

Food

NIBBLES

- | | |
|---|-------------|
|  Mediterranean Mixed Olives | 6.00 |
| Marinated mixed olives | |
| Signature Homemade Sausage Roll | 8.50 |
| Homemade pork sausage roll with wholegrain mustard relish | |
|  Wild Mushroom Arancini | 9.50 |
| Parmesan, truffle aioli and rocket | |
|  Padrón Peppers | 7.50 |
| Blistered Padrón peppers, Maldon salt and lemon | |
|  Grilled Halloumi | 9.00 |
| Grilled halloumi with hot honey and herbs | |

SALADS

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|---|--------------|
| Caesar Salad | 15.00 |
| Romano lettuce, croutons, shaved & crispy Parmesan, anchovies and Caesar dressing. | |
| Add chargrilled chicken + 5.00 | |
| Add king prawns + 5.00 | |
| Add smoked salmon + 5.00 | |
|  Roasted Heritage Beetroot Salad | 15.00 |
| Roasted beetroot, orange segments, goat's cheese, candied walnuts and beetroot dressing | |
|  Greek Salad | 14.00 |
| Cherry tomatoes, cucumber, red onion, olives, oregano, extra virgin olive oil and feta cheese. Vegan feta available on request. | |
| Add chargrilled chicken + 5.00 | |
| Add king prawns + 5.00 | |
| Add smoked salmon + 5.00 | |



If you have any dietary requirements or food allergies please let us know. However, please be aware that due to shared cooking & preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone or shell fragments.

Please note that a discretionary 10% service charge is applied to all food and beverage purchases for both residents and non-residents.

Food

OPEN SANDWICHES

Cold Water Pink Prawn Open Sandwich 17.00

Grilled Jersey cabbage loaf, pickled cucumber, cocktail sauce, served with skinny fries

Scottish Smoked Salmon Open Sandwich 18.00

Grilled Jersey cabbage loaf, crème fraîche, capers and cracked black pepper, served with skinny fries

Jersey Chancre Crab Open Sandwich 18.00

White crab meat, dill crème fraîche, lemon zest and grilled Jersey cabbage loaf, served with skinny fries

Mediterranean Vegetable Open Sandwich 14.00

Grilled Jersey cabbage loaf, olive tapenade, avocado, roasted Mediterranean vegetables, rocket and halloumi, served with skinny fries

Mature Cheddar & Honey Roast Ham Toasted Sandwich 15.00

Toasted Jersey cabbage loaf, served with skinny fries and house salad

Reuben Sandwich 16.00

Salt beef, Swiss cheese, sauerkraut, gherkins and Russian dressing on toasted Jersey cabbage loaf, served with skinny fries

Open Club Sandwich 18.00

Grilled Jersey cabbage loaf with grilled chicken, smoked streaky bacon, avocado, tomato and mayonnaise, served with skinny fries

BURGERS & CLASSICS

St Brelade's Burger 22.00

8oz beef patty, streaky bacon, cheese, burger relish, lettuce and tomato, served with fries

Buttermilk Chicken Burger 21.00

Buttermilk-marinated chicken thigh, cabbage slaw, blue cheese and Buffalo sauce, served with fries



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Food

- | | |
|---|--------------|
|  Vegan Burger | 22.00 |
| Grilled Portobello mushroom, beetroot relish, lettuce, tomato, fried onions and vegan mayonnaise, served with fries | |
| Haddock & Chips | 20.00 |
| Beer-battered haddock, fries, mushy peas and tartare sauce | |
|  Linguini Arrabiata | 18.00 |
| Arrabiata sauce, aubergine, shaved Parmesan, fried capers | |

SIDES

- | | |
|---|-------------|
| Buttered Jersey Royal Potatoes | 5.50 |
| Skinny Fries | 5.00 |
| Truffle & Parmesan Fries | 7.50 |
| Garden Salad Mixed leaves, tomato and cucumber | 5.00 |

DESSERT

- | | |
|---|--------------|
|  Clotted Cream Vanilla Crème Brûlée | 11.00 |
| Berries, lemon elderflower madeleines | |
| Berry Mess | 12.00 |
| Lime meringue, berry compote, whipped white chocolate ganache, strawberry wafer, toasted coconut | |
|  Warm Salted Caramel Brownie | 11.00 |
| Raspberry sauce, crème fraîche ice cream, raspberries | |
|  Iced White Chocolate & Baileys Parfait | 12.00 |
| Vanilla strawberries, pistachio wafers | |
| Selection of Artisanal Cheese | 20.00 |
| Served with homemade apple pecan & black butter soda bread, homemade chutney, quince paste, grapes, celery, crackers | |
| Selection of Homemade Ice Cream & Sorbet | 4.00 |
| Ask your server for details | Per scoop |



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From our Island

Our culinary & bar teams take great pride in championing the finest local produce Jersey has to offer, weaving the island's exceptional ingredients throughout our menus and food offerings here at St Brelade's Bay Hotel.



1

Channel Islands Liquor Company

St Helier

Vanilla Vodka	6.20
Indica Rum	7.00
Indica Spiced Rum	7.00

2

Liberation Brewery

St Saviour

Liberation Pale Ale	6.20
(Waverider – Draught)	
Liberation IPA 500ml	7.20

3

La Mare Winery

St Mary

Jersey Royal Pink Gin	6.00
Jersey Royal Gin	6.00
Jersey Apple Brandy	5.20

4

Sea Level

Gorey

Yuzu & Orange Gin	6.00
Hibiscus & Lime	6.00
Grapefruit, Lavender & Rose	6.00
Limoncello	8.00

Mocktails

Mint Breeze

Tanqueray 0%, mint, lime juice, sugar syrup, soda

7.00

Sweetest Berries

Strawberry & raspberry purée, lime juice, sugar syrup, lemonade

7.00

Ray of Sunshine

Orange & pineapple juice, lime juice, sugar syrup, grenadine

7.00

Lemonade Stand

At St Brelade's Bay Hotel, we are proud to produce our very own homemade lemonade - the inspiration behind our selection of refreshing lemonade-based mocktails below.

Strawberry Fields

water, lemon/lime juice, strawberry purée, sugar syrup

5.00

Hot Berry Summer

Water, lemon/lime juice, raspberry purée, sugar syrup

5.00

Mango No.5

Water, lemon/lime juice, mango purée, sugar syrup

5.00

Passion Pop

Water, lemon/lime juice, passionfruit purée, sugar syrup

Make it fizzy by adding sparkling water

Make it boozy by adding a shot +£4

5.00



Spritz

Spritz Please

Aperol, prosecco, soda

13.00

Mint to Be

St Germain, prosecco, soda

13.00

Zest of Life

Limoncello, prosecco, soda

13.00

Little Miss Bitter

Campari, prosecco, soda

13.00

Champagne Cocktails

Bubbles & Bitters

Cognac, angostura bitters, sugar cube, champagne

18.50

Berry Royale

Crème de cassis, champagne

18.50

Cocktails

Cosmopolitan

Vodka, triple sec, lime juice, sugar syrup, cranberry juice

14.00

Espresso Martini

Vodka, kahlua, shot of espresso, sugar syrup

14.00

Mojito

Bacardi Rum, lime, mint, sugar, soda

14.00

Mai Tai

Spiced Rum, dark rum, triple sec, orgeat, lime juice, sugar syrup

14.00

Margarita

Classic or feeling spicy? (add tobasco)

Tequila, triple sec, lime juice, sugar syrup

14.00

Whiskey Sour

Bourbon, lemon juice, sugar syrup, egg white

14.00

Negroni

Gin, sweet vermouth, campari

14.00

Old Fashioned

Bourbon, sugar cube, angostura bitters

14.00

Dark & Stormy

Spiced rum, dark rum, lemon juice sugar syrup,
angostura bitters, ginger beer

14.00

The Bees Knees

Gin, lemon juice, honey

14.00

Sangria Jugs

La Rioja (1 litre)

Classic red wine sangria with fresh fruits, citrus,
spiced rum, triple sec, vodka, lemonade

25.00

La Blanca (1 litre)

Classic white wine sangria with fresh fruits, citrus,
spiced rum, triple sec, vodka, lemonade

25.00

Sol Tropical (1 litre)

Twist on a classic sangria with fresh fruits, spiced rum, triple sec,
vodka, passionfruit puree, mango purée, prosecco, lemonade

25.00

Berry Fiesta (1 litre)

Twist on a classic sangria with fresh fruits spiced rum, triple sec, vodka,
raspberry purée, strawberry purée, prosecco, lemonade

25.00

Soft Drinks & Mixers

FEVER TREE SELECTION 200ML

Tonic Water	3.25
Light Tonic Water	3.25
Mediterranean Tonic Water	3.25
Elderflower Tonic	3.25
Ginger Ale	3.25
Ginger Beer	3.25
Soda Water	3.25
Lemonade	3.25

SOFT DRINKS

Cordial Dash	0.80
Orange Juice	3.00
Apple Juice	3.00
Pineapple Juice	3.00
Grapefruit Juice	3.00
Cranberry Juice	3.00
Tomato Juice	3.00
Coca Cola (200ml)	3.25
Diet Coca Cola (200ml)	3.25
J2O Orange & Passion Fruit (275ml)	3.75
J2O Apple & Raspberry (275ml)	3.75
Appletiser (200ml)	3.75
Red Bull (250ml)	5.25

WATER

Hildon Still / Sparking (330ml)	3.00
Hildon Still / Sparking (750ml)	5.00

Beer

DRAUGHT BEERS

	1/2 Pint	Pint
Waverider 4.2%	3.30	6.20
Estrella 4.6%	3.45	6.50
Guinness 4.1%	3.80	7.20
Hawkstone Premium Lager 4.8%	3.95	7.50

BOTTLED BEERS

Corona 4.5% (330ml)	6.20
Stella Artois 4.8% (330ml)	6.20
Peroni 5.1% (330ml)	6.20
Guinness 4.1% (440ml Can)	6.20
Liberation IPA 500ml (Jersey)	7.20

ALCOHOL FREE BEER & CIDER

Heineken 0% (330ml)	6.00
Peroni 0% (330ml)	6.00
Rekorderlig Strawberry & Lime - Zero	7.00

CIDERS

Thatchers Gold (500ml)	7.20
Rekorderlig Strawberry & Lime (500ml)	7.20
Rekorderlig Wild Berries (500ml)	7.20

Spirits

ARMAGNAC 25ML

1991 Baron G. Legrand	10.00
1987 Baron G. Legrand	12.00
1982 Baron G. Legrand	14.00

COGNAC 25ML

Jersey Apple Brandy VSOP (Jersey)	5.20
Courvoisier VSOP	6.00
Remy Martin VSOP	7.50
Remy Martin XO	19.00

CALVADOS 25ML

Chateau du Breuil VSOP	5.75
Chateau du Breuil 8 Year Old	7.00
Chateau du Breuil 15 Year Old	7.75

RUM 25ML

Bacardi	5.00
Captain Morgan Spiced	5.00
Captain Morgan Dark	5.00
Kraken Black Spiced	5.50
Mount Gay Eclipse	5.50
Black Tot Finest Carribean	6.75
Black Tot 'Historic Solera'	8.00
Ron Zacapa Gran Reserva Solera 23yo	8.00

THE CHANNEL ISLANDS LIQUOR CO 25ML

Indica Rum	7.00
Indica Spiced Rum	7.00

TEQUILA 25ML

Espolon Blanco	6.00
Espolon Reposado	6.20
Teremana Anejo	7.50

VERMOUTH 25ML

Martini Extra Dry	4.50
Martinin Rosso	4.50
Martini Bianco	4.50

Whisky

BLENDED SCOTCH 25ML

Famous Grouse	5.00
Johnnie Walker Black Label	6.00
Monkey Shoulder	6.00

SINGLE MALT 25ML

Old Pulteney 12yo (Highlands)	6.00
Tobermory 12yo (Isle of Mull)	6.50
Glenfiddich 12yo (Speyside)	6.50
Speyburn 10yo (Speyside)	6.50
Dalwhinnie 15yo (Highlands)	7.50
Talisker 10yo (Isle Of Skye)	8.00
Old Pulteney 15yo (Highlands)	9.00
Dalmore 15yo (Highlands)	11.00
Balvenie Portwood 21yo (Speyside)	21.00
Dalmore 18yo (Highlands)	30.00

IRISH 25ML

Jameson	5.00
Bushmills Black Bush 'Sherry Cask Reserve'	6.00

BOURBON 25ML

Jack Daniels	5.50
Makers Mark	5.75
Bulleit	5.75
Four Roses Small Batch	6.50
Bulleit 95 Rye	6.50

CANADIAN 25ML

Canadian Club	5.00
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Gin

25 M L

Tanqueray 0%	4.00
Bombay Sapphire	5.00
Gordons Pink	5.00
Tanqueray	5.00
Hendrick's	6.00
Whitley Neil Rhubarb & Ginger	6.00
Tanqueray Rangpur Lime	6.00
Tanqueray Sevilla Orange	6.00
Tanqueray No Ten	6.20
Gin Mare	7.20
Monkey 47	7.50

JERSEY SELECTION (LOCALLY CRAFTED):

SEA LIFE

Sea Level Hibiscus & Lime	6.00
Sea Level Yuzu & Orange	6.00
Sea Level Grapefruit, Lavendar & Rose	6.00

LA MARE

Jersey Royal Gin	6.00
Jersey Royal Gin Pink	6.00

Vodka

25 M L

House Pour Vanilla (Jersey)	6.20
Smirnoff Vanilla	6.20
Belvedere	6.20
Grey Goose	6.75
Grey Goose Orange	6.75
Grey Goose VX	9.20

Liqueurs

2 5 M L

Archers Peach Schnapps	4.00
Campari	4.00
Crème de Menthe	4.00
Frangelico	4.00
Malibu	4.00
Kahlua	4.00
Tia Maria	4.00
Jagermeister	5.00
Riccard	5.00
Aperol	5.00
Disaronno Velvet	5.00
Pimms	5.00
Passoa	5.00
Southern Comfort	5.00
Disaronno	5.00
Chambord	5.00
Glavya	5.00
Benedictine	5.50
Cointreau	5.50
Drambuie	5.50
Grand Marnier Rouge	5.75
St. Germain	5.75
Baileys (50ml)	6.00
Limoncello (50ml)	6.50
Sea Level Limoncello (Jersey) (50ml)	8.00

Port

Graham's, LBV	6.00
Graham's, 10 Years of Age	8.00
Graham's, 20 Years of Age	10.00

Hot Drinks

BRODIES TEA SELECTION

English Breakfast	3.50
Earl Grey	3.50
Decaffeinated	3.50
Green Tea	3.50
Peppermint	3.50
Camomlie	3.50
Lemon & Ginger	3.50
Darjeeling	3.50
Roiboos & Apple	3.50

Afternoon Tea
30.00

Cream Tea
12.00

Tea & Cakes
12.00

Available from 2pm - 5pm
only, Afternoon Tea
requires 24 hours notice.

COFFEE

All coffees available as decaffeinated.

Filter coffee	3.50
Americano	3.50
Espresso	3.50
DbI Espresso	4.00
Machiato	4.00
Flat White	4.00
Cappucino	4.00
Latte	4.00
Mocha	4.50

Hot Chocolate **3.60**

Make it boozy by adding Baileys or Disaranno Velvet + £4

LIQUER COFFEE

Italian - Amaretto	8.00
Irish - Jamesons Whiskey	8.00
French - Brandy	8.00
Parisian - Grand Marnier	8.00
Calypso - Tia Maria	8.00
Cointreau	8.00
Baileys	8.00

Wine by the Glass

CHAMPAGNE & PROSECCO

	125ml Glass	Bottle 37.5cl	Bottle 75cl
Taittinger, Brut Reserve	17.00	55.00	89.00
Taittinger, Brut, Prestige Rose	19.50	60.00	110.00
Prosecco, Extra Dry, Campe Dhei	7.50	-	32.00
Prosecco, Rose Brut, Campe Dhei	8.50	-	36.00

WHITE

	175ml Glass	250ml Glass	Bottle 75cl
Pinot Grigio, Campe Dehi 2024/25	7.50	10.50	29.00
Sauvignon Blanc, Classic Montes 2024/25	8.00	11.50	32.00
Chardonnay, Ardeche, Louis Latour 2023/24	8.50	12.00	34.00
Gavi Di Gavi, 'Fossili', San Silvestro 2024/25	11.50	14.50	42.00

ROSÉ

	175ml Glass	250ml Glass	Bottle 75cl
Soleil des Alpes, Alpes de Haute Provence 2025	7.50	10.50	30.00
Rioja, Rosado, Bodegas Muga 2024/25	10.20	14.00	42.00
L'exuberance Rose Du Clos Cantenac, Bordeaux, 2024/25	12.50	16.20	48.00

RED

	175ml Glass	250ml Glass	Bottle 75cl
Rioja Crianza, Marques de Caceres 2022/23	7.50	10.50	29.00
Merlot Classic, Montes 2022/23	8.00	11.50	32.00
Malbec, Mendoza, Los Haroldos Estate 2023/24	8.50	12.00	34.00
Chateau de Terrefort-Quancard, Bordeaux Superieur 2020	11.50	14.50	41.00