



SUGAREEF

Bar • Restaurant



A Casual Dining Experience..!

STARTERS

Bruschetta (V) 6.45

Griddled bread topped with roasted Mediterranean vegetables, melted mozzarella drizzled with basil pesto served in a balsamic glazed rocket salad.

Sticky Ribs (GF) 7.50

Slow roasted St Louis style pork spareribs basted in our chefs smoking BBQ sauce.

Asian Noodle Salad (V, GF)

Vegetables 7.00 - Chicken 7.95 - Beef - 8.45 Prawn 8.45

With a medley of julienne vegetables, mixed herbs & Chinese noodles dressed with soy, ginger and a teriyaki dressing.

Jersey Crab Stack 7.95

Local Crab meat mixed with new potatoes, spring onion, coriander with a light citrus and chive mayonnaise.

Home Baked Fish Cakes 7.45

Market fish of the day bound together with King Edward potatoes, herbs and lightly breaded and served with a sweet chilli dip.

A Trio Of Local Scallops 8.95

Served with chorizo and a drizzle of garlic and caper butter.

Gambas Pil Pil 7.95

Jumbo king prawns in a delicious garlic, paprika and chilli dipping sauce and served with bread.

SEASIDE MEALS

Fish and Chips 13.95

Cod loin in crispy batter served with hand cut triple dipped chips and homemade tar tar sauce.

Sea Bass 19.00

With wilted Jersey kale, sautéed potatoes, green beans and garlic & caper butter sauce.

Half Jersey Lobster 20.00

Served with a local Crab Potato Salad, Mary rose dipping sauce, bread and Jersey butter.

Seafood Antipasto 19.00

Local Crab, Smoked Salmon, Gambas Greenland prawns served with bread and Jersey butter.

Lemon Sole 19.00

Served with new potatoes, green beans and a creamy white wine and shallot sauce.

FLAVOURS OF THE WORLD

Sizzling Skillets (v)

Vegetable 13.95 • Chicken 14.95

Rib Eye Beef 16.95 • King Prawn 17.95

All sizzling dishes are a mild fusion of oriental spices, garlic, paprika, spring onion, oyster sauce, vegetables and served with steamed rice.

Sticky Rack Of Ribs (GF) 15.50

Slow roasted St Louis style pork spareribs basted in our chefs smoking bbq sauce and served with fries.

Espetadas 20.00 (GF)

Rib Eye Beef - Chicken - King Prawn

Marinated for 24 hours in herbs and oils and served with fries, salad and a choice of garlic butter or pepper sauce.

Linguini De Mare 17.50

Shrimp, Scallops and Salmon served in a creamy shallot and garlic sauce.

Thai Red Curry (GF) (V)

Vegetable 13.95 • Chicken 14.95

Beef 15.95 • King Prawn 16.95

A rich red curry sauce infused with kaffir lime leaves, lemon grass, basil & coriander finished with coconut milk served with basmati rice.

GRILL

SMOKE HOUSE BURGERS

All our burgers are topped with tomato, crispy iceberg in a soft Vienna roll and served with fries.

Gourmet House 13.95

Jersey beef homemade patty and melted jack cheese and gherkin.

Panko Chilli Chicken 12.95

Juicy chicken fillet in a light panko bead crumbs and spicy mayo.

Pulled Pork 14.50

A single Beef patty topped with pulled pork and bbq sauce.

Falafel 12.50 (V)

Chickpea patty with tahini sauce.

LIGHT BITES & SNACKING

Breaded Calamari Rings 6.50

Served with a homemade tartare sauce.

King Prawn Tempura 6.50

Served with our chef's special sweet chilli dip.

Jack Daniel's Spicy Chicken Wings 6.50

With a JD BBQ dipping sauce.

Meat Ball Skewer 6.50

Served with a spicy chilli and pickle paste.

Denver Fries 9.00

A skillet of fries with sliced beef and topped with melted cheese and pepper sauce.

Nacho Nachos 6.50

Homemade nacho chips with jalapeño peppers, salsa, sour cream and melted cheese.

ASK ABOUT OUR LUNCHTIME SANDWICH & SALAD BOARD.

LITTLE NIPPERS 6.95 (under 12s)

All our Childs dishes are served with fries and salad.

**5" Margherita Pizza • Chicken Dippers
6oz Burger • Cod Cojouns**

Jersey dairy vanilla ice cream 3.25

SIDE ORDER

Country Bread & Butter 3.00

Garlic Bread 3.50

Garlic Bread with Cheese 4.00

Fries 2.95

Cajun Fries 3.25

Hand Cut Chips 3.50

New Potatoes 3.50

Mixed Salad 3.50

Onion Rings 3.25

Beer for Chef 5.00

DESSERTS 7.00

Chocolate Fudge Cake

Served with Jersey cream.

Classic Strawberry Cocktail

Served with Jersey diary cream.

Belgian Chocolate Trio

Drizzled with a summer fruit coulis.

Cheese Cake of the day

Garnished with summer fruits.

Jersey Dairy Ice Cream Pot 5.95

Trio of Jersey dairy Ice cream.

Espresso Martini (cocktail) 10.00

Lavazza coffee, vodka and kahlua with sugar syrup.

