

## SAMPLE MENU

£23.95 FOR 3 COURSES

### STARTERS (£4.75)

Soup of the day (V)

Wild mushrooms on toast with poached egg and Madeira sauce

Ham hock terrine served with piccalilli and melba toast

Pan fried king scallops served with pea puree and honey chorizo sausages

### MAIN COURSES (£13.95)

Char-grilled 8oz rib eye steak served with grilled tomato, pan fried mushrooms, chunky chips and béarnaise sauce

Pan fried chicken supreme served with butternut squash puree, broccoli floret with almond butter and tarragon sauce

Warm deconstructed nicoise with char-grilled tuna steak

Homemade vegetable quiche served hot with Jersey royals and mixed leaf salad (V)

Char grilled medallions of beef served with sweet potato fries, vine cherry tomato and a green peppercorn sauce

### DESSERTS (£6.50)

Chocolate brownie served with Jersey ice cream and summer berry compote

Raspberry mousse with berry coulis and homemade shortbread (GFO)

Warm apple loaf served with fresh custard

Baked vanilla cheesecake with a mango and lime salsa

Passion fruit gateau and Jersey cream (GF)

Lemon tart with fresh raspberries and a brandy snap

Elderflower panna cotta with oat crumb and blueberry compote (GFO)

Cheese selection with grapes, celery and homemade pear chutney (GFO)

Jersey ice creams with brandy snap twirls and berry compote

Filter coffee – specialty coffees available at .95p supplement

Side Orders – all £4.00

Chunky Chips, French fries, side salad, Jersey royals or seasonal vegetables

(all prices include GST)

**Please also check the daily specials board!**