

THIS MONTH CHEF RECOMMENDS

	STARTERS	MAIN
GRANCHIO THERMIDOR Fresh handpicked Guernsey crab coated in the classic thermidor sauce & then gratinated	£9.25	£17.50
OYSTERS FRITTE Local oysters deep fried in a light batter & served on sweet chilli tomato sauce	£10.25
CAPPESANTE CON LARDO Fresh scallops wrapped in bacon, grilled & served with balsamic syrup & olive oil	£9.65
<div style="border: 2px solid blue; padding: 10px; text-align: center; color: blue; font-weight: bold;"> Only in Guernsey Da Nello recipe book on sale here Price £20 </div>		
VITELO MILANESE <i>Bread crumbed veal escalope, pan fried & served with spaghetti in tomato & garlic sauce</i>	£18.95
ROMBETO CON SALSA BEURRE BLANC Dry fried brill with a butter, white vinegar, cream sauce & served with crushed new potatoes mixed with crab	£22.95
BISTECHE CON SALSA DOLCILATE Char grilled 10oz entrecote steak with garlic butter, white wine, dolcilate & cream sauce served with chips	£25.95

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