



# SALTWATER

· BEAUCETTE MARINA ·

## 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

STARTERS	JERUSALEM ARTICHOKE SOUP house baked bread (V)	7.00
	GRILLED ASPARAGUS crispy hen's egg   Maltaise sauce (V)	8.50
	DRUNKEN MUSSELS cider   chorizo   house baked bread	9.50
	MOULES MARINIERE white wine   house baked bread	9.50
	CRAB CAKES glazed leaves   citrus mayo	10.00
	CRISPY SALT & PEPPER SQUID chili nam jim   tossed salad	9.50
	SEARED TUNA romanesco sauce   ezme salad	10.00
	SMOKED HALIBUT confit beetroot   orange & grapefruit salad   horseradish crème fresh	9.50
	FOIS GRAS PARFAIT red onion jam   sourdough crisps	10.50
	BRAISED PORK CHEEKS artichoke puree   crispy haggis   crackling	9.50

MAINS	GUERNSEY'S CATCH OF THE DAY sun-dried tomato & herb potato cake   sautéed greens garlic butter OR hollandaise sauce	MP
	DRUNKEN MUSSELS cider   chorizo   house baked bread   fries	17.50
	MOULES MARINIERE white wine   house baked bread   fries	17.50
	TIGER PRAWN & CRAB TAGLIATELLE chili   tomatoes   cashew nuts   lemon & tarragon butter	19.50
	SEAFOOD RISOTTO mixed seafood   crab bisque   parmesan	23.00
	WILD MUSHROOM RISOTTO rocket   parmesan   truffle oil   pine nuts (V)	18.00
	BRAISED BELLY PORK chorizo boulangere   baby veg   cider jus	18.50
	CALF'S LIVER creamed potato   pancetta   baby carrots   onion jus	17.50
	STEAK SELECTION grilled tomato   garlic mushroom   onion rings sauce: garlic butter / peppercorn / bearnaise / horseradish crème fraiche	
	10oz SIRLOIN	23.50
	10oz RIBEYE	24.50
	8oz FILLET	26.00

SIDES	BUTTERED NEW POTATOES	4.00	TEMPURA COURGETTE CHIPS	4.50
	TRIPLE COOKED CHIPS	5.00	GRILLED ASPARAGUS	5.00
	SKINNY FRIES	4.00	GARLIC CIABATTA	4.00
	add truffle parmesan	1.50	DRESSED HOUSE SALAD	4.50
	SWEET POTATO FRIES	4.50	MARKET VEG	4.50

SWEETS	STICKY TOFFEE PUDDING honeycomb ice-cream	8.00
	PASSION FRUIT, COCONUT & PINEAPPLE PANNA COTA sesame tuille	8.00
	SALTWATER BANOFFEE CHEESECAKE olive oil shortbread   vanilla ice-cream	8.00
	CHEF'S CREME BRULÉE mixed berries	7.50
	DARK CHOCOLATE TART mandarin sorbet	7.50
	AFFOGATO vanilla ice-cream   espresso   biscuit choice of liqueur: amaretto   baileys   cointreau	9.00
	SELECTION OF ICE-CREAMS AND SORBETS	2.00 per scoop
	CHEESE SELECTION lavroche   grapes   chutney	10.00