

'tis the season to indulge

Festive Menu

Nibbles

Glazed pigs in blankets, gravy mayo 5

Brie bites, cranberry jam 5

Oysters, mulled wine shallot vinegar, trout roe, chives 2 each

Starters

Soup of the day, sourdough bread, Guernsey butter VGO

Wensleydale & cranberry soufflé, watercress salad with walnuts, pickled pear, vegetarian parmesan V

Ham hock, chicken & pistachio terrine, Roquettes spiced apple chutney, pickles

Blackberry cured salmon, local crab croquette, dill crème fraîche, pickled fennel and watercress salad

Moules, mulled roquettes cider, garlic, leeks, herbs, toast | Starter or Main with fries

Mains

Roast turkey breast, minced turkey leg, sausage meat, apricot and herb stuffing, pigs in blankets, roast potatoes, mash, roast carrot and red onion, shredded sprouts, turkey gravy

Festive pie, shredded Guernsey/Hereford brisket, ale, chestnuts and mushrooms, shortcrust pastry, mash or chips, shredded sprouts, beef gravy

Fillet of cod with a pine nut and sage crumb, potato terrine, honey roasted baby carrots, sea greens, mussels, citrus butter

Puy lentil and root vegetable cottage pie, cheesy mash, cumin spiced beetroot, wild mushroom veggie gravy VGO

House smash burger, potato bun, gherkins, shredded lettuce, brie, cranberry burger sauce, maple bacon jam

Crispy Camembert burger, potato bun, gherkins, maple orange and cranberry jam, aioli V

Desserts

Guernsey gauche French toast, toffee apple sauce, cinnamon clotted cream

Vanilla panna cotta, winter berry compote, gingerbread man

Spiced pear and winter berry crumble, custard, vanilla ice cream

Selection of 3 British cheeses, chutney, pickled celery, grapes and crackers

2 scoops of ice cream or sorbet

3 courses 35

2 courses 28

Please advise our staff of any allergies or dietary restrictions.