

Salads



Smoked Salmon Nicoise

13
€



Side salad

10



Salad



House salad

9
2 €

Dessert



Affogato

7
€



Crepes

Desserts



Pancake



Classic Crème Brulée

7
€

Appetizers



Cheese

Uncategorized



Cheddar Ploughmans

9
€



Knickerbockerglory

7
€

Soups



Lettuce soup

Pasta



Noodles beef

10

Pizza



Meat Pizza

Mains



Fish Pie

16
€

Vegetarian



Tofu

10

Burgers



Hamburger

24



Burger

1

Side dishes



Crispy Onion Rings

3
€



Patatas



Potatoes



Pommes

Salad



Salad with pecan nuts

9

Snacks



Pork Scratchings

5
€

Seafood



Seafood

SIDES



Seasonal Vegetables

9
3
€

Vegetarian dishes



Vegetables

Beef dishes



Bulgogi

Fingerfood



Chicken Wings

9

Tapas Calientes - Warme Tapas



Queso de Cabra

Starters



Seafood Platter

Starter



Calamari Garlic

7
€



Pint of Prawns, Marie Rose, Bread

8
€



Potted Jersey Beef with Horseradish

8
€



Crab Cake, Lemon Mayonnaise

8
€



Chicken Liver Port Parfait

8
€



Goats Cheese Crostini on Rocket

7
€

Soup



Jersey Cheddar Liberation Ale

7
€



Rozel Soup of the Day Farm Bread

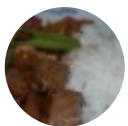
7
€

Pork*



Pork

Fleisch - Schweinesteak



Steak

9

Main



Slow Braised Rosemary Lamb Shank

17
€



Pulled Pork

8



Pork Belly with Bubble Squeak

16
€



Beer Battered Cod, Mushy Peas, Chips

16
€



Chargrilled 28 Day Aged Rib Eye Mushrooms, Tomatoes, Chunky Chips



Spinach Stilton Gnocchi

14
€



8oz Burger on Brioche Bun Chips

15
€

French Fries



French Fries

White wine



Sauvignon Blanc, Norte Chico, Chile



Pinot Grigio Italia, Italy



Pomino Bianco, Marchesi de Frescobaldi



Pouilly-Fume, Les Charmes, Domaine Chatelain



Petit Chablis, Laroche, France



Macon-Lugny Les Genievres, Louis Latour, France



Sauvignon Blanc, Marlborough, Mirror Lake, New Zealand



Chardonnay, Unoaked, Michel Laroche, France



Muscadet de Servre et Maine, Chateau Cassemichere, France



Savignon Blanc, Oyster Bay, New Zealand

Beilagen & Extras



Potato Chips

Yaki Udon - Udon Nudeln



Roast Beef

Brunch



Toad In the Hole

16
€

Bakery



Bar

Red Wine



Valpolicella Ripasso, Lamberti, Veneto, Italy



Pinot Noir, Devils Corner, Australia



Chateau La Croix Margautot, Haut- Medoc, France



Chianti del Barone Ricasoli, Tuscany, Italy



Cotes du Rhone Villages, les Coteaux, Boutinot, France



Bordeaux Rouge, Baron Philippe de Rothschild, France



Shiraz, Yellow Tail Australia



Merlot, Yellow Tail, Australia



Pinot Noir Oyster Bay, New Zealand



Merlot Norte Chico, Chile



Cabernet-Sauvignon Norte Chico, Chile

Rosé Wine



Prosecco Extra Dry, Ponte 1/4 bt



Jack Rabbit White Zinfandel, USA

Starches



New Potatoes

3
€

Champagne & Sparkling Wine



Oyster Bay Brut, New Zealand

27
€



Prosecco Brut, Ponte di Rialto, Italy

20
€



Moet Chandon, Rose Imperial

69
€



Veuve Cliquot, Yellow Label Brut

63
€

Sides & Snacks



Triple Cooked Chips

9
3
€

Other Red Wines



Malbec, Kaiken, Argentina

Brunch Starters



Farmers Board

32
€

Afghani Dishes



Afganish soup

Unique Red



Marques de Caceres, Crianza Rioja, Spain

Nicht kategorisiert



Pork Black Pudding Scotch Eggs

5
€



Sweet Potato Wedges Stilton

5
€



Garlic Shell on Prawns

6
€



Fishermans Board

32
€



Charcuterie of Terrines

21
€



Chocolate Mousse Poached Berries

7
€



Black Butter Pudding Ice Cream

7
€



Cheese, Chutney Biscuits

7
€