



STARTERS

SEAFOOD

Pan-Fried Tiger Prawns and Calamari 8.95
With a Leek, Tomato / Mustard /Lemon Butter Sauce

Pan Fried Spicy Crab Cakes 8.95
Mango Chilli Salsa / Baby Leaf Salad

Pier 17 Mini Platter 9.50
Guernsey Picked Crab Meat / Smoked Salmon / King Prawns
Lime Lemon Dressing / Lemon Wedge

Warm Lobster Bisque 8.95
Garlic Aioli / Croutons

Local Crab & Scallop Thermidor 9.95
Mustard Cream Sauce / Guernsey Cheddar / Fresh Parmesan

Seared Local Scallops 9.95
Simply Pan-Fried / Olive Oil / Squeeze of Lemon

Fresh Asparagus V 7.95
Poached Egg / Hollandaise Sauce

Pan-Seared Goats Cheese V 7.50 / 14.50
Sweet Chilli & Beetroot Salsa / Tossed Pine Nuts / Red Pepper Coulis

Warm Smoked Chicken Caesar Salad 7.95
Crispy Smoked Bacon / Anchovies Fillets / Parmesan



MAINS

Seamus Scallops Spiced with Cayenne Pepper, Paprika & Chilli	21.50
Roasted Sea Bass Fillet with Lime and Ginger Butter Sauté Spinach / Champ	20.95
5oz Fillet Mignon with Half Guernsey Lobster Home Chips / Béarnaise Sauce	26.95
Fresh Cod Fillet in Liberation Ale Batter Home Cut Chips / Peas / Home Made Tartar Sauce / Lemon Wedge	16.95
Chilled Seafood Platter Half Guernsey Lobster, Picked Crab Meat / King Prawns / Smoked Salmon Mixed Leaf Salad / Warm New Potatoes / Dipping Sauces (Add Guernsey Chancre Crab +£14.00)	27.95
Pan Fried local Brill Fillet Served with King Prawns & Garlic & Chilli Oil	22.95
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“Fierce and Fiery” Fillet of Beef Served on Champ	23.50
Char-grilled Fillet of Beef Home Cut Chips / Grilled Garnish Béarnaise or Pepper Sauce	24.95
Chicken Saltimbocca Parma Ham / Sage / Sauté Potatoes	14.50
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Gnocchi Thermidor V Spinach, Cherry Tomato & Asparagus	13.50



SIDE ORDERS 3.75

Champ	French Fries	Buttered New Potatoes	Home Cut Chips
Deep Fried Courgettes		Sauté Spinach,	Steamed Broccoli
Tossed Mixed Greens		Buttered Asparagus (4.50)	
Mixed Salad		Green Salad	Tomato / Onion

GF – Most dishes are prepared on order, please discuss with your waiter and we will try to amend your preferred dish for you.

DESSERTS

Salted Caramel Brownie Vanilla Ice Cream / Chocolate Sauce	5.95
Sticky Toffee Pudding With Butterscotch Sauce / Vanilla Ice Cream	5.95
Baked Lemon Tart With Fruit Coulis & Raspberry Sorbet	5.95
Vanilla Panocotta Dipping Biscuits	5.95
Selection of Ice Creams or Sorbets With Summer Berries and Tuiles Biscuits Ice Creams: Guernsey Vanilla / Chocolate / Strawberry Sorbets: Mango / Lemon / Raspberry	5.95
A Selection of British and Continental Cheese With Home Made Chutney, Celery and Grapes	6.95



Dessert Wines and Ports by the Glass

Sauternes – Chateau Petit Vedrines,	75ml	7.50
Cockburns Port - Special Reserve	50ml	3.70
Cockburns Vintage Port	50ml	6.00

LIQUEURS

Amaretto	25ml	4.10
Cointreau		4.10
Crème De Menthe		3.70
Drambuie		4.10
Grand Marnier		4.10
Kahlua		4.10
Tia Maria		4.10
Limoncello		4.20
Baileys	50ml	5.90

HAVINGA PARTY?

Talk to us about Private hire / Set party menus / Outside Catering