



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

Add a topping
Fried egg

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

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)

Slaney Valley Irish fillet steak (200gm)

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

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

Two sausages
with French fries and peas

desserts

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

BRASSERIE MENU

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

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BRASSERIE MENU



THE GIN SELECTION

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
Large glass of Provence Rosé		£6.15
Jug of Pimms	Small	£12.50
Pimms, lemonade and fresh fruit	Large	£20.00

SPARKLING WINE

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
Ill Caggio Prosecco	£24.95