

Homemade soup of the day (GF) (V)

Potted Guernsey crab, cucumber & watercress salad

Chicken satay sticks, coriander, crushed peanuts & coconut

Raspberry & feta salad, avocado, figs & rocket, honey, grain mustard relish
(GF) (VEO)

Potato Peel Pie

Five hour beef short ribs, Liberation Ale, tarragon & thyme

Pan seared lambs liver, champ, creamed mashed potato,
pancetta & shallot infusion

8oz sirloin steak with pepper or Diane sauce
£3.50 supplement

Classic chicken Kiev, garlic & parsley butter

Fillet of lemon sole, wine, cream & mushroom, bonne-femme reduction

Cauliflower & roasted pepper Balti curry,
basmati white rice & lentil poppadum (GF) (V)

Chantilly creamed profiteroles, Belgian chocolate sauce

Sugar crusted crème brulee, banana ice cream

Peanut butter and white chocolate cheesecake, salted caramel glaze

Various ice creams or whole fruit sorbets

Italian tiramisu delice, café-crème & Amaretto

Cheeses, biscuits, grapes & seasonal chutney

Tea or coffee - £1.75

1 Course - £11.50

2 Courses - £15.95

3 Courses - £19.50



/LesCotils

Les Cotils Centre, L'Hyreuse, St Peter Port, GY1 1UU

01481 727793

reception@lescotils.com

www.lescotils.com



@LesCotils