

# Old Quarter

## STARTERS

Hand carved smoked salmon, served with rocket salad, horseradish cream dressing, baby capers and cracked black pepper £9.95

Crispy bacon and asparagus salad, topped with poached egg and hollandaise sauce. £8.95

Pan fried tiger prawns and baby calamari with chilli and garlic, finished with a lemon and Guernsey butter sauce. £9.95

Baked potato wedges with melted cheese, smoked bacon with homemade tomato salsa. £7.95

Fresh Guernsey crab topped with an avocado and lemon mayonnaise mousse, mixed leaves and basil oil. £11.95

Pan fried fish cakes with mint and lemon yoghurt dressing, on a bed of dressed leaves. £9.95

Rocket salad with chilli and ginger fried beef fillet strips topped with parmesan crisps. £9.95

Lightly smoked duck breast sat on a bed of citrus salad with redcurrant dressing. £8.95

Pan seared Guernsey scallops, wrapped in crispy smoked bacon, finished with spiced lemon butter. £11.95

Grilled goats cheese served on a mixed dressed salad with caramelised red onions. £8.95

Seafood broth brimming with the best of today's local catch, served with our own fresh bread. £8.95

# Old Quarter

## MAINS

Fillet steak, served on horseradish spring onion mash with grilled tomato and mushrooms.	£27.95
Roast duck breast served with champ, root puree, orange and green peppercorn sauce.	£22.95
Baked cod fillet with a white wine and tiger tail prawn sauce, served with potatoes and spinach.	£24.95
Chicken breast stuffed with soft cheese and chives, served on roasted new potatoes and vegetables, coated in sweet pepper cream sauce.	£19.95
Medallions of beef fillet, topped with melted Cashel blue cheese, on a bed of champ potatoes with red wine sauce.	£27.95
Roasted brill fillet with herb and lemon butter, on a bed of spinach, crushed new potatoes.	£24.95
Sizzling platter of beef fillet, (two persons) served with onions, mushrooms, grilled tomatoes, hand cut chips and bearnaise sauce.	£59.95
Grilled lime and ginger seabass fillet with spinach, spring onion mash.	£24.95
Slow cooked medallions of pork in a white wine wholegrain mustard sauce, apple mash, root puree.	£19.95
Pan fried Guernsey scallops, slightly spiced, finished with lemon butter, served with new potatoes.	£25.95
Vegetarian cottage pie, topped with piped potatoes, oven baked till golden brown.	£18.95
Spicy vegetarian linguini carbonara, served with a dressed side salad, parmesan crisps.	£18.95
Vegetable risotto with balsamic roasted Mediterranean vegetables, with a light dressed salad.	£18.95