



CHEF'S SELECT MENU

Two-course £30 | Three-course £35
Available between 12pm - 2pm & 5.30pm - 7pm daily

STARTER

Local Crab and Lobster Bisque

Cognac and dill cream

Steamed Mussels

Guernsey cream, marinière, curry, warm bread

Smoked Chicken and Confit Leek Terrine

red onion chutney, toasted brioche

Crispy Romanesco Cauliflower (ve)

Harissa hummus, shaved fennel and orange salad

MAIN COURSE

Fish & Chips

Duo or trio of battered fish, hand cut chips, tartare sauce, pea purée

Pan Fried Calves Liver

Slow braised onion, crispy bacon, creamy mash, game chips, sage and red wine jus

Arthur's Chicken Curry

Basmati rice, toasted naan bread, mango chutney

Heritage Beetroot Gnocchi (ve)

Baby spinach, toasted hazelnuts

DESSERTS

Guernsey Cheesecake

Graham cracker crunch, light cream cheese mousse with vanilla bean, lemon sorbet

Deconstructed Cardamom Rice Pudding (ve)

Caramel tuille, warm caramel crème anglaise

Bea Tollman's Honeycomb Ice Cream

With crunchy honeycomb

A Selection of Local and Continental Cheese

Celery, homemade chutney, grapes, biscuits

 Denotes a favourite signature dish of Mrs T, our Founder and President | (ve) vegan

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. Our chefs will be happy to create a selection of dishes especially for our diabetic guests. A discretionary 12.5% service charge will be added to all food and beverage bills.