PANINIS With Chips & Salad 13.50

Brie & Cranberry V

Gooey French Cheese with Cranberry

Mediterranean Chicken & Chorizo

Chicken Breast, Chorizo, Cheese Sauce

'New York Style' Steak & Cheese

Strips of Beef, Cheese, Salsa Creole Sauce

Croque Monsieur

Dry Cured Ham, Emmental Cheese,

Mustard Cheese Sauce

BURGERS With Chips & Salad 14.50

Chicken Burger

Chicken Breast, Tomato, Salad & Garlic Mayonnaise

Beef Burger

Toppings: Egg, Cheese or Bacon

Vegan Burger 💜

Salad, Tomato, Gherkins

SANDWICHES

Cheese & Pickle 4.50
Cheddar, Lettuce, Tomato, Cucumber 4.75
Cold Ham & Mustard 5.00
Tuna Mayonnaise 5.50

Smoked Salmon, Cucumber 5.50 Prawn Marie Rose 5.50

SIDE ORDERS

Chips / Fries / Curly Fries 3.00 Chips / Fries & Cheese 3.50 Garlic Bread 1.75 Garlic Cheese Bread 2.50 Onion Rings (6) 2.00 Sautéed Mushrooms 2.50 Spinach 3.00 Side Salad 3.00

BITES

Steak Sandwich & Chips 11.50

Club Sandwich 13.50

Bacon, Chicken, Lettuce, Tomato, Mayonnaise

All Day Breakfast & Chips 10.00

Bacon, Egg, Sausage, Baked Beans, Tomato

Nachos with Crème Fraiche 8.00

Tortilla Crisps, Salsa, Melted Cheese

Chilli Nachos with Crème Fraiche 10.50

Tortilla Crisps, Chilli Meat, Salsa, Melted Cheese

Omelette with Chips & Salad \(\sqrt{9.50} \)
Fillings: Ham, Cheese or Mushrooms

Burrito 10.50

Tortilla, Spicy Minced Beef, Cheese, Salad

Pizza 9.50

Margarita

▼ Pepperoni,
Hawaiian, Spicy Chicken

Extra Topping 1.00

Little Angels

6.50

Chicken Nuggets (6), Chips & Beans

Scampis (8), Chips & Peas

Fish Fingers (4), Chips & Peas

Little Angels Ice Cream (2 scoops) 3.50

Vanilla, Chocolate or Strawberry

Please Ask a Team Member for Vegan Options

STARTERS

▼ ▼ VEGETARIAN ▼ ▼

Homemade Fish Cake Served with a Sweet Chilli Sauce	6.75	Mushroom Stroganoff With Basmati Rice	11.50
Deep Fried Breaded Brie 💙	7.00		
Chef's Chicken Liver Pâté With Warm Toasts & Cumberland Sauce	6.50	Spicy Quorn Chilli With Basmati Rice or Chips	11.50
La Vallée Farm Mushrooms Sautéed with Bacon, Garlic, Cream	6.75	Tagliatelle With Mushrooms, Sundried Tomatoes, Green Pesto and Cream	11.50
V 1	t. 7.90 n 17.00	SALADS	
Fresh Honeydew Melon V With Fruits & Port	6.00	SALADS	
Prawn Cocktail With Marie Rose Sauce & French Bread	7.00	Ploughman's Salad Ham, Cheddar, Tomato, Cucumber, Pickles Gherkins & Baby Onions, Salad Leaves	13.50
MAINS		Salmon Salad with New Potatoes Summer Leaves, Tomato & Cucumber	15.50
Homemade Lasagne With Chips & Salad	13.50		
Seafood Linguini Seafood in Creamy White Wine Sauce	17.00	Chicken Caesar Salad Iceberg Lettuce, Tomato, Cucumber, Bacon, Croutons, Parmesan, Caesar Dressing	15.50
Beef Stroganoff With Chips or Rice	16.00	Orchard Salad V Apple, Celery, Mixed Leaves, Tomato,	12.00
Oven Baked Salmon Hollandaise Fresh Vegetables, New Potatoes	15.50	Cucumber, Roasted Pine Nuts, Feta Cheese	
Spicy Chilli Con Carne With Basmati Rice or Chips	13.50	Goats' Cheese Salad ♥ Goats' Cheese on a Crouton, Mixed Salad	14.50
Chicken Teriyaki Egg Fried Rice, Stir Fried Vegetables	15.00	DESSERTS & CHEESE	
Guernsey Fish & Chips With Mushy Peas & Tartare Sauce	14.50	Desserts of the Day	6.50
STEAK BOARD		Selection of Cheese (3) & Biscuits Cheddar, Stilton, Red Leicester	6.50
Grilled Fillet Steak 8oz. Grilled Rib Eye Steak 8oz.	29.50 26.50		
Served With Tomato & Chips Colly Sauce, Pepper Sauce or Garlic Butt	ter	Selection of Ice Creams or Sorbet (3) Ice creams: Vanilla, Chocolate, Strawberry Sorbet: Lemon, Blackcurrant, Raspberry	4.50