

# PIZZA

ALL GFA

<b>Margherita V</b> Tomato Sauce, Mozzarella	12.00
<b>Al Caprino V</b> Goats Cheese, Tomato, Basil, Pesto	14.00
<b>Ortolana V</b> Chargrilled Vegetables, Rocket, Parmesan	14.00
<b>Tre Salami</b> Triple Salami	15.50
<b>Francescana</b> Honey Roasted Ham, Sauteed Mushrooms	14.75
<b>Diavola</b> Tomato, Chilli, Pepperoni	14.00
<b>Tricalore</b> Parma Ham, Mascarpone, Basil Pesto	14.95
<b>Buongiorno</b> Pancetta, Free Range Egg, Mushrooms, Cherry Tomato	14.50
<b>Cacciatore</b> Garlic, Rosemary Chicken, Mushrooms, Spring Onions	14.95
<b>Calzone</b> Chicken, Ham, Garlic, Red Leicester Cheese, Mozzarella	13.50
<b>Napoli</b> Anchovies, Capers, Garlic	13.95
<b>Les Douvres V</b> Four Cheese; Blue, Goats, Mozzarella, Red Leicester	13.45
<b>Anatra</b> Hoisin Base, Crispy Duck, Spring Onion, Red Onion	15.50
<b>Patata Dolce V</b> Sweet Potato, Red Onion, Spinach, Garlic	14.00

# HOTEL LES DOUVRES

BAR & RESTAURANT

## LIGHT BITES

<b>Garlic Pizza Bread</b> GFA V Add Cheese 1.50	8.50
<b>Hummus</b> DF VE Toasted Flat Bread	6.95
<b>Mini Sausage</b> Honey & Mustard Dip	6.95
<b>Pan Fried King Prawns</b> GFA Chilli & Garlic Oil, Toasted Ciabatta	10.50
<b>Half Rack Of Ribs</b> House Slaw	8.95
<b>Salt &amp; Pepper Squid</b> DF Asian Slaw & Sweet Chilli Dip	8.95
<b>Deep Fried Halloumi</b> GF V Sweet Tomato Chutney	7.50
<b>Chick Pea Falafel</b> DF GF V Rocket & Spring Onion, Tahini Dressing	7.00

## SHARING BOARDS

<b>Rosemary, Garlic &amp; Honey Baked Camembert</b> GFA V Toasted Ciabatta	15.00
<b>Mezze Board</b> GFA VEA Roasted Mediterranean Veg, Beets, Chick Pea Hummus, Halloumi, Mint Yoghurt Dip, Flat Bread	17.50
<b>Antipasto Board</b> Mozzarella & Heirloom Tomatoes, Mixed Olives, Selection Of Cured Meats, Mini Gherkins, Bread Sticks	18.50

## SALADS

<b>Parma Ham Salad</b> Mozzarella, Avocado, Pesto & Dressed House Salad <i>Add Chicken 2.00</i>	9.00/17.00
<b>Superfood Salad</b> GF VE Watermelon, Orange, Cucumber, Quinoa, Fresh Mint, Parsley, Mixed Leaf, Citrus Dressing & Vegan Feta	15.00
<b>Caesar Salad</b> Cos Lettuce, Soft Egg, Croutons, Bacon, Anchovies, Parmesan Crisp, House Dressing  <i>Add Each 3.50: Grilled Chicken, Prawns, Smoked Salmon, Goats Cheese</i>	12.50

## MAINS

<b>Chicken Souvlaki</b> GFA Marinated Chicken Skewers, Flat Bread, House Salad & Fries	17.95
<b>Rack Of Ribs</b> DF GF Baby Back Ribs, House Marinade, Charred Corn, House Slaw & Fries	17.95
<b>Pan Fried Salmon</b> GF Sauteed New Potatoes, Tenderstem Broccoli, Lemon Hollandaise	19.95
<b>Local "Brew Co" Beer Battered Cod</b> DF Minted Crushed Peas, Grilled Lemon, Tartare, Fries	16.95
<b>Sweet Potato, Lentil &amp; Spinach Curry</b> DF GFA VE Toasted Pitta, Boiled Rice	16.50

# FROM THE GRILL

<b>8oz Ribeye Steak</b> DF GF Grilled Mushroom, Vine Tomatoes, Fries & Bernaise	27.95
<b>Extra Sauces</b> Diane, Peppercorn, Red Wine Jus, Garlic Butter	1.50
<b>Guernsey Beef Burger</b> GFA Brioche Bun, Crispy Lettuce, Tomato, Red Onion, House Slaw& Fries	15.50
<b>Cajun Chicken Burger</b> GFA Spicy! Brioche Bun, Roasted Red Pepper, Crispy Lettuce, House Slaw, Garlic Aioli & Fries	15.50
<b>Grilled Halloumi &amp; Mushroom Burger</b> GFA VE Vegan Bun, Vegan Halloumi, Avocado, Crispy Lettuce, Tomato, Red Onion, Vegan Garlic Mayo, Fries	17.50
<b>Burger Toppings 2.00 Each:</b> Cheddar, Blue Cheese, Applewood, Bacon, Avocado	

<b>S</b>	French Fries	4.50
<b>I</b>	Chunky Chips	5.00
<b>D</b>	Sweet Potato Fries	5.50
<b>E</b>	Dressed House Salad	4.50
<b>S</b>	Rocket & Parmesan	5.00
	Homemade Onion Rings	4.50
	Buttered Greens	5.00

Please inform a member  
of our team of any allergies  
before placing your order.



Est. 1723

Committed to sourcing and using, the best local produce available that Guernsey has to offer.