

Starters

Asian spiced crab cakes, piquant pineapple & caramelised red pepper salsa

Retro red apple, crisp celery & grape salad, Rocquette cider & walnut dressing (GF, VE)

Fine oak smoked Scottish salmon, lemon, capers, young leaves (GF)

Porcini mozzarella, sun-blushed tomatoes, artichokes & olives, Italian drizzle (GF)

Homemade soup of the day (GF)



Main Courses

Pan scorched sirloin steak, cognac & peppercorn sauce or garlic & parsley butter (GF)

£3.75 supplement

Seared supreme of duck, honey glaze, rustic gin and wild blackberry compote (GF)

Roulade of plaice, fresh water prawns, & baby spinach farcee,
wine, cream & fennel infusion (GF)

Hand-pressed raviolis, alpine ricotta & spinach leaves, crushed basil pesto &
toasted pine nuts (V)

Cauliflower & sweet capsicum Balti stir fry, coconut milk, coriander & root ginger,
basmati rice (GF, VE)



Desserts

Daily selection of desserts from the card

Iced dairy creams and whole fruit sorbets

Cheese, biscuits, grapes and house preserves

3 courses - £20.95

2 courses - £16.50

Tea or coffee - £2.00



/LesCotils

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