

Cocktails & Mocktails

Passion fruit, lychee & vanilla sour Vanilla vodka, Passoa, Lychee, pineapple juice & egg whites	£9.50	Island Ice tea Tea syrup, lemon, soda & fresh mint	£6
Guernsey Recontre La France Blackberry infused Gin, Fresh lemon juice & Champagne	£13.5	Hugo No-go Elderflower, mint, lemon & fizzy grape juice	£7.5
Paddington's Daiquiri Havana 3, Crème de Pêche, Cointreau, Orange, Egg white, Lime	£12	Passion of the Parker Passion fruit, orange & shot of fizzy grape juice	£8

Nibbles

Goats cheese & dates wrapped in Pancetta Drizzled in honey (GF)	£8
Serrano ham wrapped figs With virgin olive oil & rosemary (DF) (GF)	£8
Marinated olives With feta cheese (GF)	£6
Roasted chorizo With onions & white wine	£8
House bread basket With sundried tomato pesto, basil pesto, balsamic & olive oil and Guernsey butter	£6

Sharing platters

Cheese & Charcuterie With figs, cherry tomatoes & walnuts	£22
Seafood platter With wakame, cured salmon, smoked salmon, crème fraiche crab, tiger prawns, cocktail prawns, scallops & pickled veg	£24
Meat platter With ham hock, chicken gyozas, beef chicken parfait, chorizo, serrano ham figs & pickled veg	£22
Vegan platter With hummus, vegetable rolls, garden pea arancini, courgette fritters, roasted aubergines & pickled veg	£20

Starters

Vegetable soup Ask our staff for this week's flavour. Served with toasted ciabatta (V)	£7	Garden pea arancini Arborio rice, mushy peas (VE) (DF) (V)	£10
Hummus platter Chickpea, roasted paprika, spinach & feta, flatbread, cucumber slices, mixed olives (VE) (DF) (V)	£10	Goats cheese spring rolls Tomato, apricot dipping sauce (V)	£9
Pan-fried scallops With pickled mushrooms, garden peas, butternut squash & orange puree	£18	Guernsey crab & cheddar bake With a dollop of tomato & chorizo and toasted ciabatta	£16
Smoked salmon carpaccio With roe vinaigrette, cucumber, crème fraiche & lemon (GF) (DF)	£12	Beef & chicken liver parfait Served with homemade pear & apricot chutney, toasted brioche	£10
Chicken gyozas Wakame salad, Chilli & soy dressing	£10	Ham hock terrine With wholegrain mustard, air dried toast, horseradish crème fraiche, gherkins	£10
Courgette fritters With beetroot relish & cucumber and mint yoghurt	£10		

Steaks from the Charcoa™ grill

8oz. 28 day-aged Angus Fillet Served with thick hand-cut chips & tomatoes	£34	10oz. 28 day-aged Hereford Ribeye Served with thick hand-cut chips & tomatoes	£30
28oz Chateaubriand for 2 Served with 2 portions of thick hand-cut chips, 2 sauces & tomatoes	£80	Sauces	
Steak toppings		Béarnaise	£2.5
Fried egg	£2	Peppercorn	£2.5
Brie	£2	Stilton	£2.5
Fried onions	£2	Garlic & herb butter	£2.5
Tiger prawns	£6	Chimichurri	£2.5
		Ask our staff for special cuts available	

Main courses

Sundried tomato risotto Spinach, crispy basil, artichoke (VE) (GF) (DF) (V)	£8/£16	Stir-fry noodles With grilled tofu (VE) (GF) (DF) Add grilled teriyaki chicken + £8.00 Jerk chicken £8.00 fillet of salmon + + £14.00	£16
Pan-fried seabream With potato galette, tender stem broccoli, miso cream sauce (GF)	£19	Pan-fried salmon With roasted new potatoes, spinach, lobster bisque & clams (GF) (DF)	£24
Panko-crumbed fish & chips With pea purée & tartare sauce	£17	Harissa-marinated lamb rump With cucumber yoghurt, beet & feta salad, and toasted flatbread	£24
Tender jerk chicken skewers With turmeric rice and mango salsa (GF) (DF)	£16	Crispy belly pork With Sous Vide pork loin wrapped in serrano ham, crème onion puree, mash, tender stem broccoli & thyme jus (GFO)	£21
Mac & cheese Mature cheddar, bechamel Add local crab +£7, Add slow cooked BBQ pulled pork +£4	£8/£16	Roasted duck breast With roasted potatoes, brie bonbons, kale, red cabbage and red wine & cherry jus	£25

Burgers

Vegan lentil & mushroom burger Tarragon mayo, gem lettuce, tomato and thick hand-cut chips (VE) (DF) (V)	£15	Ocean burger With local seafood patty, tartare sauce, pickled veg, baby gem lettuce, and thick hand-cut chips	£15
JB's Flame-grilled beef With American cheese, tomatoes, baby gem lettuce, and thick hand-cut chips	£15	Burger toppings Add Brie £2.00, Bacon £2.00, Fried egg £2.00. Extra patty £7.00. BBQ Pulled pork £4	

Salads

Kale & rocket salad Roasted butternut squash, soy seeds, red onion, figs, chickpea, tahini dressing (VE)(DF,GF)	£14
Spicy jerk chicken thigh With mixed leaves, sweetcorn, and spicy dressing (GF) (DF)	£15
Teriyaki chicken breast With baby gem, cherry tomatoes, parmesan & teriyaki dressing (GF) (DF)	£15
Beetroot & feta salad With rocket, roasted walnuts, peaches & honey dressing (V) (GF)	£14

Sides

Mac & cheese (add local crab +£7, add slow cooked BBQ Pulled pork +£4)	£8
Thick hand-cut chips (GF)(DF)	£4
Guernsey butter mash potatoes (GF)	£4
Chilli & soy tender stem broccoli (GF)	£4
Roasted seasonal vegetables (GF)	£4
Onion sautéed baby spinach (GF)	£4
Sautéed chestnut mushrooms (GF)	£4
House salad (GF)	£4
Tomato Bois Boudrin (GF)(DF)(VE)	£4

