



Portelet Menu

FOR THE TABLE NIBBLES

Fried Halloumi Bites ✓ Honey balsamic, pumpkin seeds	8.50	Half Pint of Scampi Tartare sauce, lemon	11.00
Pigs in Blankets Gochujang honey glaze	8.50	Garlic Bread Garlic Bread & Cheese ✓	5.75 6.75
Chicken Wings Spicy BBQ glaze, blue cheese dip	8.50	Bread Board ✓ Jersey butter, dipping oils	5.50

SHARING

Loaded Nachos ✓ Mexican salsa, jalapeños cheddar, sour cream, guacamole Add: Smokehouse Pulled Brisket Beef 7.95 Chorizo Chilli Con Carne 8.50	12.95	Seafood Platter Moules, smoked salmon, prawns, squid, garlic king prawns, Marie rose sauce, baguette	34.50
Surf & Turf Board Rib eye strips, king prawns, garlic butter, chips, rocket & Parmesan salad	38.95	Meat Platter Smoked BBQ pork ribs, spicy chicken wings, sticky beef, pigs in blankets, onion rings, salad, garlic butter, truffle & Parmesan chips	34.50

STARTERS

Butternut Squash & Coconut Velouté vg Spiced roasted chickpeas, baguette	6.75	Garlic King Prawns & Rosario Chorizo Sautéed in Jersey garlic butter, lemon with bread to dip	13.50
Crispy Whitebait Lemon, sea salt, tartare sauce	9.95	Oak Smoked Scottish Salmon & Prawns Marie rose sauce, lemon, Jersey buttered brown bread	13.50
Pâté de Campagne Farmhouse style coarse terrine, mustard fruit compote, French pickles, baguette toast	10.95	Black Pudding & Poached Egg Sautéed potatoes, mushrooms	11.50
Panko Fried Brie ✓ Cumberland red current sauce, dressed winter leaves	10.95	Moules à la Crème or Thai Style Cream, white wine, parsley, crusty bread or Aromatic Thai Chilli & Spring Onion Main served with chips	Starter 11.95 Main 19.95
Salt & Pepper Squid Chilli, spring onion, lime mayonnaise	11.75		

FISH & SEAFOOD

Traditional Fish & Chips Battered fish fillet, mushy peas, chunky chips, tartare sauce	18.50	Smoked Haddock Fishcakes Poached egg, spinach, grain mustard butter sauce, new potatoes	18.95
Portelet Seafood Chowder Hake, salmon, prawns, mussels, potatoes, smoked fish broth, crusty bread	19.95	Herb Crusted Baked Scottish Salmon Café de Paris steamed potatoes, lobster bisque sauce, tenderstem broccoli	26.95

VEGETARIAN & VEGAN

Crispy Halloumi & Red Onion Burger ✓ Red onion chutney, rocket, tomato, chunky chips, coleslaw	18.95	Linguine Puntanesca Mediterranean vg Aubergine, courgette & tomato sauce, linguine pasta	17.25
Vegan Tamil Curry vg Butternut squash, chickpeas, lentils, coconut, basmati rice	17.95		

MAINS & STEAKS

Baked Gammon "Limerick Style" Mashed potato, buttered cabbage, cream parsley sauce Add: Fried St Ewe egg	18.95 1.50	Chicken Schnitzel Spring onion mash, broccoli, Parmesan, wild mushroom cream sauce Add: Fried St Ewe egg	18.25 1.50
Slow Roasted Pork Belly Apple & cider glaze, black pudding, champ mash, buttered savoy cabbage, cider & roast onion jus	19.95	10^{oz} Sirloin Steak Mixed mushrooms, steak chips, rocket & Parmesan salad	30.00
BBQ Baby Back Ribs Tender cooked BBQ pork ribs, tangy BBQ sauce, coleslaw, chips	18.50	10^{oz} Ribeye Steak Mixed mushrooms, steak chips, rocket & Parmesan salad Add to your steak: Peppercorn Sauce Garlic Butter Mushroom Cream Steak Sauce	32.00 2.95
Roast Confit of Duck Garlic roast potatoes, red onion marmalade, buttered kale, clementine, grain mustard & herb sauce	21.95	Garlic King Prawns Onion Rings	9.50 5.95



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BURGERS

Trinity Manor Farm Beef Burger Smoked bacon, mature cheddar, lettuce, tomato, gherkins, chunky chips, coleslaw	18.50
Smokehouse Pulled Beef Brisket Burger Trinity beef burger, smoked pulled brisket, tomato, mature cheddar, onion jam, BBQ glaze, lettuce, gherkins, chunky chips, coleslaw	19.95
Buttermilk Chicken Burger Smoked bacon, cheddar, lettuce, tomato, gherkins, chipotle mayo, chunky chips, coleslaw	18.50

SALADS

Classic Grilled Chicken Caesar Salad Baby gem, Parmesan, croutons, anchovies, crispy pancetta, boiled St Ewe egg	19.50
Asian Crispy Chilli Beef Salad Cucumber, iceberg, rocket, carrot, shaved cabbage, Asian dressing	19.95

PIZZA

Margherita ✓ Tomato sauce, mozzarella, basil	12.95
Autumn Harvest vg Roasted squash, spinach, vegan cheese, chilli oil	13.50
Hawaiian Tomato sauce, mozzarella, ham, pineapple	15.50
Wild Mushroom & Blue Cheese Tomato sauce, mozzarella, mushrooms, blue cheese, rocket, Parmesan	16.50
Pepperoni Feast Tomato sauce, mozzarella, pepperoni, jalapeños,	16.75
Pulled Beef Brisket BBQ sauce, mozzarella, brisket, red onion, crispy onions	18.50
Swedish Kebab Pizza Kebab meat, fresh tomato, mozzarella, red onion, tomato sauce, lettuce, garlic dressing	16.95

DESSERTS

Sticky Toffee Pudding ✓ Butterscotch sauce, Jersey Dairy vanilla ice cream	9.25
Warm Jersey Black Butter & Almond Tartlet ✓ Served with dulce de leche cheesecake cream	9.25
Warm Dark Chocolate Brownie ✓ Salted chocolate Jersey fudge sauce, Jersey Dairy vanilla Ice cream	9.50
Mulled Berry Compote Vegan Sundae vg Kellys vegan vanilla ice cream, mulled berry compote, toasted almonds, Biscoff crumbs	8.95

COFFEES | TEAS | TIPPLES

Single Espresso Double Espresso	3.50 3.75
Flat White Coffee	3.75
Americano	3.75
Cappuccino	3.75
Latte	3.95
Add: A Shot Of Hazelnut Caramel Vanilla Syrup	0.75
Hot Chocolate	4.25
Add: Cream & Marshmallows	1.00
Mocha	4.25
Soy & oat milk available	
Teas	3.75
English Breakfast Tea Herbal Tea Selection	

PIES & CURRIES

Portelet Pie Slow cooked beef in short crust pastry, mash, roast carrots & kale, onion gravy	18.50
Portelet Fish Pie Hake, salmon, Atlantic prawns, boiled egg, garden peas, seasonal vegetables, creamy mash topped with cheddar,	19.25
Chicken Katsu Curry Breaded chicken, red onion pickle, aromatic rice	18.50

SANDWICHES

Monday To Saturday Lunchtimes Only
All served on ciabatta

Portelet Philly Steak Sandwich French Dip	19.50
Grilled sirloin steak, pulled beef brisket, mushrooms, melted cheese, Parmesan, BBQ glaze, skinny fries, caramelized onion jus to dip	

Philly Mushroom ✓ Caramelized onions & mushrooms, melted cheese, BBQ glaze	11.95
Atlantic Prawns Classic Marie rose sauce	11.95
Portelet BCLT Bacon, chicken, lettuce, tomato, mayonnaise	13.50
Add: Skinny Fries	2.50

SIDES

Chunky Chips vg	5.50
Skinny Fries vg	5.50
Onion Rings vg Crispy battered onion rings	5.95
Rocket & Parmesan Rocket leaves, Parmesan, olive oil	5.50
Chargrilled Tenderstem Broccoli vg Spiced Asian dressing	5.75
Champ Mash ✓ Creamed potato, spring onion, butter	5.75
Truffle & Parmesan Chips or Skinny Fries Truffle oil, Parmesan	6.50

Selection of Ice Creams ✓ Vanilla Strawberry Mint Chocolate Toffee Crunch Chocolate	per scoop 2.75
Selection of Sorbets vg Strawberry Mango	per scoop 2.75
Portelet Cheese Plate ✓ Stilton, mature cheddar, French brie, house biscuits, pickles	13.25
Affogato ✓ 2 scoops of vanilla ice cream, shot of espresso, Biscoff	8.95

Liqueur Coffees Jameson Whiskey Baileys Tia Maria Calvados Courvoisier	8.75
Hot Toddy Irish whiskey, hot water, lemon juice, honey	5.95
Classic Espresso Martini Vanilla vodka, Kalhua, espresso	10.95
Nutty Irish Man Frangelico, Baileys, fresh cream, on the rocks	10.95
After Dinner Shot Tequila Tequila Rose Sambuca Jagermeister Limoncello	4.95

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.