

Fleur Feast

2 course 24.50

3 course 29.50

starters

homemade soup of the day

crusty bread, Guernsey butter GFA DFA V VEA

pulled pork bonbons

Asian slaw, hoisin sauce DF

wild mushrooms

sourdough, truffle oil, parmesan, rocket GFA VEA V DFA

spinach & stilton tart

caramelised onion, cranberry & port sauce

moules marinière

French bread GFA DFA

mains

chicken schnitzel

celeriac slaw, chunky chips, zhoug DF

roasted butternut & chickpea curry

steamed rice, mango chutney, naan bread GFA DF V V E
add prawns 5.95

fleur fish pie

cod, salmon, king prawns, creamy mash, crispy kale

Guernsey beef spaghetti bolognese

garlic bread, parmesan

herb crusted cod

warm tartare sauce, crushed potatoes and peas, lemon wedge DFA

dessert

vanilla crème brûlée

house short bread biscuit GFA

coconut cream mousse V VEA DFA GF

sticky toffee pudding

salted caramel ice cream, caramel sauce

trio of Guernsey ice cream

vanilla, strawberry & chocolate GFA

homemade sorbet

passionfruit, lemon & raspberry GFA DFA

cheese board 3.00 supplement

cheddar, brie, blue stilton, smoked cheddar,
Guernsey apple cider chutney, grapes, celery & biscuits

Sunday special: main course roast dinner £5 supplement

House bottle of wine £20

Overnight stay £90 per standard room B&B. Available 7 days a week.
Upgrades available either garden room or suite at £25 (subject to availability)

