



SALTWATER

· BEAUCETTE MARINA ·

Sunday lunch

STARTERS	HERM OYSTERS shallot vinegar	each 2.50
	DRUNKEN MUSSELS cider I chorizo I house baked bread	9.50
	MOULES MARINIERE white wine I house baked bread	9.50
	CAJUN SCAMPI sweet chili mayo I tossed salad	10.00
	LOCAL CRAB SALAD glazed leaves	12.00
	SCALLOPS SALAD glazed leaves I garlic butter	13.00
	CRISPY SALT & PEPPER SQUID (local - when available) chili nam jim I tossed salad	10.00
	CHICKEN LIVER PARFAIT & MIXED CURED MEATS olives I pickles I olive bread	10.50
	ASIAN SPRING ROLL rice noodle & peanut salad I soy vinegarette (V)	8.50

MAINS	IRISH SIRLOIN OF BEEF red wine jus	19.50
	ISLE OF MAN LAMB red wine jus	19.50
	SUFFOLK PORK LOIN red wine jus	18.00
	VEGETABLE WELLINGTON wild mushroom sauce (V)	17.00

all above served with Yorkshire pudding, roast potatoes, seasonal veg, condiments and are subject to availability

	GUERNSEY'S CATCH OF THE WEEKEND potato & herb cake I sautéed greens <i>sauce: garlic butter / hollandaise</i>	MP
	BEER BATTERED HADDOCK triple cooked chips I crushed peas I tartare sauce	17.00
	MOULES MARINIERE white wine I house baked bread I fries	18.00
	DRUNKEN MUSSELS cider I chorizo I house baked bread I fries	18.00
	CAJUN SCAMPI sweet chili mayo I fries	19.50
	LOCAL CRAB SALAD garden salad I Guernsey baby potatoes	22.00
	SEARED SCALLOP SALAD garden salad I Guernsey baby potatoes	25.00
	220g GUERNSEY BEEF BURGER brioche bun I crispy bacon I burger relish I red slaw I fries <i>add Guernsey cheddar cheese</i>	17.00 1.00

SIDES	DRESSED HOUSE SALAD	4.50
	MARKET VEG	4.50
	BUTTERED NEW POTATOES	4.00
	TRIPLE COOKED CHIPS	5.00
	SKINNY FRIES	4.00
	SWEET POTATO FRIES	5.00
	GARLIC SOURDOUGH	5.00

ALLERGIES & SPECIAL DIETARY REQUIREMENTS

If you have any food allergies or intolerances, please inform member of our team before placing your order and we will do our best to accommodate your dietary needs

SWEETS	STICKY TOFFEE PUDDING toffee sauce I vanilla ice-cream	8.50
	BROWNIE SUNDAE vanilla ice-cream I nuts I cream	9.50
	RHUBARB CRUMBLE crème anglaise	7.50
	MINI BAKED ALASKA	10.00
	AFFOGATO vanilla ice-cream I espresso I biscotti <i>choice of liqueur: amaretto I baileys I cointreau / drambuie</i>	9.50
	SELECTION OF ICE-CREAMS AND SORBETS	2.50 per scoop
	CHEESE SELECTION artisan biscuits I grapes I chutney	10.50