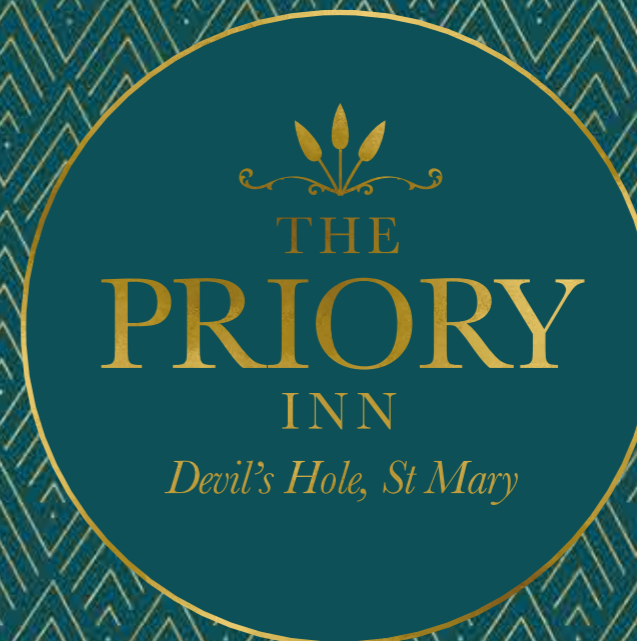


**DRAFT &
BOTTLED BEER / CIDER
SOFT DRINK & SPIRITS
AVAILABLE**



**CHAMPAGNE &
SPARKLING**



**Prosecco, 'Lunetta', (vg)
Cavit (Italy)** 22.95
Hints of apple & peach on the nose with characters of soft ripe stone fruits

Lunetta Rose, Cavit (Italy) (vg) 22.95
A blend of Chardonnay, Merlot & Teroldego. Clean, fresh & fruity

**Pol Roger, Extra Cuvée de Réserve,
Brut (France)** 48.9

WHITE

**Chardonnay, Domaine du Tariquet
Famille Grassa (France) (VG)** 17.50
The palate offers fleshy blackberry & bitter cherry flavours

**Bear & Star
Sauvignon Blanc, (Chili)** 17.50
A full flavoured wine with classic characters of passion fruit, cut grass and hints of peach

**Muscadet de Sèvre et Maine, (vg)
'Cuvée des Ducs' (France)** 18.95
Dry & crisp French classic from the vineyards around Nantes by the Loire River

**Pinot Grigio (vg)
'Terrazze Della Luna' (Italy)** 19.50
Stone fruit, apple & floral nose. The palate shows delicate yet complex floral notes

**Mâcon Lugny,
Cave de Lugny (France)** 25.50
Situated in the Southern part of Burgundy, light & crisp style, easy to drink

RED

Cape Heights Shiraz (vg) 15.95
(South Africa)
Deeply flavoured, aromas of dark fruits with a hint of spice & smooth finish

Bear & Star Merlot, (Chili) 17.50
Flavoursome wine with ripe fruit flavours of raspberry, cherry & plums

**Côtes du Rhône, 'Nobles
Dames Des Treilles' (France)** 21.50
A full & fruity style with an attractive slightly spicy character

**Campo Viejo, (vg)
Tempranillo (Spain)** 21.50
Simply the most popular Spanish wine!

**Don David Malbec, (vg)
Michel Torino (Argentina)** 29.50
A solid wine with good backbone, ideal with steaks

ROSÉ

Bear & Star Rosé, (California) 17.50
Intense floral bouquet with ripe grapey notes & minerality

**Pinot Grigio, (vg)
Ancora Rosé (Italy)** 16.50
Fresh & dry, classic with a twist of pink

**SELECTION OF
1/4 BOTTLES
ALL 4.65**

WHITE
Pinot Grigio, Ancora
(Italy)

Bear & Star Sauvignon Blanc
(Chili)

RED
Bear & Star Merlot
(Chile)

Bear & Star Shiraz,
(Australia)

Campo Viejo Rioja
(Spain)

ROSÉ
Mateus Rosé
(Portugal)
Pinot Grigio Rosé
(Italy)



MINI SPARKLING

Prosecco, Lunetta Cavit (20cl)
(Italy) (vg) from 6.95

Lunetta Rose (20cl)
(Italy) (vg) from 6.95

STARTERS & LIGHT MEALS

- Cheesy Garlic Bread** ^{1,7} 3.95
Garlic & herb baked ciabatta, melted cheese
- Fish Bites** ^{1,3,4} 5.95
Crispy chunks of battered cod, salad garnish, tartare sauce

SANDWICHES

All served with hand cut chips & house coleslaw

- Thai Crispy Chicken wrap** ^{1,3} 8.95
Breaded chicken, cucumber, baby gem, sweet chilli sauce
- Cajun Chicken, Avocado & Bacon Ciabatta** 8.95
Chargrilled breast of chicken, avocado, grilled bacon, Cajun mayonnaise ^{1,3}
- Tuna** ^{1,3,4,10} 7.95
Tuna mayonnaise baguettes, baby gem, cucumber

JACKET POTATOES



- Plain with Jersey Butter** ³ 4.95
- Cheese** ⁷ 5.95
- Cheese & Beans** ⁷ 6.95
- Tuna Mayonnaise** ^{3,4} 7.50
- Ham & Cheese** 7.50

SALADS



- Crispy Chilli Chicken** ^{1,3} 6.95 / 10.95
Breaded strips of chilli marinated chicken breast, mixed leaves, tomato, cucumber, red onions, house dressing, sweet chilli sauce
- Caesar Salad** ^{1,3,4,7} 10.75
Baby gem, garlic croutons, Parmesan shavings, boiled egg, anchovies, creamy Caesar dressing
- with Chicken & Bacon** 11.95
- with King Prawns** 12.50

SUNDAY ROAST

Available Sundays Only

Nut Roast (v) ^{1,3,7,8} - 12.95 / Pork - 13.25
Lamb - 13.50 / Beef - 13.75

All roasts served with roast potatoes, sweet potato, creamy mash, seasonal vegetables, Yorkshire pudding & gravy ^{1,3,7}

FROM THE LAND



- Lasagne Verdi à la Bolognese** ^{1,7,9} 10.95
Spinach pasta lasagne, classic bolognese with cheese sauce, garlic bread, hand cut chips
- Chicken Fajitas** ^{1,7} 11.95
Spicy chicken, stir fried vegetables, flour tortillas, sour cream, tomato salsa, guacamole
- BBQ Baby Back Ribs** ³ 14.95
Whole rack of tender ribs, BBQ sauce, hand cut chips, house coleslaw, salad garnish
- Chicken & Rib Combo** ³ 14.95
 $\frac{1}{2}$ rack of BBQ ribs, Cajun or plain chicken breast, hand cut chips, house coleslaw, salad garnish

FROM THE SEA

- Wholetail Breaded Scampi** ^{1,2,3} 10.95
Crispy fried scampi tails, hand cut chips, garden peas, tartare sauce
- Salmon & Dill Fishcakes** ^{1,3,4} 11.50
Hand cut chips, salad garnish, sweet chilli dip
- Devil's Fish & Chips** ^{1,3,4,12} 12.50
Beer battered cod fillet, hand cut chips, mushy peas, salad garnish, tartare sauce

VEGAN & VEGETARIAN

- Vegetable Fajitas** ^{1,7} (v) 10.95
Spicy stir fried vegetables, flour tortillas, sour cream, tomato salsa, guacamole
- Asian Vegetable Stir Fry** ^{1,3,6} (v) 10.95
Spicy stir fried vegetables, egg noodles, sweet chilli sauce
- Vegan Fajitas** ^{1,6} (vg) 10.95
Spicy stir fried vegetables, vegan flour tortillas, tomato salsa, guacamole

BURGERS



All served with hand cut chips, house coleslaw & salad garnish

- Beef Burger** ^{1,3} 11.50
Toasted brioche bun, prime 6oz beef burger, caramelised onions, baby gem, beef tomato, BBQ mayonnaise
- Cajun Chicken Burger** ^{1,3} 11.50
Toasted brioche bun, chargrilled Cajun chicken breast, caramelised onions, baby gem, beef tomato, Cajun mayonnaise
- Tex-Mex Chicken Burger** ^{1,3,7} 12.50
Toasted brioche bun, chicken breast, caramelised onions, cheese, Jalapeños, baby gem, beef tomato, guacamole, salsa
- Fish Burger** ^{1,3,7} 12.50
Toasted brioche bun, battered fillet of fish, baby gem, beef tomato, tartare sauce
- House Burger** ^{1,3,7} 13.50
Toasted brioche bun, 6oz chargrilled beef burger, Cajun Chicken, cheese, grilled bacon, caramelised onions, baby gem, beef tomato, BBQ mayonnaise
- Big Priority Burger** ^{1,3,7} 15.95
Toasted brioche bun, two 6oz beef burgers, caramelised onions, bacon, cheese, baby gem, beef tomato, Cajun mayonnaise
- Extra Toppings** 1.00
Grilled bacon, cheese ⁷, onion rings ¹, fried egg ³

SIDES

- House Coleslaw** ³ 1.75
- Crusty French Bread & Jersey Butter** ^{1,7} 1.75
- Hand Cut Chips** 2.95
- Cheesy Hand Cut Chips** 3.95
- Mixed Salad** 2.95
- Fresh Onion Rings** ¹ 2.95
- Jersey Potatoes** ⁷ 2.95
- Seasonal Vegetables** ⁷ 2.95

DESSERTS

- Chocolate Brownie** ^{1,3,7} 5.50
Served warm with Jersey Dairy vanilla ice cream, chocolate sauce
- Sticky Toffee Pudding** ^{1,3,7} 5.50
Hot butterscotch sauce, Jersey Dairy coffee ice cream
- 3 Scoops of Jersey Dairy Ice Cream** ⁷ 4.50

CHILDREN'S MENU

CHOOSE - 1 MAIN

5.95

- Fiend's Fish Bites** ¹
- Lutin's Lasagne** ^{1,3,7}
- Rascal's Rack of Ribs**
- Satan's Scampi Tails** ^{1,3}
- Ogre's Chicken Dippers** ^{1,3}
- Scoundrel's Sausage** ^{1,3,7}
- The Beast's Burger** ^{1,3}
- Chilling Cheese & Ham Toastie** ⁷
- Ambrosia Pasta (V)** ^{3,7}
(Plain, With butter ⁷, Tomato sauce)

CHOOSE - 2 SIDES

- Hand Cut Chips**
- Jersey Potatoes** ⁷
- Mashed Potato** ⁷
- Mushy Peas**
- Garden Peas**
- Baked Beans**
- Mixed Salad**
- Sweetcorn Tomato & Cucumber Salad**
- Rice**

LITTLE ONE'S DESSERTS

- Punky** ^{3,7}
A penguin with a tummy full of vanilla ice cream
- Friky** ^{3,7}
A friendly monster full of strawberry ice cream
- Kuaky** ^{3,7}
A bird with a tummy full of chocolate ice cream

PAYMENT BY DEBIT OR CREDIT CARD ONLY

Please inform your server of any allergies before placing your order, allergens listed are correct & time of print.

We cannot guarantee the total absence of allergens in our dishes.

All dishes are prepared in a kitchen using gluten, nuts, celery, fish, seafood & dairy products

Allergen Key - 1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts

| 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs