



GLUTEN FREE SET MENU

Wednesday - Saturday 12.30pm to 2.30pm

Tuesday - Thursday 6.00pm to 10.00pm

Friday 6.00pm to 7pm

STARTERS

Prawn cocktail with gluten free bread & butter

Scottish smoked salmon, crème fraiche, cucumber

Tiger prawns 'pil pil', garlic, chilli & smoked paprika

Baked goats cheese, heritage beetroot & toasted pine nuts (v)

MAIN COURSES

Stone bass, lemon, samphire, green herb dressing

Half lobster with garlic butter (*£7 supplement*)

Grilled monkfish & lemon sole, prawns & lemon butter sauce

Grilled Guernsey skate, brown butter & capers

Surf and turf, Angus sirloin steak, king prawns (*£8 supplement*)

Rump of lamb, parsnip purée, sautéed mushrooms (*£5 supplement*)

Slow roasted pork belly, butternut squash purée, cider sauce

Pea & mint risotto, toasted pine nuts (v)

2 courses 23.50 / 3 courses 29.50

SIDE DISHES

Sautéed new potatoes | Mixed salad | Tomato & shallots salad **4.00**

Dauphinoise potatoes | Tenderstem broccoli chilli & garlic | Buttered spinach | Creamed savoy cabbage & bacon **4.50**

Discretionary 10% service charge will be added to your bill

Food allergies and intolerances – if you require further information please speak to a member of staff

GLUTEN FREE A LA CARTE MENU

STARTERS

Scottish smoked salmon, crème fraiche, cucumber	11.50
Cornish crab, avocado and prawn tian	14.50
Classic Provençal fish soup, cod, monkfish, king prawns	12.50
Baked goats cheese, Heritage beetroots, toasted pine nuts (v)	10.50
Lobster & prawn cocktail	16.50
Tiger prawns 'pil pil', garlic, chili & smoked paprika	14.50

MAIN COURSES

Grilled monkfish, king scallops & prawns, lemon butter sauce	29.95
Cornish Dover sole grilled (on or off the bone)	34.50
Wild seabass lemon, samphire, green herb dressing	31.50
Lemon sole, prawns, samphire, tarragon, white wine sauce	28.50
Grilled Guernsey skate, brown butter & capers	24.50
Jumbo Tiger prawns & scallops, garlic and a hint of red chilli	32.50
Whole lobster, garlic butter & parsley	35.50
Surf and Turf, fillet of beef, jumbo tiger prawn, Béarnaise sauce	42.00
Surf and Turf, fillet of beef, half lobster garlic butter & parsley	44.00
8oz Scotch fillet of beef, Béarnaise sauce	34.00
Roast Rump of lamb, parsnip purée, sautéed mushrooms	25.50
Slow roasted pork belly, butternut squash purée, cider sauce	23.50
12oz grilled Angus sirloin steak, 28 day matured	29.50

SIDE DISHES

Dauphinoise potatoes Buttered spinach Tenderstem broccoli garlic & chilli	4.50
Creamed savoy cabbage & smoked bacon Sautéed new potatoes	
Mixed salad Tomato and shallots salad	4.00

*Service charge is left to your discretion, except for parties of 6 and over, where a discretionary 10% will be added.
Food allergies and intolerances – if you require further information please speak to a member of staff*