

STARTERS

Garlic Ciabatta ^{2.7} Add cheese	3.95/4.35
Fresh Soup of the Day ^{2.7} French bread, Jersey butter	4.95
Goat Cheese & Spinach Tart ^{2.7} Puff pastry tart, rocket, honey balsamic glaze	7.50
Pan of Moules Rope grown mussels, French bread, Jersey butter Choose from:	7.95
A La Crème ^{2.7.8.9} or	
Thai Red Coconut Curry ^{2.3.7.8.14}	
Prawn Cocktail ^{1.2.3.4.5.7.14} Royal Greenland prawns, baby gem, cucumber, Marie Rose sauce, brown bread, Jersey butter	8.50
Vegan Board vg ^{2.10.12} Roasted Mediterranean vegetables, veggie pâté, Sun dried tomato hummus, olives, tomato chutney, flatbread slices	8.50
Pil Pil Prawns ^{2.3.7.10.14} Chilli & garlic prawns, French bread, Jersey butter	9.50
10 Chicken Wings (to share)	9.95
BBQ ^{1.2.4.5.7.9.10.13.14} or	
Hot Sauce ^{9.13.14} or	
Blue Cheese ^{2.7}	

SHARING DISHES FOR TWO

Cheese Nachos 10.95
Guacamole, sour cream,
spicy salsa

Chilli Beef Nachos 11.95
Guacamole, sour cream,
spicy salsa

FROM THE SEA

**London Pride Battered
Fish & Chips** 14.95 ^{1.2.4.5.7.9.10.13.14}
Fresh jumbo cod fillet in our own batter,
hand cut chips, mushy peas,
chunky tartare sauce

Pan of Moules & Chips 15.95
Rope grown mussels,
crusty bread, Jersey butter

A la Crème ^{2.7.8.9}
or

Thai Red Coconut Curry ^{2.3.7.8.14}

Seafood Tagliatelle 18.95 ^{1.2.3.4.5.7.8.14}
Full flavoured seafood bisque, mussels,
prawns, squid, salmon

Fillet of Sea Bass 22.95 ^{5.7}
Fillet of sea bass, crushed new potatoes,
sautéed greens, lemon caper butter

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FROM THE LAND

Thai Chicken Burger ^{2.3.4.7.9} 13.95

Thai spiced chicken breast in a brioche roll, onions, hand cut chips, salad garnish, lime & chilli mayo, coleslaw, tomato chutney

'Trinity Manor Farm' Burger ^{1.2.4.5.7.9.10.12.13} 14.50

6oz 'Trinity Manor Farm' beefburger, brioche roll, baby gem, hand cut chips, coleslaw, salad garnish, tomato chutney, ranch dressing

Add: the below for **95p** per item:

Back Bacon | Cheddar Cheese
Vegan Cheese | 3 Onion Rings
Fried Egg | Caramelised Onions

Beef Lasagne ^{2.7.14} 14.95

Garlic bread, mixed salad

Red Thai Curry ^{10.11}

Red onion, mixed peppers, courgettes, baby sweetcorn, steamed rice, prawn crackers

Chicken 14.95

or

Prawn ³ 16.75

Pie of the Day ^{2.7} (allergens may vary) 15.95

Ask for our fresh daily prepared pie, seasonal vegetables, gravy, Choice of: creamy mash, hand cut chips or new potatoes

BBQ Ribs ^{1.2.4.5.7.9.12.13.14} 15.95

Whole rack of BBQ ribs, sesame seeds, coriander, hand cut chips, salad, house coleslaw

Guinness Braised Short Rib ^{1.2.4.7.9.14} 17.95

Slow cooked tender beef short rib, tender stem broccoli, creamy mash

Beef Medallions & King Prawn Teriyaki ^{2,3,12,13,14} 21.50
 Sirloin, spring onions in teriyaki sauce, bamboo shoots, red peppers, hand cut chips

Espatada ^{2,7,9}
 Chunks of sirloin or chicken cooked on a traditional Portuguese skewer, garlic butter
 Choose two of the following:
 Hand cut chips | Rice | New Potatoes | Vegetables | Salad

Chicken 21.95

or

Beef 22.95

Rib Eye Steak ^{2,7,9} 22.50
 10oz rib eye, hand cut chips, salad garnish
Add: choice of:
 Peppercorn Sauce ^{2,7,9,14} or Garlic Butter ⁷ - **£1.95**

VEGETABLE PATCH

Vegan Burger ^{2,9,10,11} **vg** 13.95
 "Moving Mountains" patty, seeded vegan roll, vegan mayo, vegan cheese, tomato chutney, sweet potato fries, mixed salad

Creamy Spicy Lentil Curry ⁹ **vg** 13.50
 Roasted cauliflower, sweet potato, spinach, steamed rice

Classic Cæsar Salad ^{2,4,5,7} 11.50
 Baby gem, boiled egg, garlic croutons, crispy pancetta, anchovy fillets, creamy Caesar dressing, parmesan shavings

Add:

Chicken (plain or cajun) ^{2,4,5,7} +3.45

Grilled Halloumi ^{2,4,5,7} +3.45

King Prawn ^{2,3,4,5,7} +5.45

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ON THE SIDE

French Bread & Jersey Butter ^{2,7}	1.95
House Coleslaw ^{4,9}	3.25
Mixed Salad ⁹	3.50
New Potatoes ⁷ (Jersey Royals when in season)	3.95
Sweet Potato fries ²	3.95
Seasonal Vegetables ⁷	3.95
Hand Cut Chips ²	3.95
Beer Battered Onion Rings ²	3.95

FOR THE CHILDREN

All £7.95

Mini Pot of Steamed Mussels⁸

Cream & Garlic^{2,7,8,9} or Thai Coconut Curry^{2,3,7,8,14}
Chips, bread, Jersey butter

Tender BBQ Ribs^{1,2,4,5,7,9,10,13,14}
Chips, peas

Fish & Chips^{1,2,4,5,7,9,10,13,14}
Mushy peas

Chicken Goujons²
Chips, peas

4oz Homemade Beef Burger^{2,7}
Melted cheese, chips, peas

Tagliatelle Pasta^{2,4,7}
Tomato sauce, cheese

TO FINISH

Black Butter	6.75
Sticky Toffee Pudding ^{2,4,7,10}	
Hot toffee sauce, Jersey Dairy vanilla ice cream	
Chocolate Brownie ^{gf} ^{4,6,7}	6.75
Jersey Dairy banoffee ice cream	
Coconut Panna Cotta ⁷	6.75
Citrus salad, passionfruit coulis	
Vegan Chocolate Orange	7.50
Cheesecake ^{vg} ^{10,11,13}	
Vegan vanilla ice cream	
Jersey Dairy Ice Cream ⁷ or Sorbet ^{vg} (3 Scoops)	5.25
One scoop - 1.75 Two scoops - 3.50 Vanilla, Strawberry, Chocolate, Mint Choc Chip, Banoffee or Coconut & Pineapple Ask for vegan ice cream & sorbet flavour's available	

HOT DRINKS

Espresso	2.50	Double Espresso	2.95
Americano	2.75	Cappuccino	2.75
Latte	2.75	White Coffee	2.75
Decaff Coffee	2.75	Hot Chocolate	2.95

White, cappuccino, latte or black

Novus Teas – 2.75

English Breakfast, Sapphire Earl Grey, Decaffeinated Ceylon, Dragonwell Green, White Pear & Ginger, Egyptian Mint, Citrus Chamomile, Persian Pomegranate

Liqueur Coffee from 7.50

Irish (Irish Whiskey), Russian (Vodka), Cointreau, French (Brandy), Amaretto, Jamacian (Rum), Calypso (Tia Maria), Gaelic (Scotch Whisky), Baileys