

1857

Sunday Lunch

The 1857 kitchen uses organic, seasonal, and locally sourced Guernsey produce. By preparing fresh, unprocessed, and whole ingredients in-house, we deliver flavourful, nutrient-rich dishes that celebrate the island's best.

2 Courses £32

3 Courses £39

Kids (under 12) sized portion main & dessert - £20

STARTERS

Guernsey Hand-Picked Crab

Fresh island crab · House-baked brioche · Shaved fennel & orange · Citrus oil

Duck Liver Parfait

Hand-prepared parfait · Toasted sourdough · Spiced fruit chutney

Spring Pea & Mint Velouté

Organic Guernsey peas · Fresh mint · Warm artisan bread

MAINS

All roasts are served with crispy duck-fat roast potatoes, seasonal roasted vegetables & Yorkshire pudding

Dry-Aged Sirloin of Beef

Grass-fed beef · Horseradish cream · Red wine jus

Roast Leg of Spring Lamb

Slow-roasted · Rosemary jus · Home-made mint sauce

Half Roast Baby Chicken

Golden skin · Free-Range · Thyme jus

Pan-Roasted Local Sea Bass

Freshly caught · Brown butter · Capers · Lemon

Roast Cauliflower Steak

Cauliflower purée · Toasted hazelnut · Herb oil

TO SHARE

Pigs in blankets — £5

Cauliflower cheese — £4

Buttered spring greens — £4

DESSERTS

Home-made Sticky Toffee Pudding

Rich salted caramel · Vanilla custard

Lemon Posset

Sharp lemon cream · Buttery shortbread

Rhubarb Crumble

Warm rhubarb · Golden crumble · Guernsey Ice-Cream

Allergen Notice: Please let us know about any allergies or dietary requirements when placing your order. Our kitchen handles a variety of allergens, and we cannot guarantee dishes are completely free from traces.