



BAR AND RESTAURANT

STARTERS

SOUP OF THE DAY 9.00 (V,VE)

SERVED WITH WARM BREAD AND JERSEY BUTTER.

GRILLED SPROUTING 9.00 (V,GF)

BROCCOLI & BURRATA

GRILLED SPROUTING BROCCOLI AND BURRATA CHEESE, WITH ROCKET LEAVES, ALMOND AND CHERRY BALSAMIC REDUCTION.

GAMBAS PIL PIL 10.00

JUMBO KING PRAWNS IN GARLIC, CHILLI & PAPRIKA WITH DIPPING BREAD.

PORTOBELLO MUSHROOM 9.50 (V, GF)

PORTOBELLO MUSHROOM, DICED PEPPERS, GARLIC AND GOAT CHEESE.

CAESAR SALAD 16.00

BABY GEM, ANCHOVIES, CROUTONS, BACON, CAESAR DRESSING AND PARMESAN

ADD: CHICKEN 17.00

PRAWNS 18.00

GRAZING AND SHARING

POLENTA CHIPS 8.00 (GF)

HOMEMADE POLENTA CHIPS, WITH SPICY CAJUN MAYO TOPPED WITH SPICY CRUSHED MIXED NUTS.

SALT & PEPPER CALAMARI 10.00 (DF)

SWEET CHILLI SAUCE, CHILLI & LIME

BANG BANG CHICKEN WINGS 10.00

HOMEMADE SPICY DIP.

CRISPY CHILLI BEEF 10.00 (DF)

SHREDDED CHILLI BEEF WITH ASIAN SALAD

MEDITERRANEAN FLAT BREAD 8.50

PITA BREAD WITH HUMMUS, FETA CHEESE, CUCUMBER, ONION, TOMATO, BLACK OLIVES AND PESTO

ADD: CHICKEN 10.50

SMOKED SALMON 11.00

SIDES

**BREAD BASKET, GARLIC BREAD,
FRIES 4.50 EACH.**

**HAND CUT CHIPS, NEW POTATOES,
GOURMET SIDE SALAD 4.95 EACH**



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MAINS

POSH FISH N CHIPS 17.00

ICELANDIC COD LOIN IN CRISPY BATTER HANDCUT CHIPS, MUSHY PEAS, AND TARTAR SAUCE

PAN FRIED SEA BREAM 22.00

PAN FRIED SEA BREAM SERVED WITH CRUSHED BABY POTATOES AND SPROUTING BROCCOLI, TOPPED WITH BURRE BLANC SAUCE

CHICKEN SUPREME 18.00 (GF)

CREAMY MUSTARD CHIVE SAUCE, SERVED WITH DUPHINOIS POTATOES AND JERSEY KALE.

SEAFOOD ANTIPASTO 24.00

JERSEY CRAB MEAT, GAMBAS, SMOKED SALMON, PRAWNS, CIABATTA BREAD AND DIPS.

FILLET OF STEAK 28.00

FILLET OF STEAK, SERVED WITH HAND CUT CHIPS AND HOUSE SALAD. CHOICE OF PEPPERCORN OR GARLIC BUTTER SAUCE.

RAMEN BOWL 16.00 (V)

EGG NOODLES ON SEASONED VEGETABLE BROTH, SERVED WITH PAK CHOI, SAUTEED MUSHROOM, SPRING ONION, HALF BOILED EGG, AND FRIED GARLIC.

ROASTED PORK BELLY 17.00 (GF, DF)

ROASTED PORK BELLY, SERVED WITH MINTED MASHED POTATOES, WILD MUSHROOM AND CHERRY TOMATO. GRAVY.

FLAVOURS OF THE WORLD

LAMB GOAN CURRY 22.00 (GF, DF)

SOOTHING LAMB CURRY FROM GOA, RICH WITH AROMA OF COCONUT AND SPICE. SERVED WITH BASMATI RICE AND PAPPODOMS.

ST. LOUIS RACK OF RIBS 19.00 (GF, DF)

SLOW COOKED RACK, SMOKY BBQ SAUCE, FRIES & SALAD.

SIZZLING FAJITAS

MIXED BELL PEPPERS, RED ONION, CAJUN SPICES, FRIES, WRAPS AND DIPS

ADD: VEGETABLES 18.00 (V)

BEEF 20.00

KING PRAWNS 21.00

CHICKEN 19.00

LINGUINI AL FRUTTI DI MARE 22.00

SEAFOOD LINGUINI COOKED IN WHITE WINE SAUCE, CAPERS AND GARLIC, PARMESAN CHEESE. SERVED WITH GARLIC BREAD.

ESPETADA (GF)

MARINATED IN BAY LEAVES, GARLIC AND HERBS, SKEWERED AND SERVED WITH POLENTA FRIES, RICE, SALAD AND A CHOICE OF SAUCE (PINK PEPPERCORN OR GARLIC BUTTER.

BEEF 20.00

CHICKEN 19.00

PORK 18.00

KING PRAWNS 21.00

JERSEY HANBAO

THE HANBAO 17.00

BEEF PATTY, CHAR SUI PULLED PORK, TOMATO, BABY GEM.

THE STACKHOUSE 17.00

BEEF PATTY, MONTEREY JACK CHEESE, CHARRED ONIONS, GHERKIN AND BACON.

THE MELTDOWN 16.00

BEEF PATTY, DOUBLE STACK OF CHEDDAR CHEESE, BEEF TOMATO AND BABY GEM.

CHICKEN SCHNITZEL

BURGER 17.00

PANKO BATTERED FREE RANGE CHICKEN BREAST, BACON, MONTEREY JACK CHEESE, RED ONION.

CODS WALLOP 17.00

BATTERED ICELANDIC COD FILLET, TARTAR SAUCE, BABY GEM, TOMATO.



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VEGAN / VEGETARIAN

WILD MUSHROOM TRUFFLE RISOTTO 17.00 (V)

WILD MUSHROOMS, DICED SHALOTS, CHIVES & CRUSHED PEPPERCORNS, SERVED IN CREAMY WHITE SAUCE TOPPED WITH TRUFFLE OIL AND PARMESAN CHEESE.

VEGAN BAO BURGER 17.00 (VE)

PLANT BASED PATTY, TOMATO, BABY GEM, VEGAN HOUSE BURGER AND RELISH.

RED OR GREEN THAI CURRY 17.00 (VE)

RED OR GREEN CURRY PASTE, COCONUT MILK, KAFFIR LIME LEAVES, PEPPERS, CHILLIES, RICE.

OUR SUPPLIERS

WE CARE IMMENSELY ABOUT THE QUALITY, PROVENANCE AND SEASONALITY OF THE PRODUCE WE BUY, AND WORK WITH SUPPLIERS AND PRODUCERS OF THE SAME MINDSET, STRIVING TO BE SUSTAINABLE, WITH COMPLETE TRACEABILITY. THESE GUYS SHARE OUR PASSION AND WE'RE VERY PROUD TO WORK WITH THEM.

JERSEY DAIRY, VALLEY FOODS LE PETIT MENAGE FARM, JERSEY OYSTER COMPANY, FUNGI DELECTI, POTTAGE FARM EGGS, STODDART'S SCOTTISH BEEF

DESSERTS

STICKY TOFFEE PUDDING 9.00 (GF)

SERVED WITH TOFFEE SAUCE AND VANILLA ICE CREAM.

APPLE CRUMBLE 9.00

CARAMELISED GREEN APPLES, TOPPED WITH CRUMBLE, AND VANILLA ICE CREAM. SERVED IN A SIZZLING PLATE AND DRIZZLE WITH CARAMEL SAUCE.

CHOCOLATE FONDANT 9.00

CHOCOLATE FONDANT WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE.

BLUEBERRY CHEESECAKE 9.00

CREAMY AND FRUITY, OUR BLUEBERRY CHEESECAKE COMBINES HANDFULS OF BRIGHT BLUEBERRIES WITH OUR TRADITIONAL CREAM CHEESE FILLING.

JERSEY ICE CREAM 7.50

VANILLA ICE CREAM WITH FRUIT COULIS AND CHOCOLATE TWIST

CHEESE PLATTER 12.00

FRENCH & ENGLISH CHEESES, CELERY, GRAPES, CRACKERS & JERSEY BUTTER.

KIDS MENU 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 TOO HOT 4.00

JERSEY DAIRY ICE CREAM, OREO BISCUIT

ALLERGENINFO- (V)VEGGIEFRIENDLY, (VE)VEGANFRIENDLY, (VEO)VEGANOPTION - ASK A TEAM MEMBER FOR GLUTEN FRIENDLY OPTIONS. PLEASE INFORM A MEMBER OF OUR TEAM OF ANY ALLERGIES BEFORE PLACING YOUR ORDER. WE TAKE YOUR FOOD INTOLERANCE AND ALLERGIES VERY SERIOUSLY. OUR FISH DISHES MAY CONTAIN SMALL BONES, PLEASE TAKE CARE.