

Sharing platters

Cheese & Charcuterie

£24

With Parma ham, Pastrami, salami, sliced chorizo, Stilton, Brie, smoked cheddar, figs, cherry tomatoes, walnuts, marinated olives & crackers (D,N,G,E)

Meat platter

£24

With ham hock, chicken gyozas, beef & chicken parfait, chorizo croquettes, stilton & figs wrapped in serrano, pickled vegetables, toasted brioche (MU,G,So,Se,D,E,Su)

Seafood platter

£26

With cured salmon, smoked salmon, crème fraiche crab, tiger prawns, cocktail prawns, scallops, pickled vegetables, wakame & ciabatta (F,D,CR,E,Su,G,Se,So)

Vegan platter

£22

With hummus, vegetable rolls, mushroom arancini, courgette fritters, roasted aubergines rolls & pickled vegetables **(VE)** (P,C,Se,G,So,Su)

Nibbles

Stilton cheese & figs wrapped in Serrano

£9

Drizzled in honey (D)

Gambas al Ajillo (3)

£10

Tiger prawns, garlic & chilli olive oil, charcoal flatbread (CR,G,)

Pancetta wrapped pears

£9

With virgin olive oil & rosemary

Marinated olives

£7

With feta cheese on top (D)

Chorizo & potato croquettes

£9

With mixed leaves (G,E)

House bread basket

£7

With sundried tomato pesto, basil pesto, balsamic & olive oil, and Guernsey butter (G,D,Su)

Starters

Vegetable soup

£7

Ask our staff for this week's flavour. Served with toasted ciabatta **(VE)** (C,G)

Wild mushroom arancini

£10

Arborio rice, chef's selection of wild mushrooms, vegan parmesan, mushroom sauce **(VE)** (G)

Hummus platter

£10

Chickpea, roasted paprika, roasted kidney bean, flatbread, cucumber slices, mixed olives **(V)** (Se,G)

Goats cheese spring rolls

£10

Tomato, apricot dipping sauce **(V)** (G,D,Su)

Pan-fried scallops & salmon roe

£18

Parsnip & white chocolate puree, crispy kale, champagne beurre blanc (Mo, F,D,S)

Guernsey crab & cheddar bake

£18

With a dollop of tomato & chorizo and toasted ciabatta (CR,G,D,Mu)

Smoked salmon & tartare cannelloni

£12

Cucumber wrapped salmon duo, beetroot & crème fraiche puree, pickled shimeji mushrooms, citrus vinaigrette (F,So,Mu,Su)

Beef & chicken liver parfait

£10

Served with homemade pear & apricot chutney, toasted brioche (G,D,Su)

Chicken gyozas

£10

Wakame salad, Chilli & soy dressing (G,So,Se)

Ham hock terrine

£10

Compressed apple & ginger, toasted brioche, wholegrain mustard & honey vinaigrette (G,D,E,Mu,Su)

Courgette fritters

£10

With beetroot relish, cucumber & mint yogurt (G,E,D,Su)

ALLERGEN KEYS:

C= celery; CR= crustacean; G= gluten;

E= eggs; F= fish; L= lupin; D= dairy

Mo= molluscs; Mu= mustard; N= nuts;

P= peanut; Se= sesame; So= soya; Su= sulphur

Steaks from the Charcoa™ grill

8oz. 28 day-aged Angus Fillet Served with thick hand-cut chips & tomatoes	£36	10oz. 28 day-aged Hereford Ribeye Served with thick hand-cut chips & tomatoes	£32
28oz Chateaubriand for 2 Served with 2 portions of thick hand-cut chips, 2 sauces & tomatoes	£80	Sauces Béarnaise (D,E,Su) £2.5 Peppercorn (D,C,G,Su) £2.5 Stilton (D,C,G,Su) £2.5 Garlic & herb butter (D) £2.5 Chimichurri (Su) £2.5	
Steak toppings Add fried egg £2, Brie (D) £2, Fried onions £2 Tiger prawns £6 (E,D,G,CR)		Ask our staff for special cuts available	

Main courses

Wild mushroom risotto Chef's mushroom selection, crispy sage, parmesan (VE) (D)	£8.5/£17	Stir-fry edamame noodles With grilled tofu (VE) (So) Add tikka chicken (Mu) + £8.00 Jerk chicken (Su) + £8.00 Fillet of salmon (F) + £14.00	£17
Pan-fried sea bream With homemade gnocchi, chimichurri sauce & spinach (F,G,Su)	£20	Pan-fried monkfish Sweet potato puree, potato fondant, broccoli, creamy shallots & roquette cider sauce (F,D,Su)	£27
Panko-crumbed fish & chips With pea purée & tartar sauce (F,G,Mu,Su)	£18	Harissa-marinated lamb rump With cucumber yoghurt, beet & feta salad, and toasted flatbread (D,G,Su)	£25
Tender jerk chicken skewers With turmeric rice & mango salsa (Su)	£18	Roasted duck breast With confit duck leg bonbons, red cabbage puree, bok choy and wild berries sauce (G,E,C,D,Su)	£26
Venison loin With truffle mash potatoes, kale, shallots, sweet potato puree (D)	£34	Crispy belly pork With sous-vide pork loin wrapped in serrano ham, crème onion puree, mash, tender steam broccoli & thyme jus (D,C,G,Su)	£22
JB's bourguignon loaded chips Puff pastry, coleslaw, jalapenos, cheddar cheese (G,D,E,Mu)	£17		

Burgers

Beetroot & chickpea burger Pickled vegetables, rocket salad, smoked paprika, vegan mayo and thick hand-cut chips (VE) (G,Su)	£15	Ocean burger With mixed fish patty, tartare sauce, pickled veg, baby gem lettuce, and thick hand-cut chips (F,G,Mu,Su)	£16
JB's Flame-grilled beef With American cheese, tomatoes, baby gem lettuce, and thick hand-cut chips (G,D)	£16	Burger toppings Add Brie (D) £2, Bacon £2, Fried egg (E) £2, Extra patty £8, BBQ pulled pork (Mu,So,Su) £4	

Salads

Kale & rocket Roasted butternut squash, soy seeds, red onion, figs, chickpea, tahini dressing (VE) (So,Se)	£14
Spicy jerk chicken thigh With mixed leaves, sweetcorn, and spicy dressing (Su)	£15
Chicken tikka Baby gem, rocket, cherry tomatoes, red onion, croutons, curry mayo (D,G,E,Mu)	£16
Butternut squash & pickled pear Mixed leaves, stilton cheese, pickled pear, walnuts, balsamic & olive oil dressing (D,N,Su)	£14

Sides

Mac & cheese (G,D) (add local crab (CR) +£7)	£8
BBQ pulled pork (Mu, So,Su) +£4)	
Thick hand-cut chips	£4
Guernsey butter mash potatoes (D)	£4
Chilli & soy tender stem broccoli (So)	£4
Roasted seasonal vegetables (N)	£4
Onion sautéed baby spinach (D)	£4
Sautéed chestnut mushrooms	£4
House salad (Su)	£4
Tomato Bois Boudrin (VE) (Su)	£4

