



Beach Side Tapas & Starters

12.00pm to 9.00pm

Buffalo Cauliflower Wings (V, VE) 8.50

Summer ranch dip.

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 Crab Stack 13.00

Hand picked Jersey Crab, crushed potatoes, light chive mayo.

Sides & Light 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 cut chips, garden peas, homemade tartar dip.

Moules a le Crème or Red Thai

Less 10.00 More 17.00

Jersey dairy cream, garlic, parsley, crusty ciabatta bread & Jersey butter.

Fillet Of Sea Bream (GF) 21.00

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

Sugareef Linguini 21.00

Moules, crab meat, prawns, creamy tomato sauce, garlic crostini.

Seafood Antipasto 24.00

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

Favours Of The World

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.

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.

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).

Beef Filet Medallions 28.00

Add King Prawns(6.00)

*Sautéed potatoes with sea salt & rosemary, Jersey kale,
Garlic & herb Jersey dairy butter or pink peppercorn sauce.*



Jersey Hanbao

All our homemade burgers are served in a butter milk bun with French fries and Hanbao relish.

The Hanbao 16.50

Beef patty, char sui pulled pork, tomato, baby gem.

The Stack-House 16.50

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.

Vegan Bao Burger (V,VE) 17.00

Plant based patty, tomato, baby gem, vegan house burger relish.

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.

Vegan Board

Tofu Poke Bowl 16.00

Grilled tofu, baby gem, heritage tomatoes, 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 Platter 20.00

(Great for Sharing)

Hummus and ciabatta bread, buffalo cauliflower wings, tofu fries, pad Thai noodle pot.

Desserts

Milk Chocolate Bomb 11.00 (V)

Jersey Dairy ice cream, warm caramel pouring sauce.

Cheese Cake Of The Day 9.00

Fruit garnish.

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)