

Start with a glass of

Laurent-Perrier

Champagne and a
Guernsey Oyster
£15.95

BALTHAZAR

BAR & RESTAURANT

HEAD CHEF CALLUM PEARSON'S MENU

STARTERS

Welcome



to where
you belong

Herm Oysters

Au natural, shallot and red wine vinegar /
Tempura and Tartare sauce £2.75 each gf/df

Guernsey Scallops

Asian tiger dressing, wakame, sesame £12.95 gf/df

Local Picked Guernsey King Crab

toasted sourdough, citrus crème fraîche £10.95 gf/df

Buratta

Guernsey tomatoes, basil, radish, toasted sourdough £9.50 gfo

Crispy Duck Salad

watermelon, toasted cashews £10.95 gf/df

12 Hour Beef Short Rib Croquettes

cheddar, kimchi, bone marrow aioli £10.05

Crispy Cajun Calamari

mango and chilli salsa, sweet chilli £10.05 gf/df

Grilled Butterflied Black Tiger Prawns

lemon and garlic butter £10.95 gf/df

Baked Camembert

with rustic homemade bread £10.50 gfo

GRILL / CLASSICS

Beef wellington £29.50 gfo

Braised Beef wellington £27.95 gfo

Duke Baon Cheese Smash Burger £13.95 gfo

6/100g Fillet Steak £25.50 / £40.00

100g Rib Eye Steak £28.95

Lamb Chops £11.95 starter / £24.95 Main

190g Chateaubriand £69.95

Guernsey whole sea Bass

butterflied in lemon butter £36.95

SAUCES all gf

Bearnaise, Hollandaise, Smokey BBQ,

Garlic Butter, Bone Marrow Gravy,

Peppercorn, Diane, Blue Cheese £3.95 each

SIDES

Homemade chips £5 + truffle/parmesan £1.95 gf/df

Dirty Fries

chilli beef, jalapeños, mozzarella, crispy onion £7.00 gf

Sweet Potato Fries £6.50 gf/df

Mac and cheese £6 + truffle £1.95 bacon £1.50

New Potatoes £5 gf/df

Buttered or creamed Spinach £6 gf

Green Beans

almonds and shallots £6.50 gf/df

Onion Rings df £5 + Mozzarella £6

Spinach, walnut and Parmesan salad £5.95 gf

Buttered Asparagus £6.95 gf/df

Sautéed Garlic and Herb Mushrooms £5.95 gf/df

Seasonal Mixed Vegetables £5.95 gf/df

MAINS

Chicken £24.95 / Seafood £28.95 / Vegetarian £17.95 *Espetada* served with french fries or new potatoes gf/df

Battered Cod Fillet hand cut chips, mushy peas, tartare sauce £19.50 df

Chicken Parmigiana breaded chicken breast, rich tomato sauce, melted cheese, served with french fries £24.95

Local Dover Sole Meunière lemon and parsley butter, served with buttered new potatoes £M/P gf/df

Moules white wine, shallots, guernsey cream, served with toasted sourdough £10.95 starter / £20.50 Main gf/df

* Hand picked crab may contain shell. Please talk to us if you have a food allergy, intolerance or coeliac disease. We want to cater safely for everyone.