

Starters

Soup of the Day

Please ask about allergen info

£ 7.95

Jersey Crab Bisque

Homemade croutons and brandy cream

1,3,7,14

£ 9.50

Twice Baked Goat's Cheese Soufflé (v)

Pea shoot salad

2W,4,7,9,10MC

£ 11.95

Deep-fried Calamari

Garlic Aioli mayonnaise, pickled vegetable salad

2W,4,8,14

£ 12.50

Ommaroo Seafood Plate

Smoked salmon, gambas, Greenland prawns, Grouville Bay oyster, Marie Rose sauce, caper berry

3,4,5,8,14

£ 14.95

Sautéed Wild Mushrooms (v)

Garlic bruschetta, *poached egg (*vegan dish if not included)

2W,4,7,10MC,14

£ 12.50

Pulled Pork and Coconut Shrimps

Toasted garlic sourdough, pineapple salsa, BBQ sauce

2W,3,14

£ 12.95

Vegetarian Mezze (v)

Baba ghanoush, artichoke heart, falafel bites, sunblushed tomatoes, hummus, breads, *tzatziki, *feta (*vegan dish if not included)

2W,6,7,10MC,12,13,14

£ 12.95

Charcuterie

Salami, Parma ham, smoked duck, tarragon chicken boat, breads and pickles

2W,10MC,13,14

£ 13.95

Moules à la Crème

Shallots, garlic, Jersey cider and cream

2W, 7, 8, 14

£ 12.95

Salads

Roquefort Pear Salad

Romaine lettuce, blue cheese, sweet pears, pecan nuts, mustard vinaigrette

7,9,10

£ 13.95

Super Green Salad (vv)

Spinach leaves, Edamame beans, green asparagus, Avocado, Quinoa, pickled cucumber, House dressing

9,13,14

£ 14.50

Chef's Choice

Garlic King Prawns

French fries, house salad

3,7,9,14

£ 24.95

Sirloin Steak 10oz

Hand cut chips, side salad, peppercorn sauce or garlic butter

9,14

£ 29.95

Seafood Platter

Garlic king prawns, deep-fried calamari, grilled bream, steamed mussels and beer-battered haddock, ginger & sweet chilli dip, rice pilaf, garden salad

2W,3,4,5,8,14

£ 35.95

Mains

Slow Cooked Beef Masala

Basmati rice and flat bread

2W, 7, 10MC

£ 20.95

Moules à la Crème

Shallots, garlic, Jersey cider and cream

2W, 7, 8, 14

£ 21.95

Sea Bass Fillet

Glass noodles, wok-fried vegetables and miso broth

5,12,13

£ 23.25

Tomahawk Pork Chop 20oz

Cuban mojo sauce, garden salad, Parmentier potatoes

7,9

£ 21.95

Fish and Chips

Beer battered haddock, hand cut chips, mushy peas, tartare sauce

2W,5,10MC,14

£ 18.25

Chicken Schnitzel

Sautéed potatoes, green beans, caper lemon butter

2W,4,7,10MC,14

£ 18.25

Coast Burger

Mature cheddar, grilled bacon, red onion chutney, hand cut chips, side salad

2W,4,7,10MC,14

£ 18.25

Aubergine and sweet potato Tagine (vv)

Flat bread and toasted date couscous

2W,13,14

£ 16.25

Ask about our vegetarian menu for more plant based choices



Sides

Market vegetables

£ 4.95

Hand cut chips

£ 4.95

French fries

£ 4.95

Truffle Parmesan fries

7

£ 5.50

Crispy onion rings

2W,10MC,14

£ 4.95

House side salad

9

£ 4.95

Rocket & Parmesan salad

7,9

£ 4.95

Jersey Royals (seasonal)

7

£ 5.50

Dessert

Chocolate Knickerbocker Glory

2W,4,7,10MC,13

£ 8.50

Mango Parfait

2W,4,7

£ 7.50

Meringue, raspberry gel, sesame seed tuile

Summer Strawberry Tart

2W,4,7

£ 7.50

Creme patisserie and whipped cream

Chocolate Brownie & Ice Cream

2W,4,7,10MC,13

£ 9.95

Jersey Ice Cream Trio in Brandy Snap Basket

£ 8.50

(ask about the daily selection and their specific allergens)

Cheese & Biscuits

1,2W,2R, 2B,7,14

£ 10.95

Chutney, grapes, (gluten free available)

Allergen information:		2B	7	10A	10H
1 Celery	2O Oats	8 Molluscs	10 Milk / Dairy	10A Almonds	10H Hazelnuts
2 Cereals	3 Crustaceans	9 Mustard	11 Nuts:	11 Peanuts	12 Sesame seed
containing gluten:	4 Eggs	10MC May contain nuts	13 Soya	14 Sulphites	
2W Wheat	5 Fish	10C Cashews			
2R Rye	6 Lupin				

If you have any dietary requirements, food allergies or food intolerance please let us know on arrival. However, please be aware that due to shared preparation and cooking areas we cannot guarantee a total absence of allergens in any of our finished dishes. Please note that we may choose to refuse to serve guests who have severe food allergies in order to protect their safety and health. Dishes may contain small bone and / or shell fragments. Some seasonal variations may apply.

(v) vegetarian. Ask about vegan alternatives for vegetarian dishes. (v v)* dish can be vegan if excluded.

We add an optional 10% service charge to bills, all of which will be shared with the entire hotel team.

