

Duck liver & orange petit pot, balsamic chutney, wholemeal bloomer

Homemade soup of the day (GF) (V)

Garlic & rosemary crusted brie, cranberry & apple compote (V)

Classic Caesar saladette, lardons, toasted bruschetta & parmesan

Loaded potato skins, carbonara infusion, mozzarella & chive melt (V)

Pasta ribbons, rich tomato arribbiata spiced concassee, crushed basil pesto (V)

Bourguignon of beef steak, red wine, tarragon & thyme, white rice

American style BBQ spiced pulled pork burger, brioche glazed bun & fries

Whole tail breaded scampi, shoestring fries & peas, tartar relish

Retro peach & raspberry Melba, twinned ice creams & whipped cream (GF)

Madagascan vanilla crème brulee (GF)

Warm, gooey salted caramel cake

Various ice creams or whole fruit sorbets

Cheese trio, biscuits & seasonal fruit preserve

Complimentary tea or coffee

2 Courses - £13.00 3 Courses - £15.50



/LesCotils

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