

COCKTAILS £11.00

All of our Cocktails are made with fresh fruit and premium spirits including the most important ingredient "Passion"

Absolut Passion

(Also Available as a Pitcher 22.50)

Absolut vodka, Malibu, orange liquor, fresh lemon juice, passion fruit puree topped with apple juice.

Strawberry Woo Woo

(Also Available as a Pitcher 22.50)

A fruity light vodka based cocktail with peach schnapps, cranberry juice and strawberry puree.

Classic Cosmo

Simple and classy. Vodka and Cointreau shaken up with cool cranberry, with some lime and orange zest.

Espresso Martini

Great for anytime of day, Absolut Vodka, Kahlua, a single shot of Lavazza coffee, shaken and served ice cold.

The Bramble

The perfect balance between sweet and sour with a great blend of Bombay sapphire and Chambord to knock you off your feet.

Negroni

This Italian classic needs no introduction, a combination of gin, martini and Campari garnished with orange and served on the rocks.

Mojito

A classic with white rum, fresh lime and mint topped with soda.

Pina Colada

A refreshing classic cocktail made with white rum, Malibu, fresh coconut milk and pineapple juice.

Pimm's Cup/ Pimm's Pitcher 10/18.00

A selection of summer fruits, ice cold lemonade, fresh mint mixed with Pimms No1.

*Why not try
our cocktail of the week*

GIN BOARD

Served with Premium Tonics or Lightly Sparkling Flavours

Choose A Gin

Gordons	4.20
Larios Rose	4.20
Bombay	4.40
Peaky Blinder	4.50
Hendricks	4.80
Whitley Neill R&G	4.85
Brockmans	5.70

We also have a wide variety of premium spirits to enjoy



WINES

WHITE

Sauvignon Blanc, Fish Hoek (South Africa)
175ml 5.50 / 250ml 7.50 / Bottle 21.00

Pinot Grigio (Italy)
175ml 5.50 / 250ml 7.50 / Bottle 21.00

Chardonnay, Concha y Toro (Chile)
175ml 5.50 / 250ml 7.50 / Bottle 21.00

Chablis, Simonnet Febvre (France)
Bottle 28.00

Sauvignon Blanc, Oyster Bay (New Zealand)
Bottle 29.00

Sancerre, Domaine du Pre Semele (France)
Bottle 31.00

ROSÉ

Pinot Grigio Rosé (Italy)
175ml 5.50 / 250ml 7.50 / Bottle 21.00

White Zinfandel (California)
175ml 5.50 / 250ml 7.50 / Bottle 21.00

Sancerre Rosé, Domaine du Pre Semele (France)
Bottle 31.00

Whispering Angel, Cotes de Provence
Bottle 35.00

RED

Merlot, Concha y Toro (Chile)
175ml 5.50 / 250ml 7.50 / Bottle 21.00

Shiraz (Various Regions)
175ml 5.50 / 250ml 7.50 / Bottle 21.00

Malbec, Trivento (Argentina)
175ml 6.50 / 250ml 8.30 / Bottle 25.00

Rioja, Marques de Caceres (Spain)
Bottle 26.00

Merlot, Oyster Bay (New Zealand)
Bottle 29.00

Chateauneuf du Pape, Reine Jeanne (France)
Bottle 50.00

TONIC

Choose your Fever Tree Tonic

Tonic Water Low Cal	3.00
Elderflower Tonic	3.00
Aromatic Tonic	3.00
Premium Ginger Beer	3.00
Premium Ginger Ale	3.00

SOFT DRINKS & MIXERS

Pepsi, Diet Pepsi, 7Up, Britvic 55, Sparkling Apple, J2O Orange & Passionfruit, J2O Apple and Raspberry, Tango, Still Water, Sparkling Water, Soda Water, Ginger Ale, Red Bull, Bitter Lemon, Tomato Juice, Apple Juice, Cranberry Juice, Pineapple Juice, Orange Juice. Orange, Lime or Blackcurrant cordial.

SPARKLING WINE

Prosecco Extra Dry (Italy)
7.70 / 23.00

Prosecco Extra Dry Rosé (Italy)
7.70 / 23.00

CHAMPAGNE

Laurent Perrier Brut
56.00

Laurent Perrier Rosé
75.00

BOTTLED LAGERS & CIDERS

Peroni, Budweiser, Corona, Strongbow, Rekorderlig - Strawberry & Lime, Wild Berry, Mango & Raspberry and Passionfruit. Liberation Ale, Doom Bar Ale, Newcastle Brown Ale and Non-Alcoholic Beer.

DRAUGHT

Thatchers Gold, Mary Ann Local Bitter, Guinness, San Miguel, Carling.

COFFEE CORNER

Americano 2.70

Cappuccino 3.20

Latte 3.20

Single Espresso 2.70

Double Espresso 3.50

Choco Mocca 3.50

Hot Chocolate 3.50

Liqueur Coffee: 7.50

Jameson's • Baileys • Tia Maria • Amaretto

Tea: 2.50

English • Peppermint • Earl Grey Tea



BURRITO BOARD

Served 12.00pm to 4.00pm
(All served with fries)

Jersey Crab 13.00 (When available)

Also available on brown or white bread. Hand picked Jersey crab, cucumber in a light Mayo.

Peking Duck 12.00

Duck breast with rice, hoisin & cucumber..

Veganista 12.00 (VE)

Black bean, corn, iceberg, white rice and mashed avocado & lime spread.

Sticky Pulled Pork 12.00

Pulled pork with homemade BBQ sauce and melted cheese.

Sloppy Boa 13.00

Jersey minced beef, melted cheese, jalapeños, Hanbao house dressing and tomato chutney.

A LA CARTE

To Start

Served 12.00pm to 9.00pm
(Gluten Free Option Available)

Tomato & Ginger Soup 7.00 (V)

Served with ciabatta crostini and Jersey butter.

Home Baked Bruschetta 7.50 (V)

Sliced cherry tomatoes with melted mozzarella, pesto and a balsamic glaze on ciabatta.

Smoked Fish Patty 7.50

Haddock, cod & prawns bound together with creamy king Edward's potatoes, served with a lemon and caper mayo

Gambas Pil Pil 8.50

Jumbo king prawns in a delicious garlic, paprika and chilli dipping sauce served with ciabatta bread.

Asian Noodle Salad 8.00. (V, GF,DF)

Add chicken, beef, duck or king prawns 8.00.
Warm rice noodles, hiosin sauce, bean sprouts, bell peppers.

- **Vegetable** 7.00 • **Chicken** 8.00
- **Beef** 8.00 • **King Prawn** 8.00 • **Duck** 8.00

Sticky Ribs 8.00 (GF)

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



LITTLE NIPPERS 8.00

(under 12s)

All served with fries.

I Want MacDonald's

Mini burger. (DF)

I'm Not Hungry

Meat balls, melted cheddar.

I Want To Go Home

Home made fish finger, peas. (DF)

I Don't Want That

Popcorn chicken, beans. (DF)

**Ice Cream Scoop -
Oreo Biscuit 2.50 (V)**



A LA CARTE

To Follow

Served 12.00pm to 9.00pm

Espetada 20.00

Chicken - Beef - King Prawn or Mixed
Marinated in bay leaf, garlic, herbs and served with fries, dressed house salad & a choice of garlic butter, pepper sauce or a red wine jus.

Slow Roasted Pork Belly 16.00

Served with creamy mash potato, red cabbage and a homemade red wine jus.

Sticky Ribs 16.00 (GF)

A rack of St Louis style pork spareribs basted with our chefs smoking BBQ sauce, served with fries and a salad garnish.

Mexican Fajita (V)

Mixed bell peppers, onions, cajun spices with tortilla wraps, guacamole, sour cream, grated cheese and fries.

Vegetable 14.00 • Chicken 15.00

Beef 16.00 • **King Prawn** 16.00 • **Duck** 16.00

Thai Red Curry (V,VE,DF,GF)

A rich red curry sauce infused with kaffir lime leaves, lemon grass, basil, coriander and mixed peppers finished with coconut milk served with basmati rice.

Vegetable 14.00 • Chicken 15.00

Beef 16.00 • **King Prawn** 16.00 • **Duck** 16.00

Oven baked sea bass 18.00 (GF)

Wilted Jersey kale, crushed potatoes, sun-dried tomato, green beans and drizzled with garlic butter.

Mittoo's Fish Pie 17.00

Smoked haddock, cod and king prawn in a homemade cream cheese sauce with king Edward mash potato and Jersey kale.

Posh Fish & Chips 15.00

Icelandic cod loins in local ale crispy batter served with double dipped hand chips, garden peas and homemade tartar sauce.

Risotto 16.00 (V, VE, GF)

Rich and creamy vegan risotto with mushroom, peas and topped with asparagus.



TRADITIONAL ROAST (Sunday only) 16.00

All our Sunday Roasts are served with a selection of vegetables, roast potatoes, braised red cabbage, Yorkshire pudding and homemade gravy.

LAMB SHANK • SLOW COOKED BELLY PORK • ROAST BEEF • CHICKEN SUPREME



ASK ABOUT OUR CHEF'S
DIETARY SPECIAL OF THE DAY
Vegetarian, Vegan & Gluten Free.



GOURMET BURGER

By Jersey Hanbao

Served 12.00pm to 9.00pm

Homemade Gourmet Burgers by Sugareef All served with fries.

Hanbao Bambo 15.00

A beef patty topped with shredded duck in hoisin ketchup and Asian slaw.

The Stack-House 15.00

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

Sloppy Bao 16.00

Jersey minced beef, melted cheese, jalapeños, Hanbao house dressing and tomato chutney.

The Meltdown 15.00

Beef patty, double stack of grated cheddar cheese and house dressing.

The King 15.00

Beef patty, bacon, peanut butter and crispy battered banana.

Veggie Ness 14.00 (V)

Halloumi cheese and pineapple with a zingy asian slaw on a brioche bun with sweet potato fries.

Chicken Schnitzel 15.00

Beer battered free range chicken breast, bacon, jack cheese, red onion marmalade.

Cod-Swollop 15.00

Crispy cod fillet in beer batter, tartar sauce with a tomato, pepper, onion and citrus slaw.



SIDES & LIGHT BITES

- Fries 3.00 (V,DF,VE)
- Cajun Fries 3.30 (V,DF,VE)
- Hand Cut Chips 3.50 (V,DF,VE)
- Sweet Potato Fries 3.50 (V,DF,VE)
- New Potatoes 3.50 (V,VE)
- Mixed Salad 3.50 (V,GF,VE)
- Onion Rings 3.50 (V,VE)



DESSERT

Sticky Toffee Pudding 8.00 (GF)

Home baked pudding served with Jersey dairy ice cream.

Banoffee Pie 8.00

Potted toffee sauce with layers of banana, topped with cream.

Baileys Scoop 8.00

Jersey dairy ice cream with a splash of bailey's Irish cream.

Salted Caramel Brownie 8.00

Served with chocolate sauce and Jersey dairy ice cream.

Mini Cheese Selection 9.00

A selection of English and French cheeses served with crackers, grapes & chutney.

