



BAR AND RESTAURANT

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 patty, red onion, house of parliament sauce.

Posh Fish Finger Sandwich 14.00

Icelandic cod goujons, local ale crispy batter, brioche 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)

Lemon & Edamame spread, sliced avocado, sun-dried tomato, cucumber and red onion and served with crisps.

Tapas, Lights & Starters

Served 12.00am to 9.00pm

Red pepper hummus with griddled ciabatta 8.50

Sautéed chorizo in red wine & shallot sauce 8.50

Pork belly trio with Alabama dip 9.00

Breaded halloumi fries and chili jam 9.00

Panko calamari rings with tat tar dip 9.00

Mr Mihagi chicken wings with mihagi dip 9.00

Pigs in blankets with St Louis dip 9.00

King prawns pil pil & dipping bread 10.00

Deli Board - olives, cheese, serrano, chorizo & dips 17.00 (to Share)

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

Main Meals

Posh Fish and Chips 16.00

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

Pad Thai 16.00

(GF,DF,V, VE)

Add: Chicken 3.00, Beef 4.00 or King Prawn 4.00

Rice noodles, broccoli, snake beans, red peppers, chili, spring onion, garlic & peanuts

St Louis Rack Ribs (GF) 19.00

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

Seafood Linguine 21.00

Octopus, squid, mussel meat, shrimp, cream sauce.

Sirloin Steak 24.00

Cooked to your liking and served with garlic mushroom, tomato, salad, fries and pink pepper sauce

TO FINISH

Belgian Chocolate Fondant 8.50

Served with Jersey dairy ice cream

Coconut Panna Cotta 7.50

Topped with fruit coulis

Sticky Toffee Pudding 8.00

with Jersey Dairy ice cream

Potted Banoffee Pie 8.00

Whipped cream

Gourmet Burgers By Jersey Hanbao

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

The Hanbao 15.50

Beef patty, char sui pulled pork, Monterey Jack, beef tomato, onion rings.

The Stack-House 15.50

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

Sloppy Bao 15.50

Loose minced beef, melted cheddar, jalapeno's.

The Meltdown 15.00

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

The King 15.50

Beef Patty, bacon, banana, peanut butter.

Vegan Bao Burger (V,VE) 15.00

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

Chicken Schnitzel Burger 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.

Sunday Lunch Set Menu
Main Course 17.95, 2 Courses 23.50, 3 Courses 26.00

To Start

Red Pepper Hummus Griddled ciabatta

Sautéed Chorizo Red wine & shallot sauce

Pork Belly Trio with Alabama dip

Panko Calamari Rings with tat tar

Pigs In Blankets with St Louis dip

To Follow

All served with seasonal vegetables, Yorkshire pudding, gravy.

Roast Beef Sirloin

With fluffy Maris Piper roast potatoes.

Slow Cooked Belly Pork

On a bed of buttery mash potato and red cabbage.

Buttered Roast Of Supreme Chicken

Served with sage and onion bombs.

Cumberland Ring

Topped with poached egg and mashed potato.

To Finish

Belgian Chocolate Fondant

Served with Jersey dairy ice cream

Coconut Panna Cotta

Topped with fruit coulis

Sticky Toffee Pudding

with Jersey Dairy ice cream

Potted Banoffee Pie

Whipped cre

