

# AT THE OLD GOVERNMENT HOUSE

## CHEF'S CHOICE MENU

3 COURSES - £42 per person

2 COURSES - £35 per person

## STARTERS

### SWEET CHILLI STICKY BEEF SALAD (GFO)

*Pickled vegetables, crispy noodles, sweet chilli glaze*

### CURRIED HADDOCK FISHCAKE 9

*Cauliflower purée, carrot and coriander salad*

### BEETROOT TARTARE (VG, GFO)

*Orange and maple gel, sourdough crisp, micro herbs*

### VEGAN SALADE NIÇOISE (VG, GF)

*Crumbled vegan feta, candied walnuts, seasonal greens*

## MAIN COURSES

### PRESSED BEEF SHORT RIB (GFO)

*Roasted summer squash purée, sesame and soy Tenderstem broccoli*

### WILD GARLIC CHICKEN KIEV

*Sautéed potatoes, creamed spinach, fine green beans*

### FILLET OF SEA BASS (GF) 9

*Fennel, orange and samphire salad, buttered new potatoes*

### CUMIN-SPICED FALAFELS (VG)

*Courgette purée, sautéed greens, red pepper and roasted almond dressing*

## DESSERTS

### FRESH STRAWBERRIES (GF) 9

*Whipped Guernsey cream, crumbled meringue*

### ICED HONEY AND YOGHURT PARFAIT

*Ginger-scented granola, mango sorbet*

### PINEAPPLE CARPACCIO (VG)

*Black pepper and rum syrup, tropical fruit salsa*

### SELECTION OF ICE CREAMS AND SORBETS (GF) 9

*Please ask for today's flavours*

(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.