
THIS MONTH'S SPECIALS

STARTERS

Grilled Local Asparagus		£ 10
Serrano Ham, Manchego Rarebit		
Jumbo Prawn Thermidor		£ 11
Crab & Samphire Risotto, Herb Salad		
Grouville Bay Oysters	each	£ 1.70
Crushed Ice, Cider Vinegar	or x 6	£ 9.50
& Shallots, Lemon & Tabasco (gf)		

MAIN COURSE

Char Grilled Piri-Piri Poussin		£ 18
Grilled Polenta, Chimmichurri & Hand Cut Chips (gf)		
Steamed Tranche of Salmon		£ 19
Wild Mushroom & Local Asparagus Tagliatelle		

DESSERT

St. Clement's Sundae		£ 7.50
Lemon Polenta Torte, Blood Orange Sorbet, Lemon Posset & Clementine's (gf)		
Rhubarb Meringue Roulade		£ 7.50
Grenadine Roast Rhubarb, Mascarpone Cream, Rhubarb Sorbet (gf)		

CHEESE

Quickes Extra Mature, Cashel Blue, Winslade		
Single Cheese Plate		£ 5.50
One of the above Fig Chutney & Rustic Crackers (gf - oatcakes)		
Cheese Board Selection		£ 8
All three of the above carefully selected cheeses with Fig Chutney, Grapes & Rustic Crackers (gf - oatcakes)		

OR WHY NOT TRY ONE OF THESE ?

Rich Hot Chocolate Liquor Shot		£ 4.50
Amaretto Biscuit to Dip		
Jersey Vanilla Ice Cream		£ 5
Pedro Ximinez Sherry (gf)		
