



SUGAREEF

Bar • Restaurant



A Casual Dining Experience..!

BETWEEN THE SLICES

12.00pm to 4.00pm

(Why not add a side of fries)

Jersey Chancre Crab 9.45

Handpicked local crab bound with a light chive mayonnaise and cucumber served on white or brown doorstep bread.

Sweet Chilli Chicken 8.95

Char grilled chicken breast seasoned with chives, sweet chilli and coriander and topped with scallions on in tortilla wrap.

Rib Eye Steaker 8.95

Succulent rib eye beef steak served with pan fried onions and a mustard dip on a ciabatta roll.

The Caprese (V) 8.45

Freshly sliced summer tomatoes, hand pulled mozzarella cheese and a subtle bite of basil leaves on a ciabatta roll

LIGHT BITES

12.00pm to 4.00pm

Surf Platter 12.95

Salt and pepper squid, hand battered cod goujons, filo prawns and fries served with rustic bread Jersey butter and dips.

Turf Platter 12.95

Smoking BBQ ribs, cajun chicken lollipops, duck rolls and fries served with rustic bread Jersey butter and dips.

Surf & Turf Platter 15.95

Salt & pepper squid, Filo Prawns, smoking BBQ ribs, cajun chicken lollipops and fries served with rustic bread Jersey butter and dips.

Nacho Nacho 6.95

Bucket Of Nachos with melted cheese, jalapeño peppers in a light tomato salsa served with dips.

A LA CARTE

To Start

Trio Of Local Scallops 7.45

With Jersey black pudding, pea puree and drizzled with white truffle oil.

Gambas Pil Pil 7.45

Jumbo king prawns served in a garlic, paprika & chilli butter, served with rustic dipping bread.

Home Baked Fish Cakes 6.95

Market fish of the day bound together with King Edward potatoes and mixed herbs served with a sweet chilli and lime dip.

Sticky Ribs (GF) 6.95

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

Asian Noodle Salad (V)

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

Vegetable 5.95 Chicken 6.95

Duck 6.95 King Prawn 7.95

Goats Cheese Risotto (V, GF) 5.95

(Also available as a main course £12.95)

Melting goats cheese rested on top of a creamy herb & mushroom risotto.

Mediterranean Vegetable

Bruschetta (V) 5.45

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

Sweet Potato and Butternut Squash

Soup (GF, V) 5.45

with gluten free lemon and garlic toast.

LITTLE NIPPERS 5.95

(under 12s)

All served with fries & salad

Margherita Pizza • Fish Fingers & Chips

Chicken Nuggets • 6oz Burger

Jersey Dairy Ice Cream 3.25

Vanilla ice cream topped with fruit, chocolate swirls and dusted with icing powder

SIDE ORDER

Garlic Bread 2.95

Garlic Bread with Cheese 3.45

Fries 2.95

Cajun Fries 3.25

Hand Cut Chips 3.50

New Potatoes 3.50

Side Salad 3.45

Prawn Crackers 2.25

Garlic Butter 2.00

Peppercorn Sauce 2.00

A LA CARTE

To Follow

Fillet Of Sea Bass (GF) 16.95

Set on a bed of Jersey kale, sun blushed tomatoes, green beans & new potatoes drizzled with a garlic, lime and a ginger dressing.

Seafood Antipasto 17.95

Handpicked Jersey crab meat, gambas, smoked salmon and Greenland prawns served with a rocket salad garnish, bread and dips.

Fish and Chips 12.75

Cod in crispy batter served with double dipped hand cut chips, garden peas, homemade tartar sauce and tomato chutney.

Thai Red Curry (V, GF)

Vegetable 12.95 Chicken 14.95

Duck 14.95 King Prawn 15.95

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

Mexican Sizzling Fajita

Vegetable 12.95 Chicken 14.95

Duck 14.95 King Prawn 15.95

Mixed sweet bell peppers, bean sprouts and onions cooked in our blend of spices served with cheddar cheese, sweet chilli dip, sour cream, tortilla wraps & fries.

Sticky Rack Of Ribs (GF) 14.95

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

Gourmet Burger 12.95

A homemade beef pattie on a lightly toasted bun with Jack cheese, gherkin & served with fries and a tomato chutney.

Beef Sirloin (Sunday Only) 12.45

With steamed vegetables, fluffy roast potatoes, Yorkshire pudding and homemade gravy.

Slow Roasted Pork Belly 12.45

Succulent pork belly slow roasted and served with braised red cabbage, mash potato and cider gravy.

Espetadas (GF) 19.95

Rib Eye Beef Steak • Jumbo King Prawn Chicken • Mixed

Skewered and lightly seasoned with sea salt, bay leaves and garlic, served with a crunchy salad, fries and a choice of garlic butter or peppercorn sauce.

TO FINISH

Homemade Sticky Toffee Pudding (GF) 6.45

Served with Jersey dairy vanilla ice cream.

Belgian Chocolate Symphony 6.45

Drizzled with a passion coulis.

Warm Chocolate Fudge Cake 6.45

Served with a splash of Jersey cream.

New York Cheese Cake (GF) 5.95

With seasonal fruits.

Jersey Dairy Ice Cream Trio 4.45

Vanilla ice cream topped with fruit, chocolate swirls and dusted with icing powder.

Sunday Lunch

Set Menu

12.00pm to 7.00pm

Two Course Set Menu 17.50

Beef Sirloin

Roast beef served with vegetables, fluffy roast potatoes, Yorkshire pudding and homemade gravy.

Slow Roasted Pork Belly

Succulent pork belly slow roasted and served with braised red cabbage, mash potato and cider gravy.

Lamb Shank

Served with creamy mashed potato, tender stem broccoli and a red wine and rosemary jus.

Goats Cheese Risotto (V, GF)

Melting goats cheese rested on top of a creamy herb & mushroom risotto.

Followed by a dessert from our
A la Carte Menu.

