

NIBBLES & SNACKS

<input type="checkbox"/>	Breaded mozzarella sticks <i>Sweet chilli dip</i>	6.25
<input type="checkbox"/>	Toasted herb ciabatta with garlic olive oil	4.50
<input type="checkbox"/>	Toasted garlic ciabatta with grilled cheese	5.00
<input type="checkbox"/>	Grilled halloumi cheese <i>Balsamic, chopped fresh basil</i>	6.50
<input type="checkbox"/>	Bowl of marinated olives <i>Roast garlic & herbs</i>	4.00
<input type="checkbox"/>	Mini chorizo, honey & black pepper	6.50
<input type="checkbox"/>	Lebanese baba ghannouj & warm pitta bread <i>Roast aubergine salsa</i>	6.25
<input type="checkbox"/>	King prawn rice paper wrap <i>Pickled cucumber & carrot, chilli & coriander dip</i>	6.00
<input type="checkbox"/>	Homemade beetroot hummus <i>Pitta bread</i>	5.50
<input type="checkbox"/>	Basket of Assorted Bread <i>Pitta, Ciabatta & Sour Dough with Guernsey Butter & Dukkah</i>	4.00
<input type="checkbox"/>	Or choose 3 dishes from the above list	15.00

Additional Dips from the menu (Ordered Separately) **2.00**

<input type="checkbox"/>	Sweet Chilli	<input type="checkbox"/>	Beetroot hummus
<input type="checkbox"/>	Baba ghannouj	<input type="checkbox"/>	Garlic Mayonnaise
<input type="checkbox"/>	Olive oil & balsamic		

MEAT GRAZING

<input type="checkbox"/>	Grilled Steak Medallions <i>Butter Sauce & Potato Hash Browns</i>	8.00
<input type="checkbox"/>	Crisp chicken goujons <i>Chilli & coriander dip</i>	7.50
<input type="checkbox"/>	Grilled Lamb Kofta <i>A blend of minced Lamb & aromatic Spices served with tangy Tamarind Sauce, Mint Yogurt Dressing & Spiced Masala Pickled Red Onion</i>	8.00
<input type="checkbox"/>	Spiced sweet Kikkoman beef kebabs <i>Toasted sesame</i>	8.50
<input type="checkbox"/>	Guernsey beef sliders <i>Pickles, cheese, Dijon mayo</i>	8.00
<input type="checkbox"/>	Tandoori grilled chicken skewers <i>Cucumber & mint raita</i>	7.75
<input type="checkbox"/>	Mongolian fire pot <i>Sausages & chilli mustard</i>	7.50
<input type="checkbox"/>	Spanish Style Sautéed Chicken <i>Garlic, Chorizo, Chimichurri Sauce</i>	7.75
<input type="checkbox"/>	Asian duck spring rolls <i>Plum sauce</i>	7.75
<input type="checkbox"/>	Baby back ribs <i>Bourbon whiskey BBQ glaze</i>	7.75

SEAFOOD GRAZING

<input type="checkbox"/>	Goujons of lemon sole <i>Pickled vegetables, garlic mayo</i>	7.50
<input type="checkbox"/>	Curried tempura calamari <i>Rocket & kimchi salad, garlic dip</i>	8.00
<input type="checkbox"/>	Thai cod & king prawn bonbons <i>Sour chilli & coriander shoots</i>	8.25
<input type="checkbox"/>	Garlic baked king prawns & chorizo <i>Ciabatta sticks</i>	8.00
<input type="checkbox"/>	Chargrilled baby octopus & chorizo salad	8.25

VEGGIE GRAZING (V)

<input type="checkbox"/>	Jalapeño Poppers <i>Ricotta filled Jalapeño Peppers, Sun blush Tomato Chutney</i>	6.25
<input type="checkbox"/>	Deep fried brie <i>Spanish orange blossom honey, hazelnut dukkah</i>	7.00
<input type="checkbox"/>	Crispy breaded zucchini & fried halloumi <i>Roast aubergine salsa, chilli</i>	7.00
<input type="checkbox"/>	Sambousek <i>Ask for this weeks flavour</i>	6.50
<input type="checkbox"/>	Breaded Guernsey button mushrooms <i>Garlic Aioli</i>	7.00

VEGAN GRAZING (VE)

<input type="checkbox"/>	Buffalo cauliflower wings <i>Tomato salsa</i>	6.00
<input type="checkbox"/>	Spinach, walnut & tofu spring rolls <i>Pesto salad</i>	7.00
<input type="checkbox"/>	Filo bakes <i>Spiced sweet potato, sun-blushed tomato, beetroot hummus</i>	7.00
<input type="checkbox"/>	Falafel with guacamole dip	6.50

A GRAZE ON THE SIDE

<input type="checkbox"/>	Thick cut chips <i>The classic accompaniment</i>	4.00
<input type="checkbox"/>	Sweet potato fries	4.25
<input type="checkbox"/>	Chorizo patatas bravas <i>Sundried tomatoes, garlic, thyme, chilli</i>	5.00
<input type="checkbox"/>	Grilled peach, rocket & pistachio salad	4.50
<input type="checkbox"/>	Asian salad, kimchi	4.50
<input type="checkbox"/>	Tortilla	4.50

Any special requirements?

Please indicate the number of each dish you'd like to order in the box provided []

(v) vegetarian | (ve) vegan

Made in a kitchen using gluten, celery, nuts, fish, seafood and dairy products.

If you have any dietary or allergen requirements please speak to a member of staff before ordering.

DESSERTS

Assorted chocolate truffles 4.00

CHOCOLATE FONDUES 8.75

- Dark
- White
- Milk Chocolate

Choose any Two:

- Marshmallow
- Strawberries
- Sliced banana
- Fudge
- Shortbread
- Amaretti biscuits

Additional item 2.10

Vegan chocolate fondue available on request +2.20

COFFEES

- Café noir 2.00
- Café au lait 2.20
- Cappuccino 2.50
- Latte 2.60
- Espresso 1.95
- Hot chocolate with marshmallows 3.00
- Breakfast blend, Earl Grey, Mint Tea Infusions 1.95
- Liqueur coffees *from* 6.00

White
D'or

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