

# Local & Wild

restaurant • bar • events

## tapas

- beef nuggets 8  
gravy, horseradish (DF)
- guernsey dairy sirloin 8  
served pink & sliced, peppercorn (GF)
- guernsey beef & pork meatballs 6  
housemade tomato sauce, parmesan
- ham hock, cheddar & pea croquette 7  
gruyere
- guernsey crab & smoked salmon pate 9  
lemon, bread
- guernsey crab canape (3) 7  
sourdough, saffron emulsion, caviar (DF)
- mac & cheese bites 7.5  
housemade tomato sauce (VEG)
- guernsey mushroom parfait 7.5  
sourdough, red onion puree (VEG)
- avocado toast 5  
tomato, sourdough (Ve)
- roast guernsey potatoes 5  
housemade gravy (GF/VEG)
- polenta fries 5  
garlic mayo (VEG)
- beetroot and goat cheese dip 6  
candied nuts, sourdough (VEG)
- baked gnocchi 6  
housemade tomato sauce, vegan mozzarella (Ve)
- tomato bread (Ve) 5
- garlic bread (VEG) 4
- olives (GF/Ve) 3
- smoked almonds (GF/Ve)

GF= gluten free   DF= dairy free   VEG= vegetarian   Ve=Vegan

[localnwild@stjames.gg](mailto:localnwild@stjames.gg)

Menu subject to change.