



FOOD MENU

SNACKS

Beer Battered Onion Rings *vg* | 5.50

Jersey Garlic Ciabatta *v* | 5.50

Cheesy Jersey Garlic Ciabatta *v* | 6.50
Italian cheese

Large Pitted Gordal Olives & Almonds *vg* | 7.85

Chilli Beef Frank Sausage | 8.25
smoked BBQ Honey

Honey Spicy Chicken Wings | 8.50
fiery wings tossed in hot honey & aioli dip



SHARERS

Les Fontaines Bread Board *v* | 13.50
large pitted Gordal olives, smoked almonds,
Jersey butter, balsamic honey & olive oil

Meat Board | 34.95
Asian pork belly salad, chilli beef frank sausage,
honey spicy chicken wings, mini sticky ribs,
bread, butter

STARTERS

Soup of the Day *v* | 7.50
baguette, Jersey butter

Spicy King Prawns | 12.95
battered prawns, sweet chilli sauce,
Asian vegetables

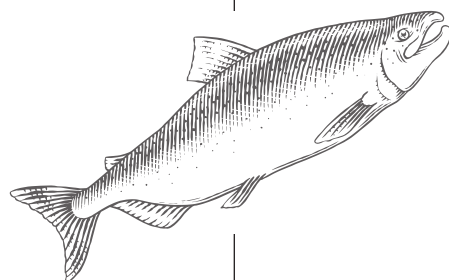
Warm Salad of Stornoway
Black Pudding | 11.50
crispy soft St Ewe's egg, croutons,
winter leaves, pancetta

Garlic King Prawns & Chorizo | 13.50
sautéed king prawns, paprika chorizo,
garlic butter, bread

Moules à la Crème
small - bread, Jersey butter | 10.95
large - bread, Jersey butter, fries | 19.50

Asian Pork Belly Salad | 9.75
citrus & sesame dressed shredded vegetables,
glazed fried pork belly, crispy rice

Honey Caramelized Goats Cheese | 9.50
crusty bread, walnuts, salad garnish



CLASSIC MAINS

Grilled Halloumi Burger *v* | 17.50
grilled Greek halloumi, burger garnish,
Jersey chips, creamy slaw

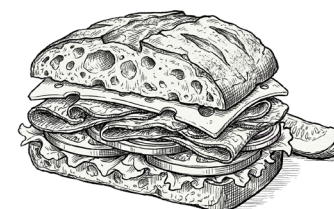
Fish & Chips | 18.50
crispy battered with Jersey chips,
mushy peas, lemon, tartare sauce.

Trinity Manor Farm Burger | 18.75
Monterey Jack, burger relish, creamy slaw,
burger bun, Jersey chips

Chicken Schnitzel | 17.50
roasted garlic & herb butter, rocket, fennel,
Parmesan, chips or Jersey Royals
add: fried St Ewe's egg | 1.50

Sticky BBQ Baby Back Ribs | 18.95
Jersey hand cut chips, creamy herb slaw

Homecooked Jersey Honey Ham & Egg | 17.50
fried St Ewe's eggs, Jersey hand cut chips, piccalilli



SEASONAL MAINS

Dhal Curry *vg* | 15.50
fragrant red lentil curry, coconut milk, red onion,
garlic, chilli & cinnamon, warm flatbread,
basmati rice & mango chutney
add:

grilled chicken breast | 5.50
pan fried garlic butter prawns | 6.50

Jersey Pork Sausages | 18.50
creamed potato, crispy parsnips, confit carrots & onion Jus

Marinated Heritage Beetroot *vg* | 12.50
autumn leaves, croutons, whipped vegan feta, candied walnuts &
orange dressing
add:

grilled chicken breast | 5.50
pan fried garlic butter prawns | 6.50

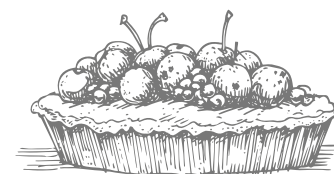
Hunters Chicken Breast | 18.50
chicken breast wrapped in bacon, BBQ sauce,
glazed cheddar, Jersey chips, dressed salad

Pan Roasted Scottish Salmon Fillet | 21.95
crushed buttered potatoes, samphire, tenderstem,
Highland mussel & herb sauce

King Prawn & Mussel Linguine | 20.50
chive bisque sauce, baby spinach, grilled fennel,
sourdough crumbs, Parmesan

Butternut Squash & Vegetable Wellington *vg* | 18.25
roasted butternut squash, seasonal vegetables in
golden puff pastry, crispy fried potatoes,
local greens, rich mushroom gravy

10^{oz} Grass Fed Ribeye Steak | 32.50
mushrooms, watercress, Jersey chips,
peppercorn sauce



SIDES

Aspen Chips *v* | 6.50
Truffle aioli, Parmesan

Peppercorn Sauce | 2.95

Buttered Greens *v* | 4.95

Autumn Leaf Salad *v* | 5.95
creamy citrus mustard dressing

Buttered New Pots | 5.50

Jersey Chips *v* | 5.50

LIGHT LUNCH ITEMS

- lunchtimes only -
add Jersey chips +2.00

FLT Ciabatta | 14.95
breaded cod, baby gem, sliced tomato,
tartare sauce, lemon

Grilled Ham & Cheese | 12.95

Grilled Chicken Ciabatta | 14.95
bacon baby gem, Parmesan,
creamy dressing

Smoked Steak'wich | 15.95
grilled steak, BBQ relish, crispy onions,
mozzarella, ciabatta

PIRATE PENELOPES MENU

9.25

Bootleg Beef Burger
4^{oz} beef burger, skinny fries, salad

Sallywag Scampi
skinny fries, garden peas

Chicken Dippers
skinny fries

Captains Fish & Chips
battered fish fillet, fries,
mushy peas

Walk The Plank Linguine *v*
smooth tomato sauce or
butter & Parmesan

LITTLE PIRATES PUDS

Selection of Ice Cream *v* per scoop | 2.65

Rocky Road Sundae *v* | 4.50
chocolate brownie, marshmallows,
vanilla ice cream, chocolate sauce

DESSERTS

Selection of Ice Cream *v* | per scoop 2.65

Warm Fig & Almond Tartlet (*v*) | 8.95
vanilla ice cream, caramel sauce

Apple Crumble | 8.95
creamy custard

Chocolate Brownie | 8.95
chocolate fudge sauce,
Lotus biscuit ice cream

Artisan Cheese Plate *v* | 12.50
crackers, grapes, Jersey black butter

Jersey Strawberry Sundae | 9.50
Jersey Dairy strawberry & vanilla ice cream,
local strawberries, strawberry purée,
cream, crushed pavola

Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print.
We cannot guarantee the total absence of allergens in our dishes.
All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.

CHAMPAGNE SPARKLING			
	200ml	750ml	
Prosecco, Il Caggio <i>v.vg</i> Glera, Prosecco Italy	10.75	29.95	
Baron Fuente <i>v.vg</i> Champagne France		49.95	
Baron Fuente Rosé <i>v.vg</i> Champagne France		59.95	
Pol Roger <i>v.vg</i> Champagne France		71.45	
Prosecco Rosé, Il Caggio <i>v.vg</i> Glera/Pinot Nero, Prosecco Italy	10.75	29.95	

WHITE WINES			
	175ml	250ml	750ml
Lighter & Crisp			
Pinot Grigio delle Venezie, Il Caggio <i>Veneto Italy</i>	6.45	8.55	24.50
Chenin Blanc, Cape Sands <i>v.vg</i> Western Cape South Africa	6.25	8.25	23.95
Muscadet de Sevre et Maine, sur lie, Château de la Chesnaie v.vg Melon de Bourgogne, Muscadet, France	6.95	9.95	26.50
Fuller & Aromatic			
Chardonnay, Domaine de la Grande Courtade, Famille Fabre <i>v.vg</i> Languedoc, France	7.25	10.65	28.50
Gavi del Commune di Gavi, Nuove Quadro, La Battistina <i>v.vg</i> Cortese, Piemonte, Italy	8.95	12.65	36.50
Rapaura Springs, Marlborough, Sauvignon Blanc New Zealand	8.45	11.95	34.95
Albariño, La Huida, Condes de Albarei <i>v.vg</i> Rias Baixas, Spain			36.95
Maçon Lugny, La Côte Blanche, Cave de Lugny <i>v.vg</i> Chardonnay, Maconnais, France			35.50

FROM THE CELLAR	
Sancerre, Domaine Roger Neveu <i>Sauvignon Blanc, France</i>	46.50
Chablis, Domaine Séguinot-Bordet <i>Chardonnay, France</i>	47.50
Saint Véran, Maison Albert Bichot <i>v.vg</i> <i>Chardonnay, France</i>	55.00

ROSÉ WINES			
	175ml	250ml	750ml
Pinot Grigio Rosé delle Venezie, Il Caggio <i>Veneto, Italy</i>	6.25	8.25	23.95
Provence Rosé, Chateau de la Deidiere, Famille Fabre v.vg <i>Grenache/Cinsault/Syrah, Provence, France</i>	8.45	11.55	33.50
FROM THE CELLAR			
Sancerre Rosé, Domaine Neveu <i>Pinot Noir, Sancerre, France</i>			45.50

RED WINES			
	175ml	250ml	750ml
Light & Elegant			
Pinot Noir, Domaine Villémaine <i>v.vg</i> <i>Val de Loire, France</i>			32.50
Medium-Bodied & Fruit-Forward			
Vega Del Rayo, Tempranillo <i>v.vg</i> <i>Tempranillo, Rioja, Spain</i>	6.65	9.25	26.25
Merlot, Grand Chataignier, Domaine de la Baume <i>Pays D'Oc, France</i>	7.45	10.25	27.95
Montepulciano D’Abruzzo, Il Caggio <i>Tuscany, Italy</i>	6.25	8.25	23.95
Côtes du Rhône, Delas Frères <i>v.vg</i> <i>Syrah/Grenache, Rhône Valley, France</i>			31.50
Full-Bodied & Bold			
Malbec Cristobal 1492, Don Cristobal <i>v.vg</i> <i>Mendoza, Argentina</i>	8.25	10.95	29.75
Estate Red, Meerlust <i>v.vg</i> <i>Bordeaux Blend Stellenbosch, South Africa</i>			42.50
The Black Craft Shiraz, Smalltown Vineyards <i>v.vg</i> <i>Barossa, Australia</i>			35.95

FROM THE CELLAR	
Saint Joseph, Les Challeys, Delas Frères <i>v.vg</i> <i>Syrah, Rhône Valley, France</i>	64.50
Marqués de Murrieta Reserva Tempranillo <i>Rioja, Spain</i>	61.50
Chorey Lès Beaune, Maison Albert Bichot <i>v.vg</i> <i>Pinot Noir, Burgundy, France</i>	65.50

NON ALCOHOLIC		
	200ml	750ml
Nozeco Brut Sparkling <i>v.vg</i>	7.45	20.45
La Baume Sensation Chardonnay <i>France</i>		16.75
La Baume Sensation Rosé <i>Grenache Cinsault, France</i>		16.75
Hans Greyl Sauvignon Blanc <i>New Zealand</i>		25.50

DRAUGHT BEER CIDER			
	abv	Pint	Half
Heineken Zero	0%	5.25	2.70
Fosters	4.0%	5.95	3.05
Bulmers Strongbow	4.5%	6.00	3.05
John Smiths Smooth	3.4%	5.60	2.85
Guinness	4.1%	6.85	3.50
Stella Artois	4.8%	6.70	3.40
Heineken	5.0%	7.25	3.70

BOTTLED BEER CIDER	
Birra Moretti 0% 330ml	3.90
Corona Cero 0% 330ml	3.90
Stella Gluten Free 330ml	4.80
Guinness 0% 440ml	4.95
Birra Moretti 330ml	5.05
Old Mout Cider 0% 500ml Berries & Cherries	5.35
Corona 330ml	5.60
Inch’s Cider 500ml	6.10
Old Mout Cider 500ml Berries & Cherries Kiwi & Lime	6.15

SOFT DRINKS	
Tango 330ml	2.85
Diet 7up 330ml	3.00
Irn Bru 330ml	3.00
Pepsi Pepsi Max 330ml	3.00
Fruit Juices 200ml Pineapple Cranberry Tomato	3.05
Apple Juice 250ml	2.95
Orange Juice 250ml	3.05
Appletiser 275ml	3.75
Britvic Apple 55 275ml	3.90
J2o 275ml Orange & Passion Apple & Mango Apple & Rasp	4.00
Double Dutch Mixers 200ml	4.05
Red Bull 250ml	4.25
Water Still & Sparkling 330ml 750ml	2.90 4.85

