



SALTWATER
· BEAUCETTE MARINA ·

Sunday lunch

STARTERS	ROASTED TOMATO & RED PEPPER SOUP house baked bread (V)	7.00
	MOULES MARINIERE white wine house baked bread	9.50
	DRUNKEN MUSSELS cider chorizo house baked bread	9.50
	CRAB CAKES citrus mayo glazed leaves	10.00
	CAJUN SCAMPI sweet chili mayo glazed leaves	9.50
	CRISPY SALT & PEPPER SQUID chili nam jim glazed salad	9.50
	SEARED TUNA romanesco sauce orange & tomato salsa	10.00
	CRAB, PRAWN & AVOCADO SALAD	8.50
	GUERNSEY ROLLED BRISKET Bourguignon sauce horseradish pomme puree	8.00

MAINS	ROAST SIRLOIN OF BEEF red wine jus	18.50
	ROAST LEG OF LAMB red wine jus	18.50
	ROAST PORK LOIN red wine jus	16.50
	VEGETABLE WELLINGTON wild mushroom sauce (V)	15.50

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

	GUERNSEY'S CATCH OF THE DAY sautéed greens baby potatoes lemon & herb butter	MP
	MOULES MARINIERE white wine house baked bread fries	17.50
	DRUNKEN MUSSELS cider chorizo house baked bread fries	17.50
	8oz BEEF BURGER	16.50
	brioche bun crispy bacon gem lettuce avocado mayo slaw fries	
	add Guernsey cheddar cheese	1.00

SIDES	DRESSED HOUSE SALAD	4.50
	MARKET VEG	4.50
	TRIPLE COOKED CHIPS	5.00
	SKINNY FRIES	4.00
	SWEET POTATO FRIES	4.50
	TEMPURA COURGETTE CHIPS	4.50
	GARLIC CIABATTA	4.00

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 honeycomb ice-cream	8.00
	STEM GINGER CHEESECAKE lemon sorbet	7.50
	APPLE CRUMBLE crème anglaise	7.00
	CHOCOLATE BROWNIE salted caramel ice-cream	8.00
	RHUBARB PANNA COTTA	7.50
	AFFOGATO vanilla ice-cream espresso almond crisps	9.00
	choice of liqueur: amaretto baileys cointreau	
	SELECTION OF ICE-CREAMS AND SORBETS	2.00 per scoop
	CHEESE SELECTION lavoche grapes home-made tomato chutney	10.00