



## Afternoon Menu

### STARTER

#### Spicy Buffalo Chicken Wings 8.50

Our special recipe with blue cheese dip and celery  
Too Spicy? Ask for the salt and pepper version

#### Chicken Liver Pâté 7.95

With warm toast and butter

#### Flatbreads 7.95

Topped with mozzarella, prosciutto and onion  
marmalade or mozzarella and mediterranean  
vegetables

### SALADS

#### Roast Chicken, Ham or Prawn 14.50

Served with fresh seasonal salads

#### Ploughman's Lunch 14.50

Homecooked ham with cheddar or stilton, crusty  
bread and pickle.

### TO SHARE

#### Charcuterie Board 19.50

Prosciutto, chorizo, salami, olives, pickles and french  
bread

#### Mediterranean Board 19.50

Roasted vegetables, pickles, sun-dried  
tomatoes and French bread

#### Cheese Board 19.50

A selection of cheeses with pickles, celery and  
red onion marmalade with french bread

### SIDES

#### French Fries 4.50

Add truffle oil or parmesan 1.50

#### House Salad 6.50

#### Homemade Chips 4.50

#### Sweet Potato Fries 4.50

#### Potatoes of the day 4.50

#### Green Vegetables 4.50

#### Mac and Cheese 4.50

#### Onion Rings 4.50

#### Garlic FlatBread 4.50



## Desserts

### DESSERTS

#### Sticky Toffee Pudding 6.95

Topped with toffee sauce and vanilla ice cream

#### Black Forest Gâteau 6.95

With guernsey cream

#### Bakewell Tart 6.95

Layers of jam and frangipane with a topping of flaked almonds

#### Homemade Chocolate Brownie 6.95

Served with a scoop of vanilla ice cream

#### Peach Melba 6.50

Peach halves, ice cream, whipped cream and raspberry sauce

#### Eton Mess 6.95

The classic combination of meringue, berries and fresh cream

#### Selection of Ice Creams 6.95

Real guernsey ice cream

#### Assortment of Cheese and Biscuits 9.95

A selection of cheeses with celery, grapes and red onion marmalade



### HOT DRINKS

#### Coffee Black, White, Decaf 2.95

#### Pot of Tea 2.85

#### Herbal Teas 2.95

#### Latte 3.30

#### Cappuccino 3.30

#### Espresso 3.00

