

Summer Seafood Menu

Amuse Bouche



Tian of Prawns

melon pearls, guacamole and crème fraîche

Smoked Halibut

beetroot, samphire salad, horseradish dressing

Seared Calamari and Chorizo

garlic crostini, peppery rocket leaves

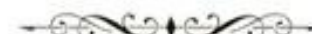
Oysters Rockefeller

grilled oysters, baby spinach leaves and béarnaise sauce



Mango Sorbet

Bouillabaisse Soup



Pan fried local Brill

Guernsey herb and crab crust, light lobster sauce, braised rice



Steamed Stuffed Fillet of Lemon Sole

vegetable, saffron and clam broth and crushed potatoes

Half Local Lobster Thermidor

timbale of rice

Seafood Platter

whole chancre crab, oysters, mussels, prawns, king prawns and langoustine

Half Lobster & Royal Greenland Prawn Salad



Iced Coupe Romanoff

marinated strawberries in Cointreau, Guernsey vanilla ice cream

Toblerone Parfait

raspberry compote, pistachio tuiles

Peach and Mascarpone Trifle

Selection of Guernsey, European and British Cheese

2 courses £22.95

5 courses £29.95