

BRASSERIE MENU

SERVED 12:00 - 21:30, 7 DAYS A WEEK

STARTERS & MAINS

LGM soup of the day

with rosemary and sea salt focaccia

Baked Brie to share

with cranberry jelly

Crisp tempura vegetables

Thai style chilli and lemongrass creamy mussels

main served with skinny fries

Crispy panko tiger prawns

with pickled ginger and harissa mayonnaise

Lemon butter scallops

with pea puree and crispy pancetta

TO SHARE

Mini seafood platter for two

mini prawn cocktail, creamy mussels, king prawn, crab fritters, smoked salmon and lemon

Charcuterie platter for two

Parma ham, Mortadella and salami with olive, gherkins, tomato and red pepper chutney

SANDWICHES

LGM club sandwich

with crisp bacon, chicken, lettuce and mayonnaise, topped with a fried egg

Grilled oriental style panini

pulled duck, sliced bamboo shoots, hoisin sauce in a grilled panini served with salad

Smoked salmon and cream cheese sandwich

Guernsey crab sandwich

Sweet chilli chicken and cheddar panini

Vegetarian wrapini

Brie, cranberry and wild rocket leaves in a grilled tortilla

La Grande Mare beef burger

www.lagrandemare.com

Western burger BBQ sauce, melted Guernsey cheddar, bacon and onion rings on a toasted brioche bun

Add a topping

Fried egg

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SALADS

Guernsey crab and avocado salad

with fresh assorted greens, Marie Rose sauce and lemon

Butternut squash in turmeric and coconut curry

with chargrilled peppers, onions, grains and sesame With chicken skewer

Seabass and tiger prawn salad

LGM STEAKS served 12:00 - 14:00 & 18:00 - 21:30

All steaks are served with grilled flat cap mushrooms, grilled tomatoes and fat chips

Chateaubriand for two

roasted chateaubriand carved with a choice of sauces

Steak and lobster (150gm)

chargrilled beef fillet medallions and garlic lobster tail

Slaney Valley Irish sirloin steak (200gm)

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Ribeye steak (200gm)

Order a larger steak:

Fillet

Sirloin

Ribeye

Add a sauce

Argentinian chorizo, Béarnaise, garlic butter,

Diane or green peppercorn

Oak smoked ribs

with sesame dressing coleslaw and sweet potato wedges with ginger lemongrass

SEAFOOD served 12:00 - 14:00 & 18:00 - 21:30

Grilled calamari, chorizo and asparagus on a bed of wild rocket salad with Parmesan shavings

Crab linguini

with chilli flakes, white wine and garlic

Warm lobster salad

with buttered new potatoes

Seafood platter for two

with a bottle of Muscadet

whole lobster, oysters, mussels, crevettes, tiger prawns, smoked salmon and Greenland prawns, served with green salad and buttered new potatoes

SIDES

French fries

Curly fries

Onion rings

Spiced potato wedges

Hot buttered new potatoes

Mixed green salad

Tomato salad

Garlic bread

DESSERTS

Two boules of Guernsey ice cream

Chocolate Liegeois

Sticky toffee pudding

Chocolate and hazelnut torte

Meadow Court Farm cheese platter

children's menu

Mini beef burger

with French fries

Crispy chicken nuggets with French fries

Mini cottage pie

with buttered peas and carrots

Penne Bolognese

with fresh Parmesan

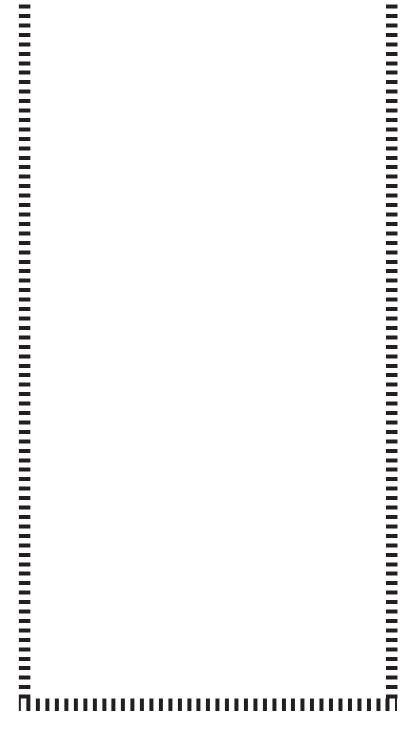
Goujons of fish

with French fries, tartare sauce and peas

with French fries and peas

desserts

A scoop of ice cream with shortbread biscuit Vanilla, chocolate, strawberry or white chocolate









THE GIN SELECTION

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Whitney Neil rhubarb and ginger slice of ginger, lime and an orange segment	£4.50
Unit 6 with orange, pink peppercorn and juniper berries	£5.00
Wheadon's Gin with pink grapefruit and cucumber strips	£5.60
Blue Bottle Gin with lime, an orange wedge and rosemary	£5.45
Brockmans with blueberries and grapefruit zest	£5.85
Tanqueray with lime and orange peel	£5.60
The Botanist with lemon and thyme	£6.25
Bloom with mint and strawberries	£5.45
Hendrick's Gin with cucumber and juniper berries	£5.60
Monkey 47 with lime zest and lavender	£6.45
DRINKS	
Mimosa	£7.00
Flute of Prosecco	£6.00

Pimms, lemonade and fresh fruit SPARKLING WINE

Large glass of Provence Rosé

Jug of Pimms

Dom Perignon, 2002	£165.00
Mumm Cordon Rouge N.V.	£46.95
Louis De Vignezac Brut	£33.50
Bottega Gold Prosecco	£27.95
Bottega Rosé Prosecco	£27.95
III Caggio Prosecco	£24.95

£6.15

