

2 courses 19.95

3 courses 24.50

Available Mon-Sat for lunch
and Mon-Thu for dinner

the
AUBERGE

bar & restaurant

STARTERS

Seafood cocktail

Cold water prawns, Chancre crab, radicchio, little gem, lemon mayo, Marie Rose sauce

Pressed ham hock terrine

Broad bean salad, pea puree, quail egg, La Riche rustic bread

Pan-fried calamari & chorizo

Courgette & green pepper salad, chilli, aioli, piquillo pepper

Today's homemade soup

Served with seasonal garnish

MAINS

Fish 'n' chips

Deep fried Guernsey fish in batter, hand-cut chips, garden peas, tartare sauce

Local catch of the day

Crushed Provençal potatoes, wilted greens, lemon veloute

Plat du jour

Our daily changing seasonal meat dish

10oz ribeye steak 3.50 Supplement

French fries, mushrooms, vine cherry tomatoes

Provençal filo tartlet, goats cheese mousse & goats cheese croquette

Aubergine, courgette & peppers on a tomato compote, salsa verde, rocket salad, parmesan, toasted seeds, croutons, asparagus

DESSERTS

Sticky toffee pudding

Salted caramel ice cream, toffee sauce

Passion fruit panna cotta

Honeycomb, mango purée, pistachio praline, mango sorbet

Lemon tart

Meringue, orange gel, summer berries, mandarin sorbet

Cheese & biscuits

Seasonal chutney, celery, grapes