



# SALTWATER

· BEAUCETTE MARINA ·

## Sunday lunch

STARTERS	HERM OYSTERS shallot vinegar	each 2.50
	MUSSELS SELECTION house baked bread	9.50
	MARINIÈRE – white wine    A LA CRÈME – white wine & cream    THAI STYLE – chili & coconut broth	
	CAJUN SCAMPI sweet chili mayo   tossed salad	11.00
	TEMPURA SOFT SHELL CRAB Korean mayo   seaweed salad	11.50
	GUERNSEY CRAB CAKES mixed salad   yuzu mayo	11.00
	GUERNSEY CRAB SALAD mixed leaves salad	12.00
	CRISPY SALT & PEPPER SQUID (local - when available) chili nam jim   seaweed salad	10.50
	GUERNSEY SCALLOPS baby chorizo   garlic & lemon	13.50
	CRISPY LOCAL BELLY PORK ginger & chili jam	10.50
	LOCAL ASPARAGUS crispy hen's egg   rocket & parmesan   Maltese sauce (V)	9.00

MAINS	IRISH SIRLOIN OF BEEF red wine jus	21.00
	ISLE OF MAN LAMB red wine jus	20.50
	SUFFOLK PORK LOIN red wine jus	19.00
	VEGETABLE & FETA WELLINGTON wild mushroom sauce (V)	18.00
	<i>all above served with Yorkshire pudding, roast potatoes, seasonal veg, condiments and are subject to availability</i>	
	GUERNSEY'S CATCH OF THE WEEKEND local baby potatoes   sautéed greens	MP
	<i>sauce: garlic butter / hollandaise</i>	
	½ OR WHOLE GUERNSEY LOBSTER garlic butter   local baby potatoes	30 / 54
	GUERNSEY CRAB SALAD new potatoes   mixed leaves salad	25.00
	CAJUN SCAMPI sweet chili mayo   fries	19.50
MUSSELS SELECTION house baked bread   fries	18.50	
	MARINIÈRE – white wine    A LA CRÈME – white wine & cream    THAI STYLE – chili & coconut broth	
	BEER BATTERED HADDOCK triple cooked chips   mushy peas   tartare sauce   curry sauce	18.00
	220g GUERNSEY BEEF BURGER brioche bun   burger relish   red slaw   fries	18.50
	<i>add Guernsey cheddar cheese</i>	1.00

SIDES	DRESSED HOUSE SALAD	4.50
	MARKET VEG	5.00
	BUTTERED NEW POTATOES	4.50
	SKINNY FRIES	4.50
	SWEET POTATO FRIES	5.50
	GARLIC SOURGOUGH	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	BISCOFF STICKY TOFFEE PUDDING toffee sauce   vanilla ice-cream	8.50
	VANILLA & RASPBERRY CRÈME BRULÉ fruit	8.50
	EXOTIC CHEESECAKE mango, passion fruit & pineapple drizzle   coconut ice-cream	9.00
	RHUBARB PANNA COTTA	8.50
	AFFOGATO vanilla ice-cream   espresso   biscotti	9.50
	<i>choice of liqueur: amaretto   baileys   cointreau / drambuie</i>	
	SELECTION OF ICE-CREAMS AND SORBETS	2.50 per scoop
	<i>vanilla / chocolate / strawberry / mint choc chip / coconut / honeycomb / salted caramel / pistachio / banana choc chip / raspberry / mango / lemon</i>	
	SELECTION FRENCH, ENGLISH & LOCAL CHEESES artisan biscuits   grapes   Rocquettes apple chutney	12.00