

Cocktails & Mocktails

Passion fruit, lychee & vanilla sour Vanilla vodka, Passoa, Lychee, pineapple juice & egg whites	£9.50	Le Polletan Cranberry, lime & orange essential extract	£5.5
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	£34	10oz. 28 day-aged Hereford Ribeye	£30
Served with thick hand-cut chips & tomatoes		Served with thick hand-cut chips & tomatoes	
28oz Chateaubriand for 2	£80	Sauces	
Served with 2 portions of thick hand-cut chips, 2 sauces & tomatoes		Béarnaise	£2.5
		Peppercorn	£2.5
		Stilton	£2.5
		Garlic & herb butter	£2.5
		Chimichurri	£2.5
Steak toppings		Ask our staff for special cuts available	
Fried egg	£2		
Brie	£2		
Fried onions	£2		
Tiger prawns	£6		

Main courses

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

Burgers

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

Salads

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

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

