

STARTERS

Garlic Ciabatta (V,VG,GF)

Plain **£4.50**

Cheese **£4.75**

Cheese & tomato **£5.00**

French Onion Soup (GF) £8.00

Served with a truffle oil and Gruyère crouton (V)

Truffle oil crouton (VG)

Crispy Calamari £7.00

With a lemon wedge, pickled cucumber salad
and garlic aioli

Pan Seared King Prawns and Chorizo £9.50

Cooked in chilli & garlic butter with sweet potato purée

Ham Hock Terrine £7.50

With a piccalilli purée, croutons and rocket salad

Only for Garlic Lovers (V) £9.00

Whole bulb of roasted garlic with Gournay cheese, olive oil,
balsamic vinegar and oven baked bread

Harrisa Hummus (V,VG,GF) £7.50

Pitta bread and salsa

Carrot and Orange Avocado Salad (V,VG,GF) £7.50

Avocado with cherry tomatoes, baby gem, cucumber
and orange sauce

Bon Bon Goat's Cheese (V) £7.50

With Asian style salad and sweet chilli dressing

Please advise your server of any allergies
V-Vegetarian, VG-Vegan, GF-Gluten free options

MAINS

MEATS

Burgers

Brioche bun, tomato relish, garlic mayo, lettuce, pickle, onions, tomato, cheese, coleslaw and French fries

Homemade Beef Burger £13.50

Chicken Breast Burger £12.50

Add: Bacon £1 Caramelised onions £.50

Monterey Jack cheese £1 Stilton cheese £2

Ribeye Steak 8oz (GF) £22.50

Roasted tomatoes, wild garlic mushrooms, salad and French fries

Choice of Sauce: Peppercorn, Mushroom, Bearnaise

Surf and Turf (GF) £25.50

Ribeye and king prawns in garlic butter served with roasted tomatoes, wild garlic mushrooms, salad and French fries

Slow Braised Beef Cheeks (GF) £17.00

With chanteney carrots, parsnip purée and red wine jus

Espetadas (GF)

Skewer with garlic butter, side salad and choice of rice, hand cut chips or French fries

Beef £22.00

Beef & Prawn £24.00

Chicken £21.00

Sizzlers (GF)

Roasted peppers, onions, garlic, side salad and choice of rice, hand cut chips or French fries

Chicken £16.00

Beef £18.00

Slow Braised Baby Back Ribs (GF) £17.00

Sticky & smoky BBQ sauce, salad, French fries and coleslaw

Chicken Indian Curry (GF) 16.00

Served with pilau rice, chutney and naan bread

MAINS

FISH & SEAFOOD

Fish and Chips £15.95

Served with hand cut chips, mushy or garden peas & tartare sauce

Seafood Tagliatelle (GF) £15.95

Creamy garlic white wine sauce with parmesan rocket salad

Pan Fried Sea Bass (GF) £16.95

Served with sautéed new potatoes, wilted greens
and beurre blanc sauce

King Prawn Indian Curry (GF) £16.50

With pilau rice, chutney and naan bread

Prawn Sizzler (GF) £18.50

Roasted peppers, onions, garlic, side salad
with choice of rice, hand cut chips or French fries

SALADS

Prawn and Jersey Crab Salad (GF) £14.25

With Bloody Mary cocktail sauce

King Prawn and Scallop Salad (GF) £15.95

With chilli lime dressing

Quinoa Superfood Salad (V,VG,GF) £14.00

Baby gem, rocket, quinoa, green vegetables, olives, basil,
mint, harrisa hummus and maple vinaigrette

Add: Chicken £3.00

SIDES

Hand cut chips, French fries, potato wedges
vegetables, onion rings, house salad **£3.50**

Truffle chips **£4.50**

MAINS

VEGETARIAN & VEGAN

Spinach Falafel Burger (V,VG) £13.00

Served on a gourmet vegan bun with baby gem lettuce, tomato, onion, beetroot relish and sweet potato fries

Quinoa Superfood Salad (V,VG,GF) £14.00

Baby gem, rocket, quinoa, green vegetables, olives, basil, mint, harrisa hummus and maple vinaigrette

Add: Grilled halloumi cheese **£2.50**

Cauliflower Steak (V,VG,GF) £14.50

Wild garlic mushrooms, confit tomatoes, vegan garlic butter hand cut chips and garden salad

Beetroot & Red Onion Tartin (V,VG,GF) £14.50

Seasonal vegetables and Thai infused pesto

Tenderstem Broccoli (V,VG,GF) £13.50

Tenderstem broccoli in batter, crushed minted peas, hand cut chips and vegan caper butter

Roasted Pak Choi Curry (V,VG,GF) £14.50

Roasted vegetable curry, jasmine rice, garlic flat bread and riata mint dip

DESSERTS

Sticky Toffee Pudding (V) £8.00

Toffee sauce and raspberry sorbet

Lemon and Lime Cheesecake (V) £7.00

Passion fruit coulis and coconut malibu ice cream

Baileys Crème Brûlée (V,GF) £8.00

With homemade shortbread and raspberry coulis

Chocolate and Orange Tart (V) £9.00

With salted caramel ice cream and white chocolate sauce

THE INN Chocolate Sundae (V,GF) £7.50

Vanilla ice cream, brownie pieces, chocolate sauce
and whipped cream

Blueberry Panna Cotta (V,VG,GF) £8.00

With coulis and raspberry sorbet

Assorted Jersey Ice Cream (V,GF) £4.50

Vanilla, strawberry, chocolate, mint choc chip, dark cherry,
coconut & pineapple, toffee & honey crunch,
rum & raisin, pistachio

Assorted Sorbet (V,VG,GF) £4.00

Raspberry, mango, lemon, peach, cherry

Cheese and Biscuits (V,GF) £8.00

Selection of cheeses served with celery, apple, grapes,
and caramelised onion chutney