

## BETWEEN THE SLICES

12.00pm to 5.00pm

### Jersey Crab Sandwich 11.00

(When available)

Hand picked Jersey crab bound in a light chive mayonnaise with sliced cucumber on white or brown bread and fries.

### Posh Fish Finger Sandwich 10.00

Icelandic cod goujons in local ale crispy batter on a brioche bun with tartar sauce, served with fries and a salad garnish.

### Sweet Chilli Chicken 10.00

Warm Cajun chicken with onions, mixed peppers, bean sprouts and a homemade sweet chilli and chive sauce, served in a tortilla wrap with fries.

### Beef Steaker 11.00

Succulent beef steak served with pan fried onions, mushrooms and a mustard dip in a ciabatta roll with fries.

### The Caprese (V) 9.50

Freshly sliced tomatoes, hand pulled mozzarella cheese and a subtle bite of basil leaves in a ciabatta roll and fries.

## STARTERS & LIGHT BITES

### Soup Of The Day (V) 6.00

Served with ciabatta bread and Jersey butter.

### Mushroom & Hazelnut Pate (V, VE) 6.50

Homemade pate served with warm crusty ciabatta bread.

### Home baked Bruschetta (V) 6.50

A duo of Roma tomato & sun blushed tomato on garlic rubbed ciabatta topped with melted mozzarella and a drizzle of basil pesto.

### Hand-dived Scallops 8.50

A Trio of scallops on black pudding, pea puree and a drizzle of truffle oil.

### Gambas Pil Pil 7.50

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

### Smoking Sticky Ribs (GF) 7.50

St. Louis ribs in our chefs smoking BBQ sauce.

### Salt & Pepper Chicken Wings (GF) 7.00

A stack of marinated chicken wings with our homemade spicy Mr Miyagi dip.



### LITTLE NIPPERS 7.00

(under 12s)

All Children's dishes are served with corn on the cobb and salad.

### Mac n Cheese - Chicken Goujons - 6oz Burger - Cod Goujons

### Mini Dessert 2.00 (V)

One Scoop of Jersey dairy Ice cream with fruit garnish .



## MAIN COURSE

### Sea Bass (GF) 18.00

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

### Posh Fish and Chips 13.50

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

### Slow Cooked Belly Pork 16.50

Served with crunchy red cabbage, creamy King Edwards mash potato and a homemade Jus.

### Cumberland Ring 15.00

Pork sausage sat on a bed of fluffy mash, shallot and herb gravy and topped with a poached egg.

### Espetada (GF) 20.00

Marinated in herbs & bay leaf and served with fries, salad and a sauce of your choice.

Rib Eye Beef Steak - Chicken - King Prawn  
(Sauce: Peppercorn - Garlic Butter (GF)  
- Red Wine Jus)

### Smoking Rack Of Sticky Ribs (GF) 15.00

St. Louis ribs in our chefs smoking BBQ sauce served with fries.

### Lamb Goan Curry 16.00

Tender chunks of marinated lamb served in a medium spiced Goan curry sauce, served with basmati rice and mini Popadoms.

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

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

### Vegetable (V,VE,GF) 11.00 - Chicken 14.00 Beef 15.00 - King Prawns 15.00

### Mexican Fajitas (V)

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

### Vegetable 11.00 - Chicken 14.00

### Beef 15.00 - King Prawns 15.00



## SUNDAY ROAST

All our main courses are served with seasonal vegetables and a Yorkshire pudding.

### Roast Beef - Slow Roast Belly Pork Cumberland Ring - Lamb Shank

A choice of desserts from our  
A la Carte menu.

### 2 Courses for £17.50



## JERSEY HANBAO

### Smokehouse Burgers

All our beef patties are seasoned with chefs special ingredients, served on a brioche bun with a side of fries.

(Gluten free bun available.)

### The Hanbao (GF) 13.00

Beef patty, char siu pulled pork, baby gem & beef tomato.

### The Meltdown (GF) 12.00

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

### The Stack-House (GF) 13.00

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

### Sloppy Bao (GF) 13.00

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

### The King 13.00

Beef patty, fried bananas, peanut butter & diced bacon.

### The Bello (GF) (V) 12.00

Portobello mushrooms, diced peppers, goats cheese, frizzy lettuce and garlic butter.

### Jerk Chicken (GF) 12.50

Marinated Jerk Chicken Fillet baby gem, beef tomato & chefs special sauce.

### Cod-Swollop £12.00

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

## DESSERTS

### Mini Cheese Board (V) 8.00

A selection of English and French cheeses, with a light salad garnish, celery, grapes and crackers.

### Belgian Chocolate Fudge Cake (V) 7.00

Served with Jersey Dairy Ice Cream

### Eton Mess (V, GF) 7.00

Fresh strawberries served with meringue and cream.

### Home made Sticky Toffee pudding (V, GF) 7.00

Served with Jersey Dairy vanilla ice cream.

### Cheese Cake of The Day 7.00

Garnished with summer fruits & deluxe chocolate sticks.

### Trio of Vanilla Jersey Dairy Ice Cream (V, GF) 6.00

Garnished with strawberries, mint and deluxe chocolate sticks.

## SIDE ORDERS

Ciabatta Bread & Butter (V) 3.00

Garlic Bread (V) 3.50

Garlic Bread w/ Cheese (V) 4.00

Fries (V) 3.00

Cajun Fries (V) 3.30

Skins On Chips (V) 3.50

Mixed Salad (V, GF) 3.50

New Potatoes (V, VE) 3.50

Onion Rings (V) 3.30

Basmati Rice (V,GF) 3.50

Beer for Chef 5.00

## AFTER DINNER LIQUEUR COFFEE 6.00 & COCKTAILS 10.00

**Coffee:** Baileys, Jameson's or Tai Maria Lavazza coffee served with a mini shortbread biscuit.

**Espresso Martini:** Absolut Vodka, Kahlua, a single shot of Lavazza coffee, shaken and served ice cold.

**Bombay Alexander:** Bombay Shaphire Gin, Cointreau, dark creme de cacao with a dash of cream, shaken and served on the rocks.

**Banana Beach:** Bacardi, Kahlua, Banana liqueur, blended with cream and milk and served with a banana slice to garnish.