



Déjunaï Guernesiais, Guernsey Breakfast: 10:00-11:45

Ch'est l'vente qui soutchiant l'daos!

It's the stomach that supports the back! (eat well to be strong)

Guernesiais L.O.S.T. £8.50

*Lard, 2 oeus (vote maunière) sauchisse & toumate,
servis daove éne slache dé bllànc / breun bloomer tôtaï*

Par déssus: *sauchisse, lard* £1.00 each

beanz, hash brown, black pudding 50p each

Guernsey B.E.S.T. £8.50

Bacon, 2 eggs (your way) sausage & tomato,
served with a slice of toasted white / brown bloomer

extras: *sausage, bacon* £1.00 each

Beanz, hash brown, black pudding 50p each

Poin tôtaï à la Française £7.50

lard cratchànt & sirop d'érbllle

French toast, £7.50

crispy bacon & Maple syrup

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sus bllànc bloomer tôtaï, ou à fllieur entchière

ou Ptit Poin à Senner (breun ou bllànc)

on white or wholemeal toasted bloomer

or Senners Bread (brown or white) roll

Oeus frais Guernesiais

Fresh Guernsey eggs £5.50

Lard ou sauchisse

Bacon or sausage £5.50

Lard & oeu, OU sauchisse & oeu

Bacon & egg, OR sausage & egg £6.50



Oeus à la Rouoyâle:

*saumaon fumai, oeus en pouque à la hollandaise,
sus aen muffin Angllais tâtai*

Eggs Royale: £8.00

smoked salmon, poached eggs hollandaise,
on a toasted English muffin

Oeus Bénédicte 'Patois':

*Crabbin frais Guernesiais, avocado & oeus en pouque,
servis sus aen muffin Angllais tâtai*

'Patois' eggs Benedict: £9.00

Fresh Guernsey crab, avocado, & poached eggs
served on a toasted English muffin

Oeus Bénédicte:

*Jambaon Wiltshire, oeus en pouque à la hollandaise,
sus aen muffin Angllais tâtai*

Eggs Benedict: £8.00

Wiltshire ham, Poached eggs, hollandaise,
on a toasted English muffin

Avocado écllami et Feta

*couvaerts d'oeus en pouque
sus bllànc / breun bloomer tâtai*

Crushed Avocado & feta £8.00

topped with poached eggs on a toasted w/b bloomer

Stêque et oeus servis daove d'écllats d'patates

Steak & eggs, served with fries £10.00



[SVP, véyie la pâge sans gluten, végaune, végétariaune](#)

[Please see Gluten free, vegetarian, vegan page](#)

Ploïn coum énn oeuf!

Full as an egg!

<i>M'nu à Dénai</i>	Lunch menu	12:00-14:30
<i>Doraïes:</i>	Sandwiches:	
<i>Breun ou bllànc ptit poïn à Senner, ou bllànc ou breun bloomer slachi ouvaert</i>	Senners brown or white roll, or Open white or brown sliced bloomer	
<i>Jambaon, ou fromâge</i>	Ham, or cheese	£5.00
<i>Lard ou sauchisse</i>	Bacon or Sausage	£5.50
<i>Lard, lettuche et toumate</i>	Bacon, lettuce and tomato	£6.00
<i>Chaervettes à la saouce Marie Rose</i>	Prawn Marie Rose	£6.50
<i>Saumaon fumai</i>	Smoked Salmon	£7.00
<i>Saumaon au fouor en étchaerques</i>	Flaked baked salmon	£7.00
<i>Crabbin Guernesiais épplutchi à la moïn</i>	Hand-picked Guernsey crab	£8.50



À tâble coum au travas!

At table like at work! (Eat well, work well)

M'nu à Dénai

Lunch Menu

12:00-14:30

Salâde:

Salads:

Fièlles salâdes tchillies à la moïn, toumate, coucaombe, peivraons mêlaïes, ouagniaon salâde à caboche hodgie & vinaigraette

Hand-picked leaves, tomato, cucumber, mixed peppers, onion, coleslaw & dressing

Jambaon & Cheddar Guernesiais

Ham and Guernsey cheddar £9.50

Saumaon au four en étchaerques

Flaked baked salmon £12.50

Chaervaettes à la saouce Marie Rose

Prawn, sauce Marie Rose £12.50

Saumaon en étchaerques daove chaervaettes

Flaked Salmon with prawns £14.00

Saumaon fumai Écossais & avocado

Smoked Scottish salmon & avocado £12.50

Crabbin Guernesiais épplutchi à la moïn

Hand-picked Guernsey crab £14.00

Végan / Végétarian

Vegan / Vegetarian

Végétarian Guernesiais H.E.A.T. (10:00-11:45)

Halloumi grailli, 2 Oeus, Avocado, Toumate

servis daove bllànc / breun Bloomer tôtaï

Beanz, hash browns, ou champiaons

Guernsey Vegetarian H.E.A.T.(10:00- 11:45) £8.50

Grilled Halloumi, 2 Eggs, Avocado, Tomato
served with toasted white / brown Bloomer
beanz, hash browns, or mushrooms

50p

Végan Guernesiais:

Avocado, toumate, champiaons, Beanz,

servis daove bllànc ou breun Bloomer tôtaï

Guernsey Vegan: £8.00

Avocado, tomato, mushrooms, beanz,
served with white or brown toasted Bloomer

Chàmpiaons & Baked Beanz sus (2) buts d'poïn tôtaï, Br. / Bll.

Mushrooms & Baked Beanz on (2) toast B or W £5.00

Fromâge Végan, toumate, salâde à j'laïe d'ouagniaon

Vegan cheese, tomato, onion relish salad £5.50

Doraïe H.A.L.T. Halloumi, Avocado, Lettuche, Toumate

Sandwich H.A.L.T. Halloumi, Avocado, Lettuce, Tomato £6.00

Haloumi & toumate salade Halloumi & Tomato salad £10.00

*Spaghetti à fricachie végaune à 'lédgeumes du fossaï',
vinaigraette soya*

'Hedge veg' stir fry vegan spaghetti, soy dressing £9.50



Sàns Gluten:

Gluten free:

Doraies sus poin Sàns Gluten ou ciabatta Sàns Gluten

Sandwiches on Gluten free bread or Gluten free ciabatta

Haloumi & toumate graillie

Halloumi & grilled tomato £5.00

Jambaon ou Cheddar Guernesiais

Ham, or Guernsey cheddar £5.00

Lard ou Sauchisse

Bacon or Sausage £5.50

Lard ou sauchisse, oeu fricachi

Bacon or sausage, fried egg £6.50

Lard, lettuche et toumate

BLT bacon, lettuce and tomato £6.00

H.A.L.T. Halloumi, Avocado, Lettuche, Toumate

H.A.L.T. Halloumi, Avocado, Lettuce, Tomato £6.00

Crabbin Guernesiais éplutchi à la moïn

Hand-picked Guernsey crab £7.50

Croque Moussieu (Jàmbaon grailli, fromâge)

Croque Monsieur (grilled ham, cheese) £6.00

Jàmbaon, (2) oeus à bonaon & écllats d'patates

Ham, free range eggs (2) & chips £9.50

Salâde Caesar à pouochin grailli,

crotaons sàns gluten daove énn oeu en pouque

Grilled chicken Caesar salad, £11.50
gluten free crouton, with a poached egg



Gâches faetes à la Maisaon chouaix varie

Fresh Homemade Cakes options vary

Scaone, j'laïe és frâses,
burre Guernesiais & croïme Guernesiaise
Scone, strawberry jam, £3.00
Guernsey butter & Guernsey cream

Scaone, j'laïe és frâses, burre Guernesiais
Scone, strawberry jam, Guernsey butter £2.00

Gâche à frits tôtaïe, 2 slaches doraïes
Toasted Guernsey Gâche, 2 buttered slices £3.00

Toutes gâches faetes à la Maisaon

All homemade cakes £3.95

Victoria Sponge

Flour, margarine, eggs, sugar, baking powder, Raspberry jam, cream, icing sugar

Gâche à Paomes **Apple Cake**

Cooking apples, margarine, caster sugar,
Eggs, vanilla extract, flour, baking powder

Gâche à Cârottes **Carrot Cake**

Margarine, sugar, flour, bicarbonate of soda, Cinnamon,
Eggs, carrots, walnuts, cream cheese, butter, icing sugar

Gâche és Cârottes & Banânes **Carrot & Banana**

Carrots, Bananas, **Eggs, sugar, sunflower oil, flour, baking powder,**
cream cheese, butter, icing sugar

Gâche és Nouaïx & Cafï

Coffee and Walnut

Eggs, Coffee essence, margarine, sugar, baking powder,

Coffee essence, walnuts, margarine, icing sugar

Gâche és Courgeaettes & Sultanas Courgette & Sultana

Courgettes, Sultana, Margarine, sugar, eggs,

vanilla extract, flour, lemon curd,

mascarpone cheese, butter, sugar

Gâche à Limaon en Broussin

Lemon Drizzle

margarine, sugar eggs, lemon, flour, milk

Gâche Végaune à Limaon

Vegan Lemon

Lemon extract, Flour, sugar, baking soda, salt,

soy milk, vegetable oil,

Gâche Végaune à Tchocolait

Vegan Chocolate

Flour, Soy milk, cocoa powder,

sugar, baking powder, vanilla extract,

cider vinegar, apple sauce



Patois Shakes £3.50

Croïme enghiachie Guernesaise, laette Guernesiais:

Guernsey Ice cream, Guernsey milk:

Nou peut faire tous nos shakes atou:

All our shakes can be made with:

Soy, almond, cashew, oat, dairy free, or coconut

Simply vanilla, topped with whippy cream

Banana split, chocolate & strawberry sauce,
Whippy cream, chocolate shavings

White chocolate chocolate sauce
whippy cream and white chocolate shavings

Chocolate heaven, chocolate sauce
whippy cream and chocolate shavings

Strawberry dream, strawberry sauce,
whippy cream & white chocolate shavings

Smoothies: £3.50

All made with fresh fruit and apple juice

Passion fruit & mango,

Strawberry & banana,

Strawberry raspberry & blackberries