

The Portelet Inn

A LA CARTE MENU

APPETISERS

Garlic Pizza Bread ^{v 1,7}	3.95
Garlic Cheese Pizza Bread ^{1,7}	5.50
Spicy Chicken Wings ^{1,3,9,10} Slaw, chilli mayo	6.50
Tomato & Basil Bruschetta ^{vg 1,10} Garlic purée, mixed leaves	6.95
Chicken Liver Pate ^{1,3,7,8,12} Toasted brown bread, raisin chutney,	7.25
Salt & Pepper Squid ^{1,3,7,10,14} Sweet chilli, lemon aioli	7.50
Moules A la Crème ^{1,7,12,13,14}	7.95/15.95
Sizzling Pan of King Prawns ^{1,2,7} Garlic ciabatta bread	8.50
Beef Carpaccio ^{1,10,12} Truffle oil, rocket, parmesan, balsamic glaze	8.50
Seafood Cocktail ^{1,3,4,7,10,14} White crab meat, prawns, smoked salmon, fennel, toasted sourdough, Marie rose	8.95
Shellfish Soup ^{1,2,7,9,10,12,14} Moules, clams, king prawns, crab, Gruyere cheese, toasted sour dough	8.95
House Smoked Cured Meats ^{1,7,12} Green Gordal olives, olive oil, balsamic glaze, ciabatta	9.95
Scallops & Smoked Duck Breast ^{1,7,12} Cauliflower textures, beurre blanc	11.95/22.95

SHARING PLATTERS FOR TWO

Nachos ^{1,7,9} Tomato & jalapenos sauce, melted cheddar, sour cream, guacamole, spicy tomato sauce	7.95
Add: Chilli Con Carne ^{7,9}	3.95
Meat Platter ^{1,7,10,11} Smoked BBQ ribs, sticky chilli beef on Asian salad, spicy chicken wings, garlic chicken skewers, truffle & parmesan chips, onion rings	19.95
Fish & Seafood Platter ^{1,2,3,4,7,10,14} Battered haddock fingers, crab & chilli quenelles, salt & pepper squid, grilled gambas, scallops, garlic king prawns, mixed salad, sweet chilli & aioli	21.95

CURRIES

Portelet Red Curry ^{1,8,13} Served with aromatic rice, flat bread & almonds	
Vegetable ^{vg}	13.50
Chicken	14.95
Prawns	15.50
Thai Green Curry ^{1,2} Served with shrimp crackers, coconut rice	
Chicken	14.95
Prawns	15.50

BURGERS

All Served With Hand Cut Chips & House Coleslaw. (Gluten Free Bun Available)

Halloumi ^{1,3,7,10}	13.50
Chicken ^{1,3,7,10,13}	13.50
Classic Beef ^{1,3,7,10,13}	13.95
The Portelet ^{1,3,7,10,13} Cheese, bacon, bbq pulled pork, onion rings, lettuce, tomato, gherkins, aioli	14.95

SALADS

Caesar Salad ^{1,2,3,7,10} Cos lettuce, croutons, anchovies, Caesar dressing, crispy pancetta, Parmesan, free range boiled egg	11.50
Add:	
Chicken	3.95
Halloumi	3.95
Prawns	4.95
Sticky Chilli Beef ^{1,6,11} Beans sprouts, iceberg lettuce, carrots, rocket, cucumber, chilli & Asian dressing	14.95
Crab Salad ^{1,2,10,12} Lettuce, avocado, asparagus, toasted pumpkin seeds, sweetcorn, house dressing	14.95

MEAT

Traditional Steak & Ale Pie ^{1,3,7,9,12} Tender braised prime steak, rich ale sauce, puff pastry top, creamy mash potatoes, seasonal vegetables	14.95
Chicken Ballotine ^{1,7,12} Jersey black butter, sun blush tomatoes, Lyonnaise potatoes, red wine gravy	15.95
BBQ Baby Back Ribs ^{1,3,9,12} Hand cut chips, coleslaw, mixed salad	15.95
Slow Roast Rib of Beef ^{1,7,9,12} Mash potatoes, green vegetables, red wine jus	17.95
10oz Sirloin Steak ⁷ Plum tomato, field mushroom, hand cut chips, rocket leaves	21.50
10oz Rib-Eye Steak ⁷ Plum tomato, field mushroom, hand cut chips, rocket leaves	23.95
8oz Fillet Steak ⁷ Plum tomato, field mushroom, hand cut chips, rocket leaves	26.95
Add:	
Scallops	7.95
Garlic Prawns	5.95
Choice of sauce:	
Peppercorn or Garlic Butter ^{7,12}	1.50

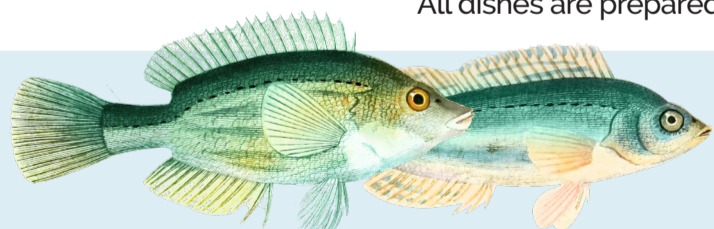
VEGETARIAN & VEGAN

Bean & Walnut Burger ^{v vg gf 8,13} Toasted brown bun, lettuce, tomato, gherkins, hand cut chips, coleslaw	12.50
Roast Aubergine ^{vg 1} Tomato, mushrooms, piquillo peppers, rocket salad, balsamic	13.95

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

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

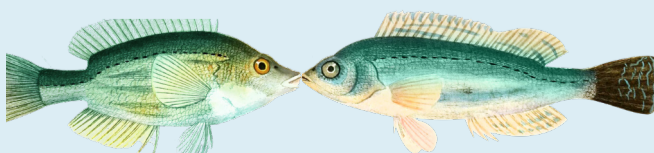
All dishes are prepared in a kitchen using gluten, nuts, celery, fish, seafood & dairy products.



FISH & SEAFOOD



Traditional Fish & Chips ^{1,3,4,12} Beer battered haddock fillet, hand cut chips, peas, homemade tartar sauce	13.95	Crab & King Prawn Linguini ^{1,2,3,7,12,13,14} King prawns, crab bisque, parmesan, rocket leaves	15.95	Poached Haddock Fillet ^{3,4,7} Crushed potatoes, asparagus, bok choy, peas, poached egg, beurre blanc sauce	16.95
Portelet Fish Pie ^{2,3,4,7,12,13} Cod, salmon, smoked haddock, Atlantic prawns, boiled egg, creamy cheddar mash, seasonal vegetables, garden peas	14.95			Grilled Sea Bass Fillet ^{2,4,7} New potatoes, French beans, broccoli, king prawns, capers, butter sauce	17.95



• (V) Vegetarian • (VG) Vegan • (GF) Gluten Free • (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 • (14) Molluscs

PIZZA

Pizza, subject to availability - please check with your server

Margarita ^{v 1,7} Tomato sauce, mozzarella	10.95	Quattro Formaggi ^{1,7} Brie, parmesan, blue cheese, mozzarella	13.50	Mamma's ^{1,7} Chorizo, chicken, sweetcorn, bacon, mixed peppers, red onion, tomato sauce, mozzarella,	14.25
Hawaiian ^{1,7} Ham, pineapple, tomato sauce, mozzarella,	12.25	Quattro Stagioni Ham, mixed peppers, olives, mushrooms, tomato sauce, mozzarella,	13.50	Portelet Full House ^{1,7} Pulled pork, chicken, bacon, mushrooms, cherry tomatoes, jalapenos, mixed peppers, sweetcorn, red onion, BBQ sauce, mozzarella	14.95
Diavolo ^{1,7} Pepperoni, tomato sauce, mozzarella, chilli oil	11.95	Vegan ¹ Traditional tomato sauce base, aubergine, olives, courgettes, mixed peppers, cherry tomatoes, sweetcorn, mushrooms, rocket leaves, balsamic glaze	12.50	Extra Toppings Each	0.95
Vegetarian Courgettes, mixed peppers, cherry tomatoes, sweetcorn, mushrooms, rocket leaves, tomato sauce, mozzarella, olives, balsamic glaze	12.50	Meat Calzone ^{1,7} Pepperoni, chicken, salami, red onion, cherry tomatoes, mushrooms, rocket leaves, parmesan, tomato sauce, mozzarella, balsamic glaze	14.95	Mushrooms - Jalapeños - Red Peppers - Pineapple - Sweetcorn - Anchovies - Pepperoni - Chicken - Mozzarella - Chorizo - Pulled Pork - Olives - Blue Cheese - Ham - Parmesan - Bacon -	
Prosciutto ^{1,7} Parma ham, parmesan, blue cheese, tomato sauce, mozzarella, rocket leaves	14.25				

SIDES

Onion Rings ¹	3.50
Rocket & Parmesan ⁷	3.50
Mixed Salad ^{1,10}	3.25
New Potatoes ⁷	3.95
Hand Cut Chips	3.95
Seasonal Vegetables ⁷	3.95
French Beans & Hazelnuts ^{7,8}	4.50
Peas & Smoked Pancetta ⁷	4.50

Served Every Sunday

SUNDAY ROAST

15.95

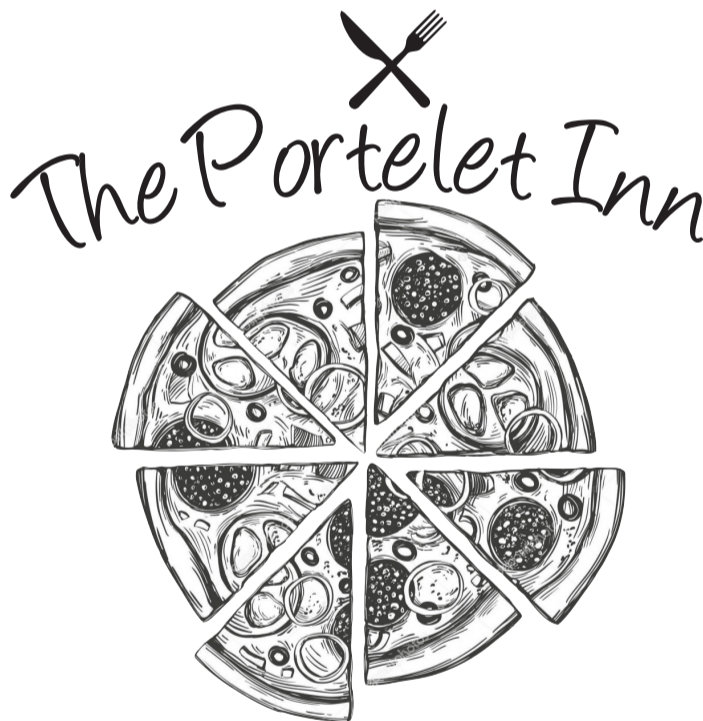
Roast Beef

Slow Roast Pork Belly

Roast Lamb

Yorkshire pudding, roast potatoes, swede & carrot, seasonal vegetables, cauliflower cheese, braised cabbage, gravy

Please use the Q-Code below to register with our Track & Trace



DESSERTS

Chocolate & Caramel Brownie ^{1,3,7}	6.50
Jersey Dairy vanilla ice cream, caramel sauce	
Sticky Toffee Pudding ^{1,3,7,13}	6.50
Jersey Dairy vanilla ice cream, salted caramel sauce	
Pavlova ^{1,3}	6.50
Meringue, mixed summer berries, cream, mango, passionfruit coulis	
Selection of Cheese ^{1,7,9}	8.25
Black wax Cheddar, Stilton, red Leicester, Brie, crackers, grapes, celery, chutney	
Selection of Jersey Dairy Ice Cream ⁷	
Vanilla, Chocolate, Strawberry, Coconut & Pineapple, Honeycomb	
2 Scoops	3.25
3 Scoops	3.95
Selection of Sorbet	
Champagne, Raspberry, Lemon, Orange	
2 Scoops	3.25
3 Scoops	3.95

CHILDRENS MENU

Ribs ^{1,7,9,12} Half rack of ribs, BBQ sauce, hand cut chips, mixed vegetables	6.95	Pasta Pirating ^{1,3,7} Spaghetti pasta with your choice of: Tomato Bolognese Butter & Parmesan Carbonara	5.95	Bangers Ahoy ^{1,3,7,10} 2 grilled prime pork sausages, creamy mash, mixed vegetables, gravy	5.95
Fish Fingers ^{1,4} Battered haddock, hand cut chips, garden peas	5.95	Margarita Pizza ^{1,7} with 3 of below toppings: Pepperoni, chicken, ham, pineapple, mushrooms, olives, sweetcorn	5.95	Beef Burger ^{1,3,7} Chips, mixed vegetables	7.95
Chicken Dippers ^{1,3,7} Fresh breaded chicken strips, hand cut chips, mixed vegetables	5.95			Roast Beef (Sundays only) ^{1,3,7,12} Roast potatoes, yorkshire pudding, vegetables & gravy	7.95

CHILDRENS DESSERTS

Sticky Toffee Pudding ^{1,3,7,13} Toffee ice cream	4.95	Miniotti Jersey Ice-Cream ⁷ Vanilla	4.95	Chocolate Brownie ^{1,3,7} Vanilla ice cream	4.95
		Strawberry	4.95		
		Chocolate	4.95		

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