

Drinks Menu



Hot Beverages

Espresso	£4
Double Espresso	£4.5
Americano	£4.5
Latte	£4.5
Cappuccino	£4.5
Hot Chocolate	£4.5
English Breakfast Tea	£4
Flavoured Tea	£4.5

From the Bar

Vodka

House Pour Vodka	£4.5
House Pour Vanilla	£4.5
Ketel One	£5.5

Gin

House Pour Gin	£4.5
Tanqueray	£5
Wheadons Rock Samphire	£6
Pink Granite	£6
Hendricks	£6.5
Silent Pool	£7
Sea Level	£7
Sea Level Old Tom	£7

Tequila

Rooster Rojo	£5.5
Arette	£6
Don Fulano Blanco	£7.5
Don Fulano Barrel Proof Blanco	£8.5
Don Fulano Anejo	£9.5
Don Julio 1942	£15
Raicilla	£8.5

Mezcal

Rooster Rojo Joven	£6.5
Lost Explorer Espadin	£9.5

Rum

Takamaka Koko	£4.5
Kingston 62	£4.5
Havana 3 year	£5
Sagatiba Cacahca	£5
Appleton Signature	£5.5
Kraken	£6.5
Indica	£6.5
Diplomatico Reserva	£7.5
Indica Spiced	£7.5

American Whiskey

Makers Mark	£6
Elijah Craig	£7
Whistlepig Rye 6 year	£8.5
Whistlepig Farm 10 Year	£12.5

Brandy

Barsol Pisco	£5.5
Chateau Du Breuil Vsop	£6.5
Chateau Du Breuil 8 Year Old	£8
Chateau Montifaud Vsop	£8
Chateau Montifaud Xo 30 Yr	£12.5

Scotch Whisky

Sallywag	£7
Timorous Beastie	£5.5
The Epicurean	£6
Rock Island	£7
Big Peat	£7

Other Whiskies

Jamesons	£5
Blackbush	£6.5
Taketsura	£10.5

Liqueurs

Adriatico	£4.5
Aperol	£4.5
Apricot Brandy	£3.5
Baileys	£5
Campari	£6.5
Cassis Noir	£4
Chambord	£5
Chinola	£4.5

Licor 43	£4.5
Mures	£3.5
Saint Germain	£5
USIT Coffee	£4.5
USIT Gingerbread	£4.5
USIT Kummell	£5.5
USIT Orange	£5.5
USIT Strawberry and Vanilla	£5.5

Non-Alcoholic Spirits

Lyres Amaretti	£4
Lyres White Cane Spirit	£4
Lyres American Malt	£4
Lyres Italian Spritz	£4
Lyres Aperitif Rosso	£4
Lyres Italian Orange	£4
Lyres Gin	£4
Almave	£4

Softs

Schweppes Tonic	£3
Schweppes Light tonic	£3
Coke 200ml	£3
Diet Coke 200ml	£3
Lemonade 200ml	£3
Canada Dry Ginger Ale	£3
Ginger Beer	£3

Water

Large Still	£5
Large Sparkling	£5
Small Still	£3
Small Sparkling	£3

Beers and Cider

Draught

Cruzcampo Pint	£6.5
Half	£3.5

Bottle

Kirin Ichiban 330ml	£5.5
Corona	£5.5
Peroni Gluten Free	£6.5
Krombacher	£6.5
Stinky Bay	£6.5

Can

Guinness Can	£5.5
John Smith Can	£5.5

Cider

Inch's Cider	£78
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Alcohol Free Beer

Corona Cero	£5.5
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Please note that a discretionary service charge of 12.5% is added to your bill, should you not wish to pay this, please let a member of our team know. This money goes directly to our staff.

Opening times

Monday	Closed
Tuesday	4:00pm to 12:00am
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Sunday	Closed

Find us at;
The Sundown, 4 Wharf Street,
St Helier, JE2 3NR

For bookings please email;
info@thesundown.co.uk

Wine and Cocktails Menu



White

White Vermentino £30
Xavier Roger 'Coquille De Mer' -
Languedoc 2023 Vgn
£6 / £8 / £10.5

Folle Blanche £30
Gilbert Chon Gros-Plant Du Pays
Nantais Sur Lie 'Perle Bleue' 2023
£5.50 / £7.50 / £10

Rioja Blanco £36
Beronia

Chenin/Chardonnay £39
Oldenburg Cooler Than <Cl° White
Blend 2022
£7 / £9.50 / £13

Albarino £39
La Huida Condes De Albarei
2022/23

Chenin Blanc £41
Ghost In The Machine Skin
Contact

Gavi Di Gavi £42
Roberto Sarotto Docg Del
Comune

Chablis £49
Domaine Seguinot Bordet 2022/23
£9 / £12.50 / £17

Sauvignon Blanc £49
Little Beauty New Zealand

Gruener Veltliner £53
Weingut Weszeli 'Felix' - Lower
Kamptal 2022 Org/Vgn

Alvarinho £54
Quinta Soalheiro - Minho 2022/23
Vgn

Chardonnay £53
Simpsons Wine Estate 'Gravel
Castle' Kent 2022 Veg/Vgn

Chardonnay £55
Wente Riva Ranch Monterey 2021
£11 / £14.50 / £19.50

Chablis Premier £67
C Fourchaume Domaine Seguinot
Bordet 2022

Rose

Piquepoul Noir Rose £30
Vignobles Foncalieu Languedoc
2022 Veg/Vgn
£5.50 / £7.50 / £10

Côtes De Provence £42
Peyrassol Les Papillons Bleus
Rosé, Organic
£8 / £10.50 / £14.50

Rosato £44
Scalunera Etna, Torre Mora

Cotes De Provence £48
By Ott Rose

Red

Tinto £30
Terra Boa Old Vine Beira Alianca
2022
£5.50 / £7.50 / £10

Primitivo £32
Zensa Di Salento Igp Salento -
Puglia 2022 Org/Bio/Nat/Vgn
£6 / £8 / £10.50

Rioja Crianza £35
Beronia, Cza Edicion Limitada

Pinot Noir £35
Nepenthe Altitude 2020

Cotes Du Rhone £37
M. Chapoutier Rouge 2023 Org/Bio

Malbec £39
Barrel Selection Don Cristobal 2020

Merlot/Cabernet £39
Oldenburg Cooler Than <Cl° Red
Blend 2021

Malbec-Viognier £40
Ghost In The Machine
£7.50 / £9.50 / £13

Syrah Gamay £40
La Boheme Act 4 Yarra Valley 2019

Cabernet Franc £41
Ghost In The Machine

Bodegas Y Vinedos £44
Merayo Mencia 'Las Tres Filas'
- Do Bierzo 2022 Vgn
£8.50 / £11.50 / £15.50

Cabernet Sauvignon £44
Mitolo 'The Jester' 2020

Rosso £48
Scalunera Etna, Torre Mora
£9 / £12.50 / £17

Malbec £67
Luigi Bosca 'De Sangre' Single
Vineyard Doc - Luján De Cuyo,
Mendoza 2021

Saint Joseph £72
Les Challeys Delas Freres 2022

Sparkling

Cremant De Bourgogne £36
Terres Secretes 'Blanc De Blancs' NV
£9.5

Olivier Père et Fils £60
Brut 'Cuvee Origine' NV

Billecart-Salmon £85
Brut Reserve NV

Billecart-Salmon £110
Brut Le Rose NV

Ruinart £110
Blanc de Blancs NV

Dom Perignon £275
Millesime 2013 Brut

Alcohol Free

Darling Cellars White £23
South African Sauvignon Blanc

Darling Cellars Red £23
South African Shiraz

Darling Cellars Rose £23
South African Rose

Amie Sparkling Rose £30
French Sparkling Rose

Cocktails

Pineapple Basil Daiquiri £14
Rum, Pineapple and Basil

Clover in Vienna £14
Raspberry, vanilla and Gin

Bourbon Maple Sour £15
Bourbon and Maple

Gingerbread Dark 'n' Stormy £14
Rum, Gingerbread and Ginger Beer

Strawberry Rhubarb Spritz £14
Strawberry, Rhubarb, Aperol &
Crémant

Raspberry Rye Sour £15
Rye Whiskey, Citrus, and Raspberry

Vanilla Chai White Russian £14
Vanilla, Chai, Coffee and Milk

Vanilla Bourbon Sour £14
Bourbon, Lemon and vanilla

Almondine £14
Amaretto, Lemon & Almond

Paloma £14
Tequila, Grapefruit and Lime

Raspberry Fizz £14
Gin, Raspberry and Sparkling Wine

Irish Coffee £13
Irish whiskey, coffee and cream

Espresso Martini £14
Kraken, Coffee & Vanilla

Passion Fruit Cooler £14
Tequila, Chinola Passion Fruit and
Vanilla

Lychee Margarita £14
Tequila, Elderflower & Lychee

Mango Chilli Margarita £15
Tequila, Mango, chilli & lime

Strawberry Basil Margarita £14
Tequila, Strawberry & Basil

Watermelon Cooler £14
Tequila, Watermelon, Lavender
& Mint

Smokey Pineapple Mezcalita £14
Mezcal, Pineapple and Lime

Peach Mezcalita £14
Mezcal, Peach, Vanilla and lime

Parisian Sidecar £16
Cognac, Elderflower and lemon

Margarita £14
Tequila, Lime, Orange

Torredor £14
Tequila, Apricot and Lime

Pineapple Jalapeño Margarita £14
Tequila, Pineapple and chilli

On top of our menu, we can also
offer a wide range of classic and
contemporary cocktails.

All of our cocktails above are
available using non alcoholic spirits
too if you wish to enjoy a drink
without the alcoholic content

Food Menu



Food Menu

Allergens:

- 1 Celery
- 2 Gluten
- 3 Crustacean
- 4 Egg
- 5 Fish
- 6 Lupins
- 7 Dairy
- 8 Mollusc
- 9 Mustard
- 10 Nuts
- 11 Peanuts
- 12 Sesame
- 13 Soya
- 14 Sulphite

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Meat

Teriyaki chicken wings,
toasted sesame seeds
2-12-13

Smoky beef Slider,
homemade bun, gherkin
spiced sauce
2-4-7-8-9-10

Baby Chorizo in red
wine sauce
2-9-14

Pork Spring Roll, spiced
hoi-sin sauce
2-5-10-12-13

House Pate, potato
cannelloni, mint caviar
7

4oz Surf and turf,
fillet steak, king prawns,
chimichurri
3-5-7

Shredded Shoulder of
Lamb with a herb and
pecorino crust, served
with a rich jus
1-2-4-7

Ribs glazed with a
homemade sweet chilli
12-13

£8

£7

£11

£9

£6

£15

£13

£8

Fish

Pan seared scallops, served
with butter sauce and caviar
5-7-8-14

Octopus, Cypriot style,
parsley, oregano and lemon
8-13-14

Crab and prawn toast
with sesame seeds, served with
a soy, soya bean and chilli sauce
2-3-7-12-13

Gravlax of Salmon with
Red Cabbage and Local
Gin, served with a wasabi
cream cheese and chicken
skin on a crostini
2-4-5-7-9-14

Moroccan Bon-Bons, with
king prawns served with
a preserved lemon mayo.
2-3-4-5-7-9-12

Salt and Pepper Cuttlefish,
Garlic and Nduja Aioli
4-8-9

Pan fried King prawns
with chilli and ginger
2-3-7-14

£10

£10

£9

£10

£9

£9

£11

Vegetarian

Rosemary and Confit
Garlic Focaccia with
Chimichurri butter
2

Chickpeas and spinach
Slider, bun, guacamole sauce
2-4-8-9

Quails egg wrapped in
onion bhaji, served with
a mango chutney
4

Mushroom and Truffle
pate, potato cannelloni,
fruit caviar
7-9-14

Salt Baked, Maple Glazed
sweet potato with a sour
apple jus
1

Vegetable Spring Roll
– spiced hoi-sin sauce
2-5-10

Patatas Bravas, Tomato
and Nduja sauce, black garlic
Aioli (also available in VG)
4-9-14

£5

£6

£6

£6

£6

£8

£6

Sides

Homemade chips with
rosemary salt and pecorino
7

Pomme Aligoté Pureed potato
with cheese and butter
7-13

Broad Beans with Dill
and Garlic
7-13-14

Saag Gobi – Riced
Cauliflower with spinach
with Indian spices

French Beans with
Radichio, honey and almonds
7-14

Dessert

Italian Cannoli
dark chocolate & pistacchio
2-4-7-10-11-13-14

Brownie
Chilli & Rosemary and Salted
Caramel
2-4-7

Spiced Baklava
With Walnuts and Kummel
2-4-7-10-11-14

£6

£6

£6

£6

£6

£6

£8

£6

Semolina Cake
with Strawberry and Vanilla
Liqueur, and a redcurrant and
cherry cream
2-4-5-10-14

Ice cream
Vanilla Dream, Swiss Chocolate or
Pistachio
2-4-7-10

Sorbet
Raspberry or Passionfruit and
Mango

Assiette (per person)
A selection of our desserts

£6

£5

£5

£11

Feeling like something a
little sweet but couldn't
manage a full dessert?

Have one of our paired
cocktail desserts for £15

Choose from one of the
following:

Vanilla Chai White Russian,
Irish Coffee or
Espresso Martini

And pair it with a piece of:

Brownie, Cannoli or
Baklava

Please let a member of staff know if you have any dietary requirements.