

# THOMAS DE LA RUE

ST. PETER PORT, GUERNSEY

## Lunch

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### Snacks and Sharing

Battered sausage, curry sauce	<b>3.95</b>
Veggie keema samosas, coriander chutney (ve)	<b>5.50</b>
Salt and pepper calamari, Vietnamese dipping sauce, chilli, lime	<b>8.50</b>
Rosemary baked camembert, garlic-buttered dipping bread, pickles, sticky onion marmalade (v)	<b>17.95</b>

### Starters and Lighter Dishes

Caramelised celeriac and coconut soup, cauliflower pakora, curried chickpeas (ve)	<b>7.95</b>
Honey glazed ham and parsley terrine, piccalilli, quails egg, potato crisps	<b>7.50</b>
Jerusalem artichoke and caramelised onion tart, soused pear, truffle vinaigrette (ve)	<b>8.75</b>
Prawn, potato and crayfish cakes, watercress, cucumber, brown crab mayonnaise	<b>7.95</b>

### Brunch

Shakshuka, two baked eggs, spiced tomato and pepper stew, feta, yoghurt, grilled flatbread (v)	<b>11.95</b>
BLT: smoked streaky bacon, baby gem, slow-roasted tomato, aioli, chilli jam, grilled sourdough	<b>9.95</b>
Chopped salad, avocado, smoked bacon, gem lettuce, blue cheese, ranch dressing, crispy onions	<b>11.95</b>
Loaded hashbrowns, smashed avocado, roasted tomato, harissa ketchup, pink onions, toasted seeds (ve)	<b>9.95</b>
Fish finger bun, Liberation Ale-battered haddock, tartare sauce, watercress, pickled fennel	<b>11.95</b>

### Mains

Cumberland sausage pinwheel, bubble and squeak, mustard gravy, Liberation Ale-battered onion rings	<b>15.95</b>
Roast squash and sage ravioli, Crown Prince pumpkin, chard, pumpkin seeds, smoked chilli oil (ve)	<b>16.95</b>
Classic gammon, eggs and chips: fried golden-yolk eggs, grilled pineapple, piccalilli	<b>17.50</b>
Liberation Ale-battered cod and thick-cut chips, minted peas, tartare sauce	<b>16.95</b>
Buttermilk fried chicken burger, chipotle relish, lime mayo, pickled cucumber, skin-on fries	<b>16.50</b>
Our beef burger, streaky bacon, smoked Cheddar, burger sauce, pickles, skin-on fries	<b>16.95</b>
10oz rump; 28 day aged steak, garlic butter, Koffmann's chips, tomato, mushroom, watercress	<b>26.95</b>

### Sides

Thick-cut chips or skin-on fries (ve)	<b>4.25</b>	Baby gem salad, buttermilk ranch (v)	<b>3.95</b>
Garlic buttered ciabatta / with cheese (v)	<b>4.50</b>	Liberation Ale-battered onion rings	<b>4.50</b>
Seasonal green vegetables (v)	<b>4.75</b>	Truffle fries, Parmesan, aioli, chives (v)	<b>5.25</b>

## Puddings and Cheese

Guernsey Gâche bread & butter pudding, calvados custard (v)	<b>5.50</b>
Dark chocolate and illy espresso brownie, cherry ice cream, cherry sauce, maple granola (v)	<b>7.50</b>
Mulled wine poached pear, blackberry sauce, whipped chestnut cream, honeycomb (ve)	<b>6.50</b>
Coastal Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton <i>Served with Liberation Ale chutney, cornichons and crackers (v)</i>	<b>12.25</b>

## Nearly Full?

Three little Biscoff filled doughnuts. Perfect with a coffee!	<b>3.75</b>
Two scoops of ice cream or sorbet, with Rossini wafer curls (v) (veo)	<b>5.95</b>
Affogato; vanilla ice cream, illy espresso, little biscuits (v)	<b>5.50</b>
<b>Food For thought:</b> 50p from every sale of this dish will be donated to The Sunflower Project	



**The Sunflower Project** is a support service for young people when they are experiencing a bereavement or someone in the family has a serious illness.

## Coffee & Tea

A full range of hot drinks are available. Please ask to see the full listing  
Dairy-free milks available

## After Drinks

Ask for our range of brandies, whiskies, rums and liqueurs. Here's some of our favourites...

Espresso Martini  
Irish Coffee  
Bailey's Spiced Hot Toddy

We have a range of dessert wines available - please ask for details

## Our Food Ethos

The ethos is simple: source quality seasonal produce that's sustainable, traceable and local, and create consistent and innovative menus, offering great value food that exceeds expectation.

We cook everything fresh on the day, only ever using the best possible ingredients.

## Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from the Channel Islands and delivering it fresh to our kitchens six days a week.

Guernsey Dairy. M & L Fish. Surf and Turf. Manor Farms. Cimandis.

**[liberationgroup.com/suppliers-producers](http://liberationgroup.com/suppliers-producers)**

**Team Rewards** - Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

**Allergen Info** - (v) Vegetarian, (ve) Vegan, (veo) Vegan option available on request. Ask for gluten free options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens.

