

Starters

Guernsey potted crab, lemon, garlic, rocket, watercress & cucumber ribbons (GF)

Linguini pasta, rich Italian beef & spiced tomato bolognese infusion,
parmesan cheese

Swedish salmon duo (smoked & gravlax), horseradish & black pepper quenelle (GF)

Deep fried halloumi cheese, spiced Greek salad, balsamic, herb & olive dressing (GF)

Homemade soup of the day (GF, V)



Main Courses

Pan scorched sirloin steak, cognac & peppercorn sauce or garlic & parsley butter (GF)
£3.75 supplement

Honey & ginger glazed duck confit, orange & citrus lemon, reduced pan juices (GF)

Char-flamed pork loin steak, wild mushrooms, shallots & Dijon mustard grains (GF)

Grilled fillet of black bream, lemon, capers, chives & prawn tails (GF)

Caramelised red onion & goats cheese tart, crème fraiche & fine herbs (V)

Tagliatelle sauté, forest mushrooms, mascarpone cream & white truffle oil (V)



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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