

Portelet Sunday Menu

FOR THE TABLE NIBBLES

Fried Halloumi Bites V — 8.50
Honey balsamic, pumpkin seeds

Pigs in Blankets — 8.50
Gochujang honey glaze

Chicken Wings — 8.50
Spicy BBQ glaze, blue cheese dip

Half Pint of Scampi — 11.00
Tartare sauce, lemon

Garlic Bread | Garlic Bread & Cheese V — 5.75 | 6.75

Bread Board V — 5.50
Jersey butter, dipping oils

SHARING

Loaded Nachos V — 12.95
Mexican salsa, jalapeños cheddar, sour cream, guacamole
Add:
Smokehouse Pulled Brisket Beef 7.95
Chorizo Chilli Con Carne 8.50

Surf & Turf Board — 38.95
Rib eye strips, king prawns, garlic butter, chips, rocket & Parmesan salad

Seafood Platter — 34.50
Moules, smoked salmon, prawns, squid, garlic king prawns, Marie rose sauce, baguette

Meat Platter — 34.50
Smoked BBQ pork ribs, spicy chicken wings, sticky beef, pigs in blankets, onion rings, salad, garlic butter, truffle & Parmesan chips

STARTERS

Chef's Homemade Soup of the Day — 6.75
Baguette, Jersey butter

Smooth Duck Liver Pate — 10.50
Cranberry, toasted brioche

Pâté de Campagne — 10.95
Farmhouse style coarse terrine, mustard fruit compote, French pickles, baguette toast

Panko Fried Brie V — 10.95
Cumberland redcurrent sauce, dressed winter leaves

Salt & Pepper Squid — 11.75
Chilli, spring onion, lime mayonnaise

Garlic King Prawns & Rosario Chorizo — 13.50
Sauteed in Jersey garlic butter, lemon with bread to dip

Oak Smoked Scottish Salmon & Prawns — 13.50
Marie rose sauce, lemon, Jersey buttered brown bread

Black Pudding & Poached Egg — 11.50
Sauteed potatoes, mushrooms

Moules à la Crème or Thai Style — Starter 11.95
Cream, white wine, parsley, crusty bread
or
Aromatic Thai Chilli & Spring Onion
Main served with chips — Main 19.95

PORTELET CLASSICS

Traditional Fish & Chips — 18.50
Battered fish fillet, mushy peas, chunky chips, tartare sauce

Portelet Seafood Chowder — 19.95
Hake, salmon, prawns, mussels, potatoes, smoked fish broth, crusty bread

Herb Crusted Baked Scottish Salmon — 26.95
Café de Paris steamed potatoes, lobster bisque sauce, Tenderstem broccoli

BBQ Baby Back Ribs — 18.50
Tender cooked BBQ pork ribs, tangy BBQ sauce, coleslaw, chips

Chicken Schnitzel — 18.25
Spring onion mash, broccoli, Parmesan, wild mushroom cream sauce
Add:
Fried St Ewe's egg 1.50

10oz Ribeye Steak — 32.00
Mixed mushrooms, steak chips, rocket & parmesan salad
Add to your steak:
Peppercorn Sauce | Garlic Butter | Mushroom Cream | Steak Sauce 2.95
Garlic King Prawns 9.50
Onion Rings 5.95

VEGETARIAN & VEGAN

Vegan Tamil Curry vg — 17.95
Butternut squash, chickpeas, lentils, coconut, basmati rice

Linguine Puntanesca Mediterranean vg — 17.25
Aubergine, courgette, tomato sauce, linguine pasta

BURGERS

Trinity Manor Farm Beef Burger — 18.50
Smoked bacon, mature cheddar, lettuce, tomato, gherkins, chunky chips, coleslaw

Smokehouse Pulled Beef Brisket Burger — 19.95
Trinity beef burger, smoked pulled brisket, tomato mature cheddar, onion jam, BBQ glaze, lettuce, gherkins, chunky chips, coleslaw

Buttermilk Chicken Burger — 18.50
Smoked bacon, cheddar, lettuce, tomato, gherkins, chipotle mayo, chunky chips, coleslaw

Crispy Halloumi & Red Onion Burger V — 18.95
Red onion chutney, rocket, tomato, chunky chips, coleslaw

SALADS

Classic Grilled Chicken Caesar Salad — 19.50
Baby gem, Parmesan, croutons, anchovies, crispy pancetta, boiled St Ewe egg

Asian Crispy Chilli Beef Salad — 19.95
Cucumber, iceberg, rocket carrot, shaved cabbage, Asian dressing

SIDES

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

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.



Portelet Sunday Menu

SET MENU

2 course 28.50 | 3 course 33.50

TO START

Chef's Homemade Vegetable Soup v
Crusty bread, Jersey butter

Smoked Salmon & Prawn Roulade
Crème fraîche, sourdough bread

Smooth Duck Liver Pate
Cranberry, toasted brioche bread

SUNDAY ROASTS

Roast Rib Of Beef
Horseradish

Roast Pork Belly
Apple sauce

Half Herb Roast Chicken
Wrapped in bacon

Roasted Butternut Wellington v
Spinach, cumin, lentil

All Roasts Served With Roast Potatoes, Yorkshire Pudding, Buttered Cabbage Carrot & Swede Purée, Cauliflower Cheese, Roast Pan Gravy

EXTRAS FOR THE TABLE

Parmesan & Spring Onion Mash Potato 6.25

Sage & Onion Stuffing 4.95
Pan gravy

Garlic Sautéed Green Beans 5.95

Honey & Mustard Glazed Chipolatas 6.25

PUDDING

Pavlova Autumn Berries v
Lashings of cream

Creamy Coconut & Cinnamon Rice Pudding v

Cheese Plate v
Celery, grapes, biscuits

Classic Lemon & Lime Sponge Trifle v

JUST A ROAST
Served Every Sunday

Roast Beef
Yorkshire pudding & all the trimmings
21.95

Half Herb Roast Chicken
Wrapped in bacon
19.95

Roast Pork Belly
Crackling & all the trimmings
19.95

Vegetarian Wellington
All the trimmings
18.95

DESSERTS

Creamy Coconut & Cinnamon Rice Pudding v — 8.75

Warm Jersey Black Butter & Almond Tartlet v — 9.25
Served with dulce de leche cheesecake cream

Autumn Berry Pavlova v — 8.75
Lashings of cream

Mulled Berry Compote Vegan Sundae vg — 8.95
Kellys vegan vanilla ice cream, mulled berry compote, toasted almonds, Biscoff crumbs

Selection of Ice Creams v — per scoop 2.75
Vanilla | Strawberry | Mint Chocolate | Toffee Crunch | Chocolate

Selection of Sorbets vg — per scoop 2.75
Strawberry | Mango

Portelet Cheese Plate v — 13.25
Stilton, mature cheddar, French brie, house biscuits, pickles

Affogato v — 8.95
2 scoops of Jersey Dairy vanilla ice cream, shot of espresso, Biscoff biscuit

COFFEES | TEAS | TIPPLES

Single Espresso — 3.50

Double Espresso — 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 & Marshmallowa — 1.00

Mocha — 4.25
Soy & oat milk available

Teas — 3.75
English Breakfast Tea | Herbal Tea Selection

Liqueur Coffees — 8.75
Jameson Whiskey | Baileys | Tia Maria | Calvados | Courvoisier

Hot Toddy — 5.95
Irish whiskey, hot water, lemon juice, honey

Classic Espresso Martini — 10.95
Vanilla vodka, Kalhua, espresso

Nutty Irish Man — 10.95
Frangelico, Baileys, fresh cream, on the rocks

After Dinner Shot — 4.95
Tequila | Tequilla Rose | Sambuca | Jägermeister | Limoncello

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