

TAPAS & GRILL

Meat

LAMB KOFTAS £13

Lamb Koftas served with tzatziki sauce and a cucumber and feta salad.

CHARCUTERIE £9 / £18

Selection of cold cut meats and duck with breads and pickled vegetables.

HONEY & SESAME PORK BELLY £8

Slow cooked pork belly tossed in honey and sesame. and topped with spring onion.

SALTED COD CROQUETTES £8

Flaked cod bound together with thick veloute and coated in seasoned breadcrumbs with a black garlic aioli.

GAMBAS PIL PIL £8

King prawns cooked in lemon oil with fresh garlic and chilli.

COCONUT SHRIMP £9

King prawns dipped in coconut batter and finished with a coconut bread crumb, served with a pineapple dip.

MEXICAN CORN RIBS £6

Fresh corn sliced into rib size pieces, smoked paprika butter and parmesan cheese.

PAN CON TOMATE £6

Toasted bread, garlic oil, finished with sweet cherry tomatoes and parsley.

SMOKED AUBERGINE & MISO DIP £7

Chargrilled aubergine emulsified with white miso and Moroccan spices.

MUSHROOM QUESADILLA £8

Sauted mushrooms and Guernsey cheese layered between tortillas served with a black garlic aioli.

COURGETTE FRITTERS £8

Grated and moulded courgette with red onion, parsley served with tzatziki.

POLPETTI £8

Italian meatballs in a tomato sauce topped with parmesan served with toasted sourdough.

CHILLI BEEF CHEEK TOSTADA £8

12 Hour braised beef cheeks cooked in a chilli marinade served with tortillas, pickled red onion and chipotle mayo.

PAN CON TOMATE PARMA HAM £9

Toasted bread, garlic oil, finished with sweet cherry tomatoes and parsley then topped with parma.

PRAWN TOAST £8

Finely chopped prawns, fried and coated with black and white sesame seeds served with sweet chilli and soy sauce.

SALT & PEPPER SQUID £9

Fresh squid, seasoned flour with salt and pepper seasoning.

SALMON CARPACCIO £12

fresh salmon served with sour cream, brushed with lemon & dill oil, capers and finished with sea salt and herb oil.

PADRON PEPPERS & LEMON £8

Padron peppers with smoked salt and lemon mayonnaise.

POTATO BRAVAS £6

Crispy potatoes lavished with garlic aioli and home made chilli and mango sauce.

MARINATED OLIVES £7.50

Green, black and kalamata olives marinated in a lemon and herb oil.

HOUMOUS £7

Smooth houmous served with crispy chickpeas, smoked paprika and breads.

GUACAMOLE & CHIPS £8

Classic guacamole served with tortilla chips

Seafood

Vegetarian

Grill

300g Ribeye £36

All our steaks are served with chunky chips / fries, salad and a choice of sauce.

Pepper Sauce

350g Sirloin £35

Bearnaise

Harissa Cauliflower Steak £18

Marinated Cauliflower served on harissa yogurt and topped with bread crumbs and crispy onions.

Sea Bass + Prawns £26

Sea Bass - Prawns - White Wine Sauce - Tenderstem Broccoli - Carrot - Herb Oil - Charred Lemon

Lobster £35 - £65

Local Lobster - Served with salad - garlic butter fries/chunky/jerseys

Chef's Cut

A special cut that Chef Jay has chosen - please ask for more details!