

Cocktails & Mocktails

Aphrodite's Melon Champagne Brut, Watermelon & St. Germain	£12.5	Le Polletan Cranberry, lime & orange essential extract	£5.5
Lolita's Kiss Castelnau Rosé, Rhubarb liqueur & Framboise	£13.5	Hugo No-go Elderflower, mint, lemon & fizzy grape juice	£7.5
Goosfrabba Ki No Bi Gin, matcha & star anise	£11	Passion of the Parker Passion fruit, orange & shot of fizzy grape juice	£8

Nibbles

Home baked bread crisps & dip Dill crème fraiche & sunset sauce (V)	£6
Serrano ham wrapped figs With virgin olive oil and rosemary (DF) (GF)	£7
Wonton baskets Filled with mango & avocado salsa (VE) (DF)	£6
Marinated olives With feta cheese cubes (GF)	£5

Sharing platters

Cheese & Charcuterie With figs, cherry tomatoes & walnuts	£19.5
Charcuterie With figs, cherry tomatoes & walnuts	£19.5
Cheese With figs, pear & apricot chutney & walnuts	£19.5
Plant-based With crudité, hummus & summer rolls (VE) (DF)	£19.5

Starters

Vegetable soup Ask our staff for this week's flavour. Served with toasted ciabatta (V)	£7	Mushroom arancini With tarragon mayo & rocket salad (VE) (DF)	£8
Hummus Chickpea, smoked paprika & red onion hummus with tomato salsa flatbreads (VE) (DF)	£9	Spring rolls Filled with goats' cheese & tomatoes, and apricot dipping sauce (V)	£9
Local pan-fried scallops With avocado carpaccio, cauliflower purée, asparagus and garden peas (GF)	£14	Guernsey crab & cheddar bake With a dollop of tomato & chorizo and toasted ciabatta	£14
Salmon Salmon tartare, salmon ceviche, pickled cucumber, chargrilled cucumber, apple & wasabi (GF) (DF)	£12	Duck liver parfait Served with homemade pear & apricot chutney, and toasted brioche	£9
Angus beef carpaccio With pickled onions, rocket salad & baby plum tomatoes, and toasted ciabatta (DF)	£13.5	Ham hock terrine With quail's egg, honey & mustard dressing, and toasted ciabatta	£9

Steaks from the Charcoa™ grill

8oz. 28 day-aged Angus Fillet Served with thick hand-cut chips & tomatoes	£31	10oz. 28 day-aged Hereford Ribeye Served with thick hand-cut chips & tomatoes	£28
28oz Chateaubriand for 2 Served with 2 portions of thick hand-cut chips, 2 sauces & tomatoes	£70	Special cuts available daily Ask our staff & check our specials boards for more information	
Sauces		Steak toppings	
Béarnaise	£2	Fried egg	£2
Peppercorn	£2	Brie	£2
Stilton	£2	Half grilled lobster	Market
Garlic & herb butter	£2	Fried onions	£2

Main courses

Beetroot risotto With vegan feta cheese & crispy basil (VE) (GF) (DF)	£15	Stir-fry noodles With grilled tofu (VE) (GF) (DF) Add grilled teriyaki chicken +£7.00	£15
Monkfish With celeriac purée, spinach, pickled mushrooms, lobster bisque (GF)	£26	Local sea bream Local new potatoes, grilled fennel, tomato salsa (GF) (DF)	£19
Panko-crumbed fish & chips With pea purée & tartare sauce	£16	Harissa-marinated lamb rump With cucumber yoghurt, beet & feta salad, and toasted flatbread	£24
Tender jerk chicken skewers With turmeric rice & mango salsa (GF) (DF)	£16	Surf & turf Crispy belly pork with grilled half lobster, mash potatoes and thyme jus (GF)	Market
Roasted duck breast With roasted potatoes, brie bonbons, kale, red wine & cherry jus	£22	Beef Brisket With roasted vegetable bake, pickled veg, BBQ glaze (GF) (DF)	£18

Burgers

Bean & sweet chilli With grilled pineapple, jalapeno salsa, and thick hand-cut chips (VE) (DF)	£15	Ocean burger With local seafood patty, tartare sauce, pickled veg, baby gem lettuce, and thick hand-cut chips	£15
JB's Flame-grilled beef With American cheese, tomatoes, baby gem lettuce, and thick hand-cut chips	£15	Burger toppings	
		Brie	£2
		Bacon	£2
		Fried egg	£2
		Extra patty	£7

Salads

Quinoa & Avocado With mango summer rolls, chickpeas, pineapple, and rocket (VE) (GF) (DF)	£12
Spicy jerk chicken thigh With mixed leaves, sweetcorn, and spicy dressing (GF) (DF)	£15
Teriyaki chicken breast With baby gem, cherry tomatoes, parmesan & teriyaki dressing (GF) (DF)	£14
Lobster salad Half grilled lobster, mixed leaves, roasted new potatoes, avocado, garlic butter (GF)	Market

Sides

Thick hand-cut chips	£4
Guernsey butter mash potatoes	£4
Roasted parsnip chips	£4
Chilli & soy tender stem broccoli	£4
Roasted seasonal vegetables	£4
Onion sautéed baby spinach	£4
Sautéed chestnut mushrooms	£4
House salad	£4
House bread basket	£4

The Chateaubriand Experience

3 course meal for two, 4 different wines £220

On our Chateaubriand Experience, guests are invited to the Chef's table with a view of the busy kitchen service.

A 3-course meal with a wonderful Chateaubriand as your main course is paired with a different wine for each course.

A glass of Champagne on arrival, a glass of wine with first course, sharing a premium bottle of red with main and a glass of dessert wine with your sweet, all of which are chosen by us to perfectly complement the dishes.

Booking in advance is essential.



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Desserts

Sticky toffee pudding With vanilla ice cream	£7	Chocolate fondant With salted caramel ice cream	£7
Bailey's salted caramel Savoiardi With mascarpone & chocolate dust	£7	Roasted fruit & nut crumble Vegan vanilla ice cream (VE) (DF) (GF)	£7
Cheesecake of the week Ask our staff for this week's flavour	£7	White chocolate mousse (GF)	£7
Ice cream or sorbet (per scoop) Salted caramel, honeycomb, strawberry, vanilla, chocolate or lime, passion fruit, mango	£2	Selection of cheese With mango chutney, walnuts, apples & artisan crackers	£9

Dessert wine

	75ml	Bottle
Dom. de la Pigeade, 2018 Muscat de Beaumes-de-Venise, 500ml	£5.5	£35
Royal Tokaji, 2017 Tokaji, Hungary, 500ml	£6	£39
Chateau Rieussec, 2017 Sauternes, France, 375ml	£13	£59
Chateau des Fesles, 2013 Bonnezeaux, France, 500ml	£14	£61
Rabl, Eiswein, 2016 Kamptal, Austria, 375ml	£15	£70
Chateau Rieussec, 2013 Sauternes, France, 750ml	/	£88
Kikelet, Aszu, 2013 Tokaji, Hungary, 500ml	£16	£100

Fortified wine

	75ml	Bottle
Pocas, LBV, 2015 Port, 750ml	£7	£50
Fonseca, 1977 Port, 750ml	£38	/
Howard's Folly, 1991 Carcavelos, 500ml	£15	£95
Pocas, Colheita, 1996 Tawny Port, 750ml	£10	£99
Pocas, Vintage 1997 Armagnac		£117

Brandy

	25ml
Cles des Duacs, VS*** Armagnac	£5
Puységur, 1968 Armagnac	£13
Puységur, 1979 Armagnac	£10
Hennessy, VS Cognac	£5
Remy Martin, VSOP Cognac	£7
Remy Martin, XO Cognac	£18
Pere Magloire, XO Calvados	£8
Lemorton, 15yo Calvados	£11

Dessert cocktails

Sinful Goat Frangelico, Amaretto, Mozart, Espresso	£10.5
Clockwork Orange Armagnac, Grand Marnier, Amaretto, Cream	£15
Roebuck Three aged rums, Aztec chocolate bitters	£11.5

Single malt

	25ml
Benriach, 24yo, Marsala Cask Speyside	£25
Cardhu 18yo Speyside	£7.5
Balvenie, 14yo, Caribbean Cask Speyside	£12
Oban, 14yo Highlands	£8
Dalmore, 18yo Highlands	£13
Glenmorangie, 18yo Highlands	£10
Laphroaig, 10yo Islay	£8
Laphroaig, Quarter cask Islay	£8
Caol Ila, 18yo Islay	£12
Hakushu, 18yo Japan	£14

Rum

	25ml
Ron Zacapa, Solera 23 Guatemala	£9
Havana, 7yo Cuba	£6
Havana, 15yo Cuba	£21
El Dorado, 21yo Guayana	£12
Diplomatico, Reserva Exclusiva Venezuela	£7

More spirits from all categories available at the bar.