

Lunch & Dinner

(Available Midday – 2pm & 6 – 9.30pm unless otherwise stated)

Please see our Fresh Seafood Specials Board

Starters

Oysters “Au Naturel” £1.95 each

Scallops Meunière £1.95 each

Whole Baked Camembert £14.95

Rocquette Cider Chutney, Toasted Bread and Italian Bread Sticks
(For two)

(GFA) Eggs Florentine £8.95

Two Poached Eggs, Toasted Muffin,
Wilted Spinach and Hollandaise Sauce
Add Smoked Haddock Croquette: £2.75

(GFA) Eggs Benedict £8.95

Two Poached Eggs, Toasted Muffin
and Hollandaise Sauce with Parma Ham

(GFA) Smoked Salmon
with Scrambled Eggs or Avocado £8.95
Granary Toast

(GFA)(V) Smashed Avocado

& Two Poached Eggs £8.95

Granary Toast, Roasted Vine Tomatoes
Add Smoked Haddock Croquette: £2.75

(GF)(V) Steamed Asparagus Spears 8.95

Two Poached Eggs, Tarragon Hollandaise
(GF) Add Parma Ham: 2.95

(GFA) Classic King Prawn Cocktail 8.95

Crisp Lettuce, Marie Rose Sauce, Fantail of Cucumber,
Brown Bread Fingers

(GF) King Prawns, Calamari & Chorizo 9.95

Fried in Lemon & Garlic Butter, Dressed Salad

Moules “Marinieres” 9.50 / Main 15.95

Add Guernsey Cream 1.00, Rustic Bread Basket 2.50,
Skinny Fries 3.95

Tempura Fried Monkfish 10.95 / Main 19.95

Vegetable Stir-Fry, Sweet & Sour Sauce

(GFA) Pulled Ham Hock Terrine & Continental

Meat Board 1 pers 9.50 / 2 pers 14.95

Pickled Vegetables, Red Onion Marmalade,
Rustic Bread & Mixed Butters

(GF) Carpaccio of Beef Tongue 9.95

Tomato & Red Onion Vinaigrette, Fresh Rocket

Homemade Duck Spring Rolls 9.25

Oriental Salad, Honey & Soy Dressing

(VE) Vegetable Spring Rolls 8.50

Asian Slaw, Hoisin Sauce

(GF) Soup of the Day 5.95

or Lobster Bisque & Garlic Croutons 7.95

Rustic Bread

Salads

(Available from Midday onwards)

Starter 9.50 / Main 15.95

(GFA) Flash Fried Calves Liver

Mixed Leaf & Red Onion Dressing

Add Black Pudding and/or Crispy Pancetta: 1.50 each

(GFA) Free-Range Chicken Caesar

Anchovy Dressing, Garlic Croutons

Add Chorizo and/or Crispy Pancetta: 1.50 each

(GF)(V/VE) Avocado, Pickled Beetroot

& Goats Cheese Crostini

Tomato & Red Onion Vinaigrette, Herb Bruschetta

(GF)(V/VE) Poached Pear, Blue Cheese Crumble

& Caramelised Walnuts

Dressed Mixed Leaves

(GF)(V/VE) Mediterranean Vegetables & Feta

Zucchini Noodles, Roasted Red Peppers and Aubergine,
Black Olives, Tomato & Pesto Dressing

Guernsey Crab

(Available from Midday onwards)

Starter 13.95 / Main 25.95

(GFA) Chilled

Crisp Lettuce, Cherry Tomatoes, Cucumber, Spring Onions,
Marie Rose Sauce, Lemon Mayonnaise,
Brown Bread & Butter Fingers

Add Smoked Salmon or 3 King Prawns: 4.95

(GFA) Thermidor

Creamed Potatoes, Rocket Leaves

(GFA) Risotto or Linguine

Sweet Chili, Garlic & Cream Sauce, Rocket Leaves,
Fresh Parmesan

Mains

Individual Fillet of Beef Wellington 26.95

Served Pink, Horseradish Pommes Mouseline, Wilted Spinach,
Caramelised Shallot & Red Wine Jus

(GFA) Hand-Carved Rump of Herb Crusted Lamb 22.95

Served Pink with Dauphenoise Potatoes, Fine Ratatouille,
Rosemary & Port Wine Jus

Honey & Sesame Roasted Duck Breast 19.95

Served Pink with Stir-Fried Rice Noodles,
Pak Choi and Spring Onion

Free-Range Chicken Schnitzel,

Melted Garlic Butter 17.95

Sauteed Potatoes, Grilled Vine Tomatoes,
Cucumber & Onion Vinaigrette

Pork Piccata Milanese 18.95

Breaded Pork Medallions, Pomodora Pasta, Fresh Parmesan

(GFA) Seafood & Shellfish Linguine 19.95

Cherry Tomatoes, Chopped Parsley, Garlic Butter, White Wine,
Olive Oil, Parmesan Shavings

Fillet of Scottish Salmon en Croute 18.95

Steamed Greens, Herb Buttered New Potatoes,
Sauteed Leeks & Gravdax Sauce

(GFA) Trio of Cobo Fish & Chips 17.95

Pan Fried, Battered & Grilled Seafood & Shellfish,
Minted Peas, Tartar Sauce, Hand Cut Chips

(V)(GFA) Fresh Asparagus & Wild Mushroom
Penne Pasta 15.95

Creamy Tio Pepe Sauce, Grated Parmesan & Herb Bruschetta
Add Free Range Chicken Breast 3.00

(V)(GF) Spanish Omelette 14.95

Mediterranean Vegetables, Tomato and Red Onion Concasse,
Dressed Mixed Leaf Salad

Add Mature Cheddar Cheese: 1.50

(GFA) Sinangág

Filipino Garlic Fried Rice and Vegetables with Oyster Sauce
(VE) Deep Fried Tofu 13.95

Free Range Chicken Breast 15.95

King Prawns 17.95

(V/VE) Grilled Halloumi Cheese &
Mediterranean Vegetable Skewers 14.95

Mixed Herb Pesto, Black Olives, Dried Fruit Couscous

Char-Grilled Steaks

Served with Roasted Cherry Tomatoes,
Garlic Mushrooms and Onions à la Française

(GFA) Fillet: 175g 22.95 / 225g 27.95

(GFA) Sirloin: 175g 16.95 / 275g 24.95

(GF) Add Garlic Butter, Diane, Peppercorn,
Red Wine or Béarnaise Sauce: 2.00

(GF) Add 3 Garlic King Prawns: 4.95

Add 3 Scallops: 6.95

Burgers

(Available from Midday onwards)

Served in a Brioche or Vegan Bun
with Skinny Fries or Hand Cut Chips

180g Steak Burger 15.95

Deep Fried Onions, Gherkins, Tomato, Dijon Mayonnaise

Add Monterey Jack or Mild Cheddar Cheese: 1.50

Add Bacon or Crispy Pancetta: 2.95

Add a Fried Free-Range Egg: 1.50

Chicken Schnitzel Burger 14.95

Baby Gem Lettuce, Sliced Tomato, Lemon Mayo & Sweet Chili Sauce

Add a Fried Free-Range Egg: 1.50

(V/VE) Chickpea & Coriander Burger 14.50

Baby Gem Lettuce, Sliced Tomato, Gherkin, Lemon Veganise

Sandwiches & Ciabattas

(Available 12 – 6pm Only)

All of our Sandwiches can be served on Gluten-Free Bread

(V/VE) Soup & Sandwich 8.95

Small Soup of the Day with half a round of Ham & Tomato,
Chicken Mayonnaise or Cheddar with Red Onion or Pickle

(VE) Sliced Avocado Open Ciabatta 9.95

Tangy Smashed Chickpeas, Sun Dried Tomatoes,

Dressed Rocket, Toasted Pine Nuts

Add Feta Cheese Glaze: 1.95

Hand-Picked Crab Sandwich 12.95

Lemon Mayonnaise

Seafood & Shellfish Club Sandwich 14.95

Warm Smoked Salmon, Cream Cheese & Chives,

Prawns Marie Rose, Lettuce, Sliced Cucumber

Triple Decker Club Sandwich 14.95

Warm Free-Range Chicken Breast, Grilled Bacon,

Baby Gem Lettuce, Sliced Tomato, Dijon Mayonnaise

Add a Fried Free-Range Egg: 1.50

175g Sirloin Steak Ciabatta 15.95

Garlic Butter, Red Onion Marmalade, Rocket Leaves

Sides

(Available from Midday onwards)

Sharing Bread Basket with Mixed Butters 4.95

Tempura Fried Onion Rings 2.95

Skinny or Hand Cut Chips, Sweet Potato Fries,
Sautéed, Creamed, Lyonnaise or
Herb Buttered New Potatoes 3.95

Garlic Creamed Spinach, Tempura Zucchini,
Asparagus Spears, Mixed Steamed Greens 3.95

Mixed, Green or Tomato & Onion Salad 3.95

Enjoy a wide range of Homemade Desserts, After-Dinner Cocktails, Dessert Wines, Vintage Ports, Liqueurs, Brandies, Single Malt Whiskies, Teas and Coffees

A discretionary 10% service charge will be added to your bill.

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available. Please note that all of our local seafood and shellfish is subject to availability and may contain traces of shell or bone. Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify a member of staff should you have any special dietary requirements.

Cabo Bay Wraps

(Served Midday to 6pm)

£12.95 Each

All the below served on a White Tortilla Wrap, accompanied with Lightly Sea Salted Crisps

Panko Breaded, Free Range Chicken

Avocado, Cherry Tomatoes, Red Onion, Iceberg Lettuce & Sweet Chilli Sauce

Asian Style Beef Trimming

Pickled Onions, Red Peppers, Sesame Seeds, Spring Onion, Ginger & Hoisin Sauce

Marinated Filipino Shredded Pork "Sisig"

Red Onion Vinaigrette, Sliced Tomato & Garlic Aioli

Crispy Marinated Hoi Sin Duck

Cucumber, Spring Onion & Plum Sauce

BBQ Glazed Rump of Lamb

Smoky Aubergine, Feta, Rocket Leaves & Mint Sauce

Creamy Smoked Haddock

Wilted Spinach & Lemon Crème Fraiche

Smoked Salmon Caesar

Iceberg Lettuce, Croutons, Parmesan Shavings

Black & White Sesame Nori Wrapped Tofu

Avocado, Pickled Carrots, Red Peppers & Wasabi Dip

Breakfast & Brunch

(Available 9am – 11.30am)

(V)(GFA) Toast, Butter & Preserves £2.95

(V)(GFA) Croissant & Preserves or Danish Pastry £3.95

(V/VE)(GFA) Bacon or Sausage Bap £5.95

(VE)(GF) Pink Grapefruit & Natural Yoghurt £6.95

Roasted Pine Nuts and Guernsey Honey

(V/VE)(GFA) American Pancakes £7.95

Maple Syrup, Fresh Berries and Vanilla Ice Cream

(V)(GFA) Eggs Florentine £8.95

Two Poached Eggs, Toasted Muffin, Wilted Spinach and Hollandaise Sauce

Add Smoked Haddock Croquette: £2.75

(V)(GFA) Eggs Benedict £8.95

Two Poached Eggs, Toasted Muffin and Hollandaise Sauce with Parma Ham

(V)(GFA) Smashed Avocado & Two Poached Eggs £8.95

Granary Toast, Roasted Vine Tomatoes

Add Smoked Haddock Croquette: £2.75

(GFA) Smoked Salmon & Scrambled Eggs or Avocado £8.95

Granary Toast

(V)(GFA) Vegetarian Brunch £10.95

Two Eggs, your way, with Vegetarian Sausage, Grilled Tomato, Sautéed Mushrooms, Wilted Spinach, Hash Browns, Baked Beans and Toast

(GFA) 3 Egg Omelette with Your Choice of 3 Fillings £9.95

Ham, Bacon, Cheddar, Feta, Cream Cheese, Tomato, Avocado, Mushroom, Spinach, Red Onion, Olives, Smoked Salmon *Fillings: £1.50 each*

(GFA) Traditional Full English £12.95

Eggs, your way, with Grilled Bacon, Pork Sausage, Tomato and Sautéed Mushrooms, Hash Brown, Baked Beans and Toast

(GFA) 170g Minute Sirloin Steak & Fried Egg £16.95

Hash Browns or Skinny Fries, Sautéed Mushrooms, Grilled Tomato

Children's Menu

(Available from Midday onwards)

(GFA) (V) Garlic Bread £1.95

Add Melted Mozzarella Cheese: £1

(V) Portion of Skinny or Curly Fries £3.95

Add Melted Cheddar Cheese: £1

Chicken Nuggets and Chips £6.95

Baked Beans or Garden Peas

(GFA) Homemade Fish Goujons £8.50

Skinny Fries, Garden Peas, Tartar Sauce

Pork or Vegan Sausage and Chips £6.95

Baked Beans or Garden Peas

(GFA) Homemade Beef Slider £8.95

Skinny Fries

Add Cheddar Cheese: £1

Add Grilled Bacon: £1

(GFA)(V) Penne Pasta 'Pomodoro' £6.95

Rich Tomato & Basil Sauce

Add Grated Mozzarella Cheese: £1

Set Lunch & Early Bird Dinner Menu*

2 courses £16.95 / 3 courses £22.50

(* Available 12 – 2pm & 6 – 6.30pm, please vacate table by 8pm)

(V) Herb Cheese Flat Breads

Choice of Goats Cheese & Red Onion Marmalade, Halloumi & Mediterranean Vegetables, Feta & Black Olives or Parmesan & Rocket

Tempura Fried Salmon Roll

Nori Sheets, Ginger, Green & Red Chillies & Pickled Radish

(GF) "Tom Yam" Hot & Sour Fish Soup

(GF) BBQ Chicken Wings

(GF) Smoked Baby Back Ribs

(GF)(V) Baked Aubergine Parmigiana

Marinated Strips of Sirloin Steak & Mixed Salad Tortilla Wrap

Garlic Mayo & Fries

(GF) Crisp Marinated Belly Pork

Black Pudding Sauce, Asian Stir Fry Vegetables & Rice Noodles

Chicken Meat Balls & Penne Pomodoro

Fresh Parmesan

(GF) Pan Fried Black Bream

Tomato, Onion, Garlic & Whipped Egg, Vegetable Fried Rice

(GF) Cajun Seafood

Tomato, Cucumber, Onion & Balsamic Vinaigrette, Egg Fried Rice

(GF)(V/VE) Vegan Adobo

Mushrooms, Carrots, Mange Tout, Celery, Potatoes & Soy Sauce

Banana Fried Spring Rolls

Vanilla Ice Cream

(GF) Chocolate Meringue

Buttercream & Cashew Nuts

(GF) Crème Caramel

(GF) Lemon Posset

Guernsey Ice Creams

(GF) Selection of Sorbets

Dessert Menu

(Available from Midday onwards)

(GF) Your Choice of Ice Creams and Sorbets 1.95 per scoop

Vanilla, Milk Chocolate, Strawberry, White Chocolate or Praline Ice Cream, Raspberry, Cassis, Lemon or Orange & Mandarin Sorbet

Traditional Apple Strudel 7.50

Your choice of Chantilly Cream, Vanilla Ice Cream or Crème Anglaise

Homemade Lemon & Lime Cheesecake 7.50

Honeycomb & Shortbread Base

(GF) Classic Crème Brûlée 7.50

(GF) Mixed Berry Eton Mess 7.50

Chantilly Cream, Crushed Meringue

Fondant au Chocolat 7.50

Your choice of White Chocolate, Vanilla or Praline Ice Cream

(Please allow up to 15 Minutes)

(GFA) Cheese Board 8.50

Mature Cheddar, Stilton and Brie with Celery, Grapes, Caramelised Walnuts, Fruit Chutney and Water Biscuits

A discretionary 10% service charge will be added to your bill.

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