

NIBBLES & SNACKS

- Breaded Mozzarella Sticks** 5.85
Sweet Chilli Dip
- Grilled Garlic Ciabatta Bread** 3.95
- Cheesy Garlic Toasted Ciabatta** 4.80
- Grilled Halloumi Cheese** 6.25
Olive Oil & Balsamic Syrup
- Bowl of Marinated Olives** 3.95
Roast Garlic & Herbs
- Sautéed Leon Chorizo Sausage, Crostini** 6.75
- Lebanese Baba Ghannouj & Warm Pita Bread** 5.85
Middle Eastern Smoked Aubergine Classic
- Homemade Hummus** 4.95
*Garlic, Lemon Juice, Olive Oil & Smoked Paprika
Served with Pitta Bread*
- Basket of Assorted Bread** 3.95
Pitta, Ciabatta & Sour Dough with Guernsey Butter & Dukkah

Additional Dips from the Menu (Ordered Separately) - 1.95

- Sweet Chilli
- Hummus
- Baba Ghannouj
- Garlic Mayonnaise
- Muhammara
- Olive Oil & Balsamic

MEAT GRAZING

- Grilled Steak Medallions** 7.95
Butter Sauce & Potato Hash Browns
- Crisp Chicken Lollipops** 7.35
Cracked Black Pepper Ketchup
- Grilled Lamb Kofta** 7.80
*A blend of minced Lamb & aromatic Spices served with tangy Tamarind Sauce,
Mint Yogurt Dressing & Spiced Masala Pickled Red Onion*
- Mini Steak Espetada** 8.35
Bay & Garlic Marinated, Piquillo Pepper, Aioli & Straw Potatoes
- Homemade Beef Steak & Guernsey Cheddar Burgers** 7.80
Dijon Mayonnaise & Pickle
- Mongolian Fire Pot** 7.15
Sausages & Chilli Mustard
- Spanish Style Sautéed Chicken** 7.75
Garlic, Chorizo, Chimichurri Sauce
- Baby Back Ribs** 7.50
Cooked in our Special Smokey Marinade
- Japanese Pork Fillet Yakatori Skewers** 7.95
Ginger, Soy, Sesame & Spring Onion, Brushed with Garlic & Basil Marinade
- Tandoori Chicken** 7.45
Cucumber & Mint Yogurt
- Chinese Duck Spring Rolls** 7.45
Plum Sauce

SEAFOOD GRAZING

- Goujons of Lemon Sole** 6.95
*Fried in Crisp Breadcrumbs
Homemade Sauce Gribiche & Lemon*
- Smoked Salmon & Cucumber Sushi Rolls** 7.95
Pickled Ginger, Soy & Wasabi
- Thai Style Crab Fishcakes** 7.95
Sweet Chilli Sauce
- Sautéed Prawn Tails & Squid** 7.95
Chilli Garlic Butter
- Fried Sesame Prawn Bon Bons** 8.25
Sweet Chilli Sauce, Asian Vegetable Salad
- Crunchy Panko Calamari** 7.65
Sweet Chilli, Garlic Butter, Spring Onion & Ginger
- Seared Guernsey Scallops** 8.65
Capers, Cider Golden Raisins, & Curry Oil
- Gambas A la Hijo** 8.95
6 Tiger Prawns, Baked in Olive Oil, Garlic Slivers & Chilli, Country Bread
- Deville White Bait** 6.85
Dusted with Seven Spice, Garlic Mayonnaise & Lemon

VEGGIE GRAZING

- Jalapeño Poppers** 5.95
Ricotta filled Jalapeño Peppers, Sun blush Tomato Chutney
- Crispy Breaded Zucchini** 6.50
Tomato & Coriander Salsa
- Sambousek** 6.25
*Lebanese Dough Parcels, Spinach & Pine Nut Stuffing,
Lemon Tahini, Garlic & Herb Vinegar*
- Breaded Guernsey Button Mushrooms** 6.50
Garlic Aioli
- Greek Salad** 5.80
*Marinated Aged Feta Cheese, Cucumber, Cherry Tomatoes,
Black Olive Dressing & Pitta Croutons*
- Deep Fried Brie** 6.25
Spanish Orange Blossom Honey, Hazelnut Dukkah
- Cauliflower Pakora** 4.25
Classic Indian side dish Coated in Masala Batter, Tangy Tamarind

A GRAZE ON THE SIDE

- Thick Cut Chips** 3.95
The Classic Accompaniment
- Patatas Bravas** 3.95
Sundried Tomatoes, Garlic, Thyme & Chilli
- Honey Roasted Root Vegetables** 4.50
Olive Oil & Fresh Herbs
- Sweet Potato Fries** 3.95
Spiced Salt

DESSERTS

Selection of French Macaroons 6.00

CHOCOLATE FONDUES 8.50

Dark White Milk Chocolate

Choose any Two:

Marshmallow Sliced Banana Shortbread

Strawberries Fudge Amaretti Biscuits

Additional item - 2.10

COFFEES

Café Noir 1.95

Cappuccino 2.50

Café Au Lait 2.10

Latte 2.40

Espresso 1.95

Hot Chocolate with Marshmallows 2.80

Breakfast Blend, Earl Grey, Mint Tea Infusions 1.80

Liqueur Coffees from 5.95

Please indicate the Number of each Dish you Require in the Box Provided.

All our dishes are created in house where we use ingredients containing Nuts and Peanuts, Gluten, Fish, Molluscs and Seafood, Milk, Eggs and other Dairy Products, Celery, Sesame and Mustard Seeds and some products that may contain Sulphites.

