



MAIN MENU



NIBBLES 5.25 EACH

BREAD BOARD

Crusty ciabatta, rosemary focaccia, olive oil & balsamic vinegar (GFA) (DFA)

DEEP FRIED CAULIFLOWER FRITTERS

Curried mayonnaise (V) (GFA)

BEEETROOT HUMMUS

Flatbread chips (VE) (GFA) (DFA)

SALTED CARAMEL WALNUTS

Smoked rock salt (VE) (GFA) (DFA)

CRISPY MOZZARELLA STICKS

Sweet chilli dipping sauce (V)

GFA - GLUTEN FREE AVAILABLE

DFA - DAIRY FREE AVAILABLE

VE - VEGAN | VEA - VEGAN AVAILABLE

V - VEGETARIAN

SALADS

PLOUGHMAN'S PLATTER 14.95

Artisan cheese, Ham Hock Terrine, Pommier ham, farmhouse bread, apple chutney, celery, balsamic onions (GFA) (DFA)

TRADITIONAL CAESAR SALAD 9.75

Cos lettuce, bacon lardons, anchovies, farmhouse croutons, creamy dressing (GFA) (DFA)

Add Chicken 2.50

Add Tiger Prawns 3.00

PARMA HAM 13.50

Mixed house salad, buffalo mozzarella, basil pesto, avocado, balsamic cream (GFA) (DFA)

NICOISE SALAD 11.25

Guernsey Tomato, green beans, new potatoes, anchovies, boiled egg, olives (V) (GFA) (DFA)

Add Chicken 2.50

Add Tiger Prawns 3.00

POACHED TARRAGON CHICKEN 13.50

Smoked bacon, avocado, little gem, garlic & sage croutons (DFA)

STARTERS

HAM HOCK TERRINE 7.25

Lemon & herb infused mixed bean salad, rustic crostini, Rocquettes cider chutney (GFA) (DFA)

SOUP OF THE DAY 5.25

Crusty bread & Guernsey butter (VE)

DOUGH BALLS 5.75

Rocket & Italian hard cheese salad, confit garlic butter (V)

ANTIPASTI PLATTER 8.50

A selection of cold meats, balsamic roasted mediterranean veg, buffalo mozzarella, crostini (DFA)

MARINATED KALAMATA OLIVES 5.25

Feta cheese, olive oil and balsamic, rosemary bites (VEA) (DFA)

HERB CRUSTED TIGER PRAWNS 7.95

Cherry tomato salsa, mixed leaf salad (DFA)

BLOW TORCHED MACKEREL 7.25

Pickled courgette, spring onion & potato salad (GFA)

HALF RACK OF BABY RIBS 7.25

Braised in our homemade smokey BBQ sauce, dressed house salad (GFA) (DFA)

ADD A SIDE ORDER

3.50

Buttered Vegetables

Sautéed Spinach

Creamed Potato

New Potatoes

French Fries

Sweet Potato Fries

Skin on Chips

Beer Battered Onion Rings

Dressed House Salad

Tomato & Red Onion Salad

Rocket & Parmesan

Garlic Roasted Ciabatta

THE CLASSICS

VEGETABLE LASAGNE 11.50

a medley of fresh local market vegetables, Italian pasta, creamy bechamel & Guernsey cheddar cheese, served with garlic roasted ciabatta, dressed house salad (V)

WILD MUSHROOM RAVIOLONI 12.50

Sautéed spinach, mushroom glaze, julienne of vegetables, dehydrated leek (VE)

BEER BATTERED COD 13.75

Crushed peas, rustic skin on chips, tartare sauce, lemon

WHOLEGRAIN CRUMBED SCAMPI 13.95

Crushed peas, rustic skin on chips, tartare sauce, lemon

(grains used: - red & blonde quinoa, yellow & brown linseed, amaranth seeds, kibbled rye & oats)

GOURMET SAUSAGES 14.95

Wholegrain mustard creamed potato, sautéed cabbage & bacon, crispy onion rings, pan jus (GFA) (DFA)

SLOW ROASTED PORK BELLY 16.95

Black pudding, caramelised Braeburn apple, confit potato, roasted carrot, Rocquettes cider jus (GFA) (DFA)

LASAGNE AL FORNO 12.50

Topped with creamy bechamel & Guernsey cheddar cheese, served with garlic roasted ciabatta, dressed house salad

PAN FRIED CHICKEN BREAST 16.95

Potato dauphinoise, buttered spinach, smoked bacon, thyme reduction (GFA)

THAI VEGETABLE MASSAMAN CURRY 11.50

Cooked with authentic herbs & spices, basmati rice, crackers (GFA) (DFA) (VE)

Add Chicken 2.50

Add Beef Ribeye 2.50

Add Tiger Prawns 3.00

BABY BACK RIBS 16.75

Slowly braised in our homemade smoky bbq sauce, charred corn on the cob, chips, slaw

CHIP STOP

Upgrade 2.50 | Sharing Bowls 6.00

Parmesan & Black Pepper

Cajun Spiced & mint yogurt

Rosemary & Smoked Rock Salt

Crispy Pancetta, Chive Crème Fraiche

FROM THE GRILL

LES DOUVRES MIXED GRILL 25.00

5oz ribeye, chicken breast, smoked bacon, ribs, sausage, baked portobello mushroom, vine on cherry tomatoes, corn on the cob, slaw, skin on chips (GFA) (DFA)

10 OZ RIBEYE STEAK 21.50

Baked portobello mushroom, vine on cherry tomatoes, crispy onion rings, skin on chips (GFA) (DFA)

8 OZ FILLET STEAK 22.95

Baked portobello mushroom, vine on cherry tomatoes, crispy onion rings, skin on chips (GFA) (DFA)

STEAK SAUCES

2.00

Garlic butter • Au Poivre •

Diane • Blue cheese

PRIME GUERNSEY BEEF BURGER 13.95

Pickled onion relish, glazed Brioche bun, homemade slaw, rustic chips (GFA) (DFA)

CHICKEN FAJITA BURGER 13.95

Glazed Brioche bun, guacamole, homemade slaw, Cajun fries (GFA) (DFA)

LES DOUVRES SIGNATURE BURGER 16.50

8oz Guernsey beef burger, chicken breast, applewood smoked bacon, swiss cheese, avocado, onion relish, slaw, rustic chips (GFA) (DFA)

100% PLANT 0% COW BURGER 11.50

Topped with roasted red pepper, rustic chips, tomato, red onion & sweetcorn relish (GFA) (VE) (DFA)

Add halloumi cheese 1.50

BURGER EXTRAS

1.50

Swiss Cheese • Cheddar Cheese •

Red Leicester • Smoked Bacon

JOIN US FOR LIVE MUSIC EVERY FRIDAY
NIGHT HERE AT LES DOUVRES