



## **Between The Slices**

12.00pm to 4.00pm

### **Bacon & Brie 12.00**

*Unsmoked bacon, melted brie, cranberry dip.*

### **Cumberland & Caramelised Red Onion 12.00**

*Pork sausage, red onion, house of parliament sauce.*

### **Posh Fish Finger Sandwich 12.00**

*Icelandic cod goujons, local ale crispy batter, butter milk bun, tartar sauce, fries & salad garnish.*

### **Sirloin Steak Butty 15.00**

*Marinated Steak, charred onions, mustard, ciabatta and fries*

### **Avocado & Edamame Smash 12.00 (V, VE)**

*Avocado, edamame bean smash, sun-dried tomato, cucumber and red onion and served with crisps.*

## **Tacos 14.00**

*Trio of tacos with three tasty fillings*

*Char sui pulled pork with BBQ sauce*

*Tempura prawn with horseradish and caper*

*Vine tomato, guacamole & mozzarella (VE,V)*

## **Flat Breads**

*Sun blushed tomato and melted mozzarella with a drizzle basil pesto 10.00. (V)*

*Cajun chicken, red onion & Monterey jack. 11.00*

*Char Sui pulled pork, with smoky BBQ sauce. 11.00*

12.00pm to 9.00pm

## **Sides**

*Ciabatta Bread & Jersey Butter (V) 3.00      Garlic Bread (V) 4.50 /with Cheese 5.20*

*Fries (V) 4.00    Cajun Fries (V) 4.20    Hand Cut Chips (V) 4.20    Battered onion Rings 4.00*

*Side salad (V,GF) 5.00    New Potatoes (V,GF) 4.20.*



## **Starters**

*Served 12.00am to 9.00pm*

**Red Pepper Hummus** 8.50 (V, VE)  
*Griddled ciabatta bread and Jersey butter.*

**Pork Belly Trio** 9.00 (GF, DF)  
*Slow cooked and severed with BBQ dip.*

**Mr Miyagi Chicken Wings** 9.00  
*With our home made Miyagi spicy dip.*

**Crispy Chill Beef** 10.00  
*Shredded crispy chilli beef with Asian salad.*

**Moules** 9.50  
*A la Crème or red Thai  
served with dipping ciabatta bread*

**Tempura Prawns** 10.00 (DF)  
*Sweet chilli, lime & coriander dip.*

## **Vegan Board**

*Less 9.00 OR More 18.00*

**Wild Mushroom Risotto** (V, VE, GF)  
*Garlic, shallots, vegan cream with seasoned Arborio rice.*

**Red Thai Vegan Curry** (V, VE, GF, DF)  
*Red Thai curry paste, coconut milk, peppers, kaffir lime leaves and chilies blended and served with basmati rice.*

**Sizzling Fajitas** (V, VE, DF)  
*Mixed bell peppers, red onion, mushroom, cajun spices, wraps, fries and Vegan dips.*

## **Main Meals**

### **FLAVOURS OF THE WORLD**

#### **Posh Fish and Chips 16.00**

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

#### **Moules & Frites 19.00**

*Steamed mussels served A la Crème or red Thai with fries and dipping bread.*

#### **St Louis Rack Ribs 19.00**

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

#### **Espatada**

**Chicken 21.00, Beef 23.00 or Mixed 23.00**

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

#### **Beef Stroganoff 25.00**

*Tender steak chunks, wild mushrooms, gherkins in a homemade mustard gravy, served with new potatoes  
or rice.*

### **SPICE IT UP**

#### **CURRY CORNER**

*Delicately cooked to perfection with a blend of spices and herbs from around the world and presented by  
our Asian influenced chef Mr Mittoo.*

#### **Indian 22.00**

**Lamb Gaon Curry**

*Tender chunks of lamb in a medium spiced sauce served with basmati rice and popadoms.*

#### **Thai (V, VE, GF, DF)**

**Vegetable 18.00, Chicken 19.00 Beef 20.00, King Prawn 22.00**

*Red Thai curry paste, coconut milk, kaffir lime leaves and chilies blended and served with basmati rice and  
shrimp crackers.*

#### **Caribbean**

**Coconut Curry 19.00 (GF, DF)**

*Marinated free range chicken, King Edwards potato, scallion, green peppers, onion, lime juice served with  
rice .*



### **Jersey Hanbao**

*All famous homemade hand pressed burgers are served with fries and Hanbao relish*

#### **The Stack-House 15.50**

*Beef patty, Monterey Jack cheese, charred onions, gherkin and bacon.*

#### **The Meltdown 15.00**

*Beef patty, double stack of cheddar cheese, beef tomato and baby gem.*

#### **Vegan Bao (V,VE) 15.00**

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

#### **Funky Chicken 15.00**

*Beer battered free range chicken breast, bacon, Monterey Jack cheese, red onion*

#### **Cods-wallop 15.00**

*Battered Icelandic cod fillet, tartar sauce, baby gem, tomato.*

## **Desserts**

#### **Belgian Chocolate Fondant 8.50**

Served with Jersey dairy Ice cream

#### **Coconut Panna Cotta 8.00 (VE,GF,DF)**

Topped with fruit coulis

#### **Sticky Toffee Pudding 8.00 (GF)**

with Jersey Dairy Ice cream

#### **Potted Banoffee Pie 8.00**

Whipped cream

#### **Rainbow Salad 8.00 (VE)**

Fruits of the day

### **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)*