

AT THE OLD GOVERNMENT HOUSE

CHEF'S CHOICE MENU

3 COURSES - £42 per person

2 COURSES - £35 per person

STARTERS

CHICKEN LIVER PÂTÉ (GFO) 9

Sourdough crisp, autumn berry gel, herb salad

WARM PEPPERED MACKEREL FILLET (GF) 9

Pickled cucumber, whipped horseradish cream, dill oil

ROASTED BEETROOT (VG)

Walnut and apple salad, wholegrain mustard vinaigrette

PEA AND MINT ARANCINI (V)

Basil and lemon aioli, confit cherry tomatoes

MAIN COURSES

SLOW COOKED BEEF RAGÚ

Pappardelle pasta, shaved Parmesan, crispy shallot

PAN ROASTED POLLOCK (GF) 9

Crushed potatoes, fine beans, crispy capers, Guernsey butter sauce

ROASTED AUBERGINE (VG, GF)

Tomato, pepper piperade, herb couscous, salsa verde, toasted seeds

MIXED VEGETABLE KORMA (GF) 9

Basmati rice, mango chutney

DESSERTS

TONKA BEAN PANNA COTTA (GF) 9

Champagne soaked peach, peach sorbet

ORANGE SCENTED ROASTED PEAR (VG, GF)

Vanilla ice cream, preserved fig, candied pecans

WARM CHOCOLATE FONDANT 9

Hazelnut praline, berry sorbet

Please allow 15 minutes

SELECTION OF LOCAL AND CONTINENTAL CHEESE 9

Artisan biscuits, chutney, grapes, celery

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available

9 All dishes include products locally grown, caught, reared or produced.

If you require information on the allergen content of our food
please ask a member of staff and they will be happy to help you.

A discretionary 12.5% service charge will be added to all food and beverage bills.