushroom, watercress	28.9
Guernsey beef burger, smoked bacon, French brie, Dijon mayo, tomato relish, brioche bun, skin-on fries	18.5
Heritage squash, butterbean and barley cassoulet, pine nut and sage crumb, kale crisps (ve)	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

SEAFOOD

Seafood bouillabaisse, French baguette, Guernsey butter	8.9 / 14.5
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
Market fish of the day - please ask for details	MP
TO SHARE: Fisherman's board – prawn cocktail, calamari, smoked salmon, breaded cod goujons, garlic king prawns, tartare, aioli, bread and butter	33

SIDES

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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