

Stocks Hotel Dinner Menu



STARTERS

Homemade Soup 9.50

With bread roll

Bread & Olives 7.95

With balsamic vinaigrette

Hot Smoked Salmon Scotch Egg 12.95

With apple & horseradish jam

Mozzarella filled Arancini 9.95

On Romesco sauce with garlic aioli dip

Tempura King Prawns 11.50

With Thai dipping sauce

Tempura Courgettes 9.50

With lemon, chili, mint yogurt dipping sauce

Avocado, Sweet Potato & Beetroot Stack 10.95

On a homemade Rosemary biscuit

Potted Beef 11.95

With redcurrant jelly & sour dough

MAINS

Vegetable Risotto 18.95

Add Pancetta 20.95

Coq au Vin 28.50

With buttered new potatoes & vegetable medley

Slow Braised Guernsey Beef 29.95

With vegetable medley & roasted potatoes and red wine jus

Ribeye Steak 32.50

With Parmentier potatoes & vegetable medley

Peppercorn or Blue cheese sauce

Local Catch 27.50

With Dauphinois, lemon caper butter & vegetable medley

Pan Fried Salmon 29.95

With green beans, sliced beetroot & caper, garlic & dill sauce

Cherry Tomato, Chilli & Garlic Linguini 16.95

Add Prawns 21.95

Mushroom Wellington 18.95

With new potatoes, vegetable medley & rich onion gravy

DESSERTS

Treacle Tart 10.95

With vanilla ice cream

Dark Chocolate Brownie 11.00

With raspberry sorbet & chocolate sauce

Mixed Fruit Pavlova 8.50

With raspberry sorbet & mixed fruit

Caramelised Banana Split 12.50

With vanilla ice cream, toffee sauce & chocolate

Cheeseboard 14.00

Cherries Jubilee 9.95

Liquor-soaked cherries with Vanilla ice cream

Homemade Cheesecake 10.50

Stocks Style Café Gourmand 12.00

Mini dessert selection with an espresso

Guernsey Ice Cream or Sorbet 9.50

Les Sorbets Alcool

(Sorbet with alcohol) 10.50

La framboisine

Raspberry sorbet with a shot of liqueur framboise

Foret Noire

Blackcurrant sorbet with a shot chocolate liqueur

Le colonel

Lemon sorbet with a shot of vodka

A discretionary service charge of 10% will be added to all bills