



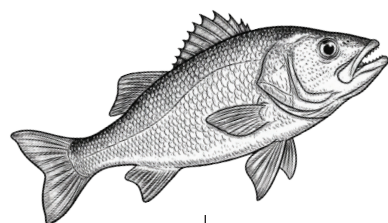
SUNDAY MENU

SNACKS

- Jersey Garlic Ciabatta (v) | 5.50
- Cheesy Jersey Garlic Ciabatta (v) | 6.95
Italian cheese
- Aspen Chips (v) | 6.50
truffle aioli & Parmesan
- Large Pitted Gordal Olives (vg) | 7.85
smoked almonds
- Chilli Beef Frank Sausage | 8.25
smoked BBQ Honey
- Spicy Chicken Wings | 8.50
fiery wings tossed in a house chilli blend of
cooling hot honey & aioli
- Honey Roasted Pigs in Blankets | 8.50
grain mustard gravy

STARTERS

- Soup of the Day v | 7.50
baguette, Jersey butter
- Spicy King Prawns | 12.95
battered prawns, sweet chilli sauce,
Asian vegetables
- 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



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

SIDES

- Peppercorn Sauce | 2.95
- Autumn Salad (v) | 5.95
creamy citrus mustard
- Cauliflower Cheese (v) | 6.00
- New Potatoes | 5.50
- Jersey Chips (v) | 5.50

AUTUMN SUNDAY ROAST MENU

2 course 28.50 | 3 course 33.50

TO START

Soup of the Day
Baguette, Jersey butter

Spicy King Prawns
Battered prawns in sweet chilli sauce,
Asian vegetables

Honey Caramelised Goats Cheese
Crusty bread, walnuts, salad garnish

SUNDAY ROASTS

Roast Sirloin of Beef

Slow Roasted British Lamb Shoulder

Roast Pork Belly

Baked Butternut Squash & Lentil Parcel
Roast maple parsnips, carrots, kale, buttered broccoli,
rich gravy, Yorkshire pudding

Sunday Extras for the Table
Gratinated Cauliflower Cheese | 6.00
Autumn Vegetable & Leek Gratin Parmesan Crumb | 6.50
Honey Roasted Pigs In Blankets | 7.50
grain mustard gravy

DESSERTS

Classic Profiteroles
Whipped cream, chocolate sauce

Apple Crumble
Creamy custard

Sticky Toffee Pudding
Jersey Dairy vanilla ice cream,
Toffee sauce

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

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

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

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

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

