



SALTWATER

· BEAUCETTE MARINA ·

STARTERS	HERM OYSTERS shallot vinegar	each 2.50
	TASTING SEAFOOD PLATTER local lobster with bloody Mary sauce Guernsey crab meat Herm oyster local pickled octopus	15.50
	CRISPY SALT & PEPPER SQUID (<i>local - when available</i>) chili nam jim tossed salad	10.00
	CAJUN SCAMPI sweet chili mayo salad	10.00
	SEARED GUERNSEY SCALLOPS garlic butter salad	13.00
	DRUNKEN MUSSELS cider chorizo house baked bread	9.50
	MOULES MARINIERE white wine house baked bread	9.50
	CHICKEN LIVER PARFAIT WITH CURED MEATS salad house-baked focaccia	9.00
	FRENCH ONION SOUP Patois ale Welsh rarebit	9.50
	LOCAL POTATO & PEA SAMOSA pineapple chutney (V)	8.50

MAINS	GUERNSEY'S CATCH OF THE DAY local potato & herb cake sautéed greens <i>sauce: garlic butter / hollandaise / brown shrimp butter (3.50 supplement)</i>	MP
	LOCAL FISH PLATTER turbot wild bass scallops brown shrimp butter local baby potatoes	38.00
	½ OR WHOLE LOBSTER garlic butter local baby potatoes	MP
	SEARED GUERNSEY SCALLOPS garlic butter salad new potatoes	26.00
	TIGER PRAWN & CRAB TAGLIATELLE chili tomatoes cashew nuts lemon & tarragon butter	21.50
	MOULES MARINIERE white wine house baked bread fries	18.50
	DRUNKEN MUSSELS cider chorizo house baked bread fries	18.50
	STEAK SELECTION confit tomato garlic flat mushroom onion rings <i>sauce: garlic butter / peppercorn / bearnaise / blue cheese (2.00 supplement)</i>	
	300g RIBEYE 26.00	220g FILLET 29.00
	GNOCCHI caramelised onion baked goat's cheese pumpkin three ways - puree, crisps, roasted (V)	18.50

SIDES	BUTTERED NEW POTATOES	4.50	TRIPLE COOKED CHIPS	5.00
	MARKET VEG	4.50	SKINNY FRIES	4.00
	GARLIC FLATBREAD	5.00	<i>add parmesan & truffle oil</i>	1.50
	DRESSED HOUSE SALAD	4.50	BBQ FRIES	4.50
	TEMPURA COURGETTES	5.00	SWEET POTATO FRIES	5.00
	FRIED POLENTA	4.50		

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