



SUGARBEEH

BAR AND
RESTAURANT



A Casual Dining Experience..!

BETWEEN THE SLICES

12.00pm to 4.00pm

(All served with fries)

Jersey Chancre Crab 10.95

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

Cajun Chilli Chicken 9.95

Char grilled chicken breast seasoned with chives, cajun, coriander & topped with scallions in a ciabatta roll.

Rib Eye Steaker 10.95

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

The Caprese (V) 8.95

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

LIGHT BITES

12.00pm to 4.00pm

Surf Platter 13.95

Calamari rings, hand battered cod goujons, tempura king prawns and fries served with rustic bread, Jersey butter and dips.

Turf Platter 13.95

Smoking BBQ ribs, Chefs Special Chicken wings, homemade Jersey meat balls and fries served with rustic bread, Jersey butter & dips.

Surf & Turf Combo Platter 17.95

Calamari rings, hand battered cod goujons, chefs special chicken wings, homemade Jersey meatballs and fries served with rustic bread, Jersey butter and dips.

Denver Fries 9.95

A skillet of seasoned fries served with sliced rib eye beef steak, topped with melted jack cheese and peppercorn sauce.

Nacho Nacho 6.95

Bucket of nachos with melted cheese, jalapeño peppers in a light tomato salsa served with dips.



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, long stem broccoli and a red wine & 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.



A LA CARTE

To Start

Trio Of Local Scallops 7.95 (GF)

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 and chilli butter, served with rustic dipping bread.

Home Baked Fish Cakes 6.45

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 & rice noodles dressed with a rich Oyster sauce.

Vegetable 5.95 Chicken 6.95

Beef 6.95 King Prawn 7.95

Goats Cheese Risotto (V, GF) 6.95

(Also available as a main course)

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

Mediterranean Vegetable

Bruschetta (V) 6.45

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

A LA CARTE

To Follow

Thai Red Curry (V, GF)

Vegetable 13.95 Chicken 15.95

Beef 15.95 King Prawn 16.95

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 14.95 Chicken 15.95

Beef 15.95 King Prawn 16.95

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 14.95 (GF)

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

Slow Roasted Pork Belly 14.45

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

Goats Cheese Risotto 13.95 (V, GF)

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

Espetadas 20.00 (GF)

Rib Eye Beef Steak • Chicken

King Prawn • Mixed

Marinated for 24 hours in herbs and oils and served with fries, rice and a choice of garlic butter or pepper sauce.

Fillet Of Sea Bass 17.95 (GF)

Set on a bed of Jersey kale, sun blushed tomatoes, green beans & crushed new potatoes drizzled with a garlic butter.

Posh Fish and Chips 13.45

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



JERSEY GOURMET KITCHEN Smoke-house Burgers

All our beef patties are made with Jersey beef, seasoned with chefs special recipe and served with fries.

The Hanbao 14.95

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

The Meltdown 13.95

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

The Stack-House 14.95

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

Sloppy Bao 14.95

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

The King 14.95

Beef Pattie, fried bananas, peanut butter and diced bacon.

The Bello 13.95 (V)

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

Chick Chick Boom 13.95

Chicken Fillet in panko bread crumbs, slaw, baby gem, beef tomato & a spicy Mr Miyagi mayo.

Cod-Swollop 13.95

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

TO FINISH

Homemade Sticky Toffee Pudding (GF) 6.45

With Jersey Dairy Ice Cream.

Warm Chocolate Fudge Cake 6.45

With a splash of cream.

Baileys Scoop 6.45

Jersey Dairy Ice Cream with Bailey's Irish Cream.

Mini Cheese Selection 7.95

Served with Crackers, Grapes & Chutney.

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

LITTLE NIPPERS 5.95

(under 12s)

All served with fries & salad

Margherita Pizza • Fish Fingers

Chicken Nuggets • 6oz Burger

Jersey Dairy Ice Cream 3.25

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