
SEASONAL SPECIALS

STARTERS

Grouville Bay Oysters	each	£ 2.5
Crushed Ice, Cider Vinegar Shallots, Lemon & Tabasco (8)	or x 6	£ 12
Salty's Seafood Assiette	£ 12	
Oysters, Gambas, Langoustines, Crab & Chilli Salt Calamari - (3 4 8)		
Chilli Salted Calamari	£ 11	
Local Asparagus, Crevettes, Orzo Salad, Lemon Mustard Dressing (3 8 9)		
Moules A la Crème or Thai Coconut & Chilli		£ 12
Garlic, Shallots, Cream, White Wine & Crusty Bread - (2 7 8)		
Local "Blanc Pignon Farm" Grilled Lemon Zest Moolloumi Salad		£ 11
Leaves, Char-Grilled Asparagus & Zucchini, Lemon & Mustard Dressing, Focaccia Croutons gfo - (2 7 9)	main	£ 16

MAIN COURSE

Dover Sole	£ 35
Classic Meunier, New Potatoes, Vegetables - (5 7)	
St. Aubin Seafood Platter	£ 39 p/p
Half Lobster, Oysters, Crevettes, Langoustines, Moules a la Crème, Scallops in Garlic Butter, Half Chancre Crab, Salad, Chips or New Potatoes & Rustic Bread Basket gfo - (1 2 3 4 7 8 9)	
1/2 Jersey Lobster & Crab Thermidor	£ 29
Tagliatelle, Asparagus Cream, Baby Spinach - (2 3 7 9)	
Half Local Lobster & Crevette Salad	£ 26
New Potatoes, Salad, Home Made Mayonnaise & Marie Rose Sauce - (1 3 4 7 9)	
Sunday Roast - Prime Irish Sirloin Beef	£ 21
Yorkshire Pudding, Beef Jus, Duck Fat Rosemary Roast Potatoes, Seasonal Greens & Horseradish on the Side (Sunday Lunch Only) - (2 4 7)	

DESSERT

White Chocolate Mousse	£ 9
Local strawberries, Rhubarb Tuille - (7)	
Fresh Black Cherry & Frangipan Tart	£ 9
Black Cherry Sorbet, Morello Gel (2 4 10)	
Home Made Hazelnut Ice Cream, Espresso	£ 6
Add a Shot of Disaronno Amaretto vg (10 13)	£ 9

CHEESE

Cheese Board Selection	£ 11
Westcombe Cheddar, Form D'Ambert Blue, Normandy Camembert Fig Chutney & Rustic Crackers Oatcakes ncgi All of the above carefully selected cheeses with Fig Chutney, Grapes & Rustic Crackers ncgi- oatcakes - (1 2 7)	
Single Cheese Plate	£ 6
One of the above Fig Chutney & Rustic Crackers ncgi- biscuits - (1 2 7)	
