



Beach Side Tapas & Starters

12.00pm to 9.00pm

Red Pepper Hummus (V, VE) 8.50

Ciabatta bread and Jersey butter.

Bruschetta (V) 8.50

Cherry tomatoes, garlic, basil pesto, mozzarella.

Pork Belly Trio (GF, DF) 9.00

Slow cooked. BBQ dip.

Bang Bang Chicken Wings 9.00

Homemade spicy dip.

Crispy Chill Beef (DF) 10.00

Shredded crispy chili beef with Asian salad.

Tempura Prawns (DF) 10.00

Sweet chilli, lime & coriander dip.

Salt & Pepper Calamari 10.00

Lemon & herb mayo.

Jersey Hand Dived Scallops 14.00

Pancetta, pea puree, lemon squeeze.

Sides & Lights Bites

*Gourmet Salad 5.50, New Potatoes 4.50, Ciabatta Bread & Jersey Butter 3.50
Garlic Bread 4.60, Cheese Garlic Bread 5.20, Cajun Fries 4.20, Fries 4.00, Hand Cut Chips 4.40*



Main Meals

Seaside

Posh Fish and Chips 17.00

Icelandic cod loin in crispy batter, double dipped hand chips, garden peas, homemade tartar dip.

Fillet Of Sea Bream (GF) 21.00

Crushed new potatoes, snake beans, sun blushed tomatoes, garlic drizzle.

Sugareef Linguini 21.00

Market seafood of the week, creamy tomato sauce, garlic crostini.

Seafood Antipasto 24.00

Jersey crab meat, gambas, smoked salmon, prawns, ciabatta bread and dips.

Seafood Specials Of The Day (POA)

Ask our team for more info.

Landside

The Stackhouse Burger 17.00

Hanbao beef patty, Monterey Jack cheese, charred onions, gherkin and bacon, fries.

Bang Bang Chicken Burger 17.00

Panko fillet, light mayo, crunchy lettuce, tomato, homemade spicy dip.

Sizzling Fajita (V,VE)

*Vegetable 18.00, Chicken 19.00 Beef 20.00, King Prawn 21.00
Mixed bell peppers, red onion, Cajun spices, fries, wraps and dips.*

St Louis Rack Of Ribs 19.00

Slow cooked rack, smoky BBQ sauce, fries & salad.

Chicken Espatada 20.00

Marinated in bay leaves, garlic and herbs, skewered and served with fries, salad and a choice of sauce (pink peppercorn or garlic butter).



*Explore the taste and aromas of Pan Asia by Sugareef.
Our dishes below are prepared with the finest ingredients and prepared with traditional
methods by our skilled chefs.*

Starters

Thai Fish Cake 9.00

Free range egg, wilted Jersey kale, coriander.

Sizzling Tiger Prawns 10.00

Garlic, chili, soy sauce, dipping bread.

Sushi Stack Duo 11.00 (GF)

Jersey crab meat, potato, light chive mayo & prawn, avocado, rice.

Mains

Pad Thai (VE, GF, DF)

Vegetable 18.00, Chicken 19.00, Beef 20.00 or King Prawn 21.00

Rice noodles, bells peppers, snake beans, carrot.

Prickly Ash Beef Skewer 21.00

Tiger salad, Szechuan pepper sauce.

Lamb Goan Curry 22.00 (DF)

Spiced sauce, pilau rice, popadoms.



Vegan Board

Sugareef Beach Salad 16.00

Grilled tofu, baby gem, heritage tomato, peppers, carrot ribbons, cucumber, radish, basil pesto drizzle.

Red Thai Curry 18.00

Red curry paste, coconut milk, kaffir lime leaves, peppers, chillies, rice.

Vegan Burger 17.00

Field mushroom, diced peppers, cheeze, tomato chutney, fries.

Desserts

Milk Chocolate Dome 11.00 (V)

Sweet surprise, warm caramel pouring sauce.

Wonton Tower 10.00 ((V)

Jersey dairy Ice cream, summer fruits of the day.

Coconut Panna Cotta 9.00 (VE,GF,DF)

Topped with fruit coulis.

Rainbow Salad 9.00 (VE)

Fruits of the day.

Mini Cheese Board 12.00 (V)

French & English cheeses, celery, grapes, crackers & Jersey butter.

***Little Nippers* 9.00**

I Want MacDonald's – Mini Burger & Fries

I Want To Go Home – Margarita Pizza

I'm Not Hungry – Chicken Poppers & Fries

I Don't Want That – Cod Goujons & Fries

I'm To Hot – Jersey Dairy Ice Cream, Oreo Biscuit 4.00

Allergen Key

V = Vegetarian VE = Vegan GF = Gluten Free DF Dairy Free

(If you have severe reactions to food allergies please do not eat our food, we cannot guarantee your wellbeing)