

Old School Prawn Cocktail

marie-rose, iceberg lettuce, char-grilled lemon

- (V) Rainbow Tomato, Mozzarella and Basil Salad
tomato compress

Slowed Cooked Ham Hock Terrine

mustard mayo, wild mushroom, salsa verde, rocket crostini

- (V) Mediterranean Vegetable Lasagne Spring Roll
smoked Guernsey béchamel

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Sorbet or Soup of The Day

please see today's specials

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Minted and Roasted Lamb Rump

wild mushroom and pea fricassée, celeriac purée, red wine jus

Pan-Fried Line-Caught Skate

rainbow tomato salad, basil, lemon beurre blanc

Breaded Plaice

gherkin tartare, aged confit garlic aioli, wild Herm fennel

Pan-Fried Corn-Fed Chicken Supreme

sweetcorn, popcorn, crisp pancetta, leek jam

- (V) Wild Mushroom and Tarragon Risotto
crisp parmesan, pea shoots

Half a Local Lobster (**£5 supplement**)

saladini, triple cooked chips, lemon

all below dishes with triple cooked chips, saladini and red wine jus

8oz 32 Day Dry Aged Rump Steak

10oz 32 Day Dry Aged Ribeye (**£8 supplement**)

8oz 32 Day Dry Aged Sirloin (**£6 supplement**)

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Desserts

Lemon Cheesecake

raspberry sorbet

White Chocolate Tiramisu

Pecan Pie

honey and yogurt ice-cream

Fresh Exotic Fruit Salad

Chocolate Torte

Gin and Lime Cheesecake

lemon sorbet

Two Cheese Board

crackers, celery, grapes, quiche

Cheese Course

(available as an additional course - **£7 supplement**)

Please join us in the Monk's lounge for tea, coffee and petits fours