

Food

COLD SANDWICHES

- Atlantic Prawns** (2 Wheat, 3, 4, 9, 14 Malt Vinegar) **15.00**
Open Crusty Ciabatta, Cocktail Sauce, French Fries, Dressed Leaves
- Scottish Smoked Salmon** (2 Wheat, 3, 4, 9, 14 Malt Vinegar) **18.00**
Toasted Brioche, Cream Cheese, French Fries, Dressed Leaves
- Jersey Chancre Crab Meat** (2 Wheat, 3, 7, 9, 14 White Wine Vinegar) **18.00**
Mix of White & Brown Crab Meat with Dill Crème Fraiche & Lemon Zest, French Fries, Dressed Leaves, White or Brown Bread
- Tuna, Sweetcorn and Mayonnaise** (2 Wheat, 4, 5, 9, 14 White Wine Vinegar) **12.00**
French Fries, Dressed Leaves, White or Brown Bread
- Mature Cheddar and Honey Roast Ham** (2 Wheat, 7, 9, 14 White Wine Vinegar) **11.00**
French Fries, Dressed Leaves, White or Brown Bread
-  **Cashew Nut Cheese, Avocado and Tomato** **11.00**
(2 Wheat, 9, 10 Cashew, 14 White Wine Vinegar)
French Fries, Dressed Leaves, White or Brown Bread

HOT SANDWICHES

- Charcoal Grilled Scottish Entrecote Steak** (2 Wheat, 9, 14 White Wine Vinegar) **19.00**
Toasted Ciabatta, Red Onion Chutney, French Fries, Dressed Leaves
- BLT** (2 Wheat, 4, 9, 14 White Wine Vinegar) **14.00**
Bacon, Little Gem, Tomato, Mayonnaise, French Fries, Dressed Leaves, White or Brown Toast

PANINIS

- Mature Cheddar & Honey Roast Ham** (2 Wheat, 7, 9, 14 White Wine Vinegar) **12.00**
French Fries, Dressed Leaves
-  **Avocado & Brie Panini** (2 Wheat, 7, 9, 14 White Wine Vinegar) **14.00**
Red Onion Chutney, French Fries, Dressed Leaves

All Sandwiches can be made **Gluten Free** on request.



Allergens

1 Celery	2 Cereals containing gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8 Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame seeds	13 Soya	14 Sulphur Dioxide

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.

Food

SALADS

- G Seafood Salad** (3, 4, 5, 7, 9, 14 White Wine Vinegar) **30.00**
Atlantic Prawns, Gambas, Scottish Smoked Salmon, Mixed Salad,
Jersey Royals in Shallot Vinaigrette, Lemon Aioli
- Caesar Salad** (2 Wheat, 4, 5, 7, 9, 14 Vinegar) **12.00**
Gem Lettuce, Boiled Egg, Sourdough Croutons, Shaved Parmesan
& Caesar Dressing
Add Chargrilled Chicken **16.00** or King Prawns (3) **18.00**
- V Poke Bowl** (2 Wheat, 10 Walnut, 12, 14 White Wine Vinegar) **14.00**
Mixed Bean & Tomato Salad, Beetroot & Walnut Hummus, Herby Cous Cous,
Avocado, Pickled Veg, Toasted Spiced Seeds, Green Sauce
Add Chargrilled Chicken **18.00** or King Prawns (3) **20.00**

HOT BITES

- Panko Breaded Squid Rings** (2 Wheat, 4, 8, 9, 14 White Wine Vinegar) **10.00**
Fried Panko Coated Calamari, with Lemon Aioli, Dressed Mixed Leaves **17.00**
- St Brelade's Burger** (1 Sauce Only, 2 Wheat, 4, 7, 9) **20.00**
Locally Sourced Beef, Brioche Bun, Bacon, Cheese, Lettuce
& Brelade's Burger Sauce, served with French Fries
- V Vegan Burger** (2 Wheat, 14 White Wine Vinegar) **16.00**
Vegan Mushroom Burger, Field Mushroom, Beetroot Relish, Sweet Chilli,
Mayonnaise, in a Seeded Bun, served with French Fries
- Ribeye Steak 8oz** (7, 9, 14 White Wine Vinegar) **32.00**
Flat Cap Mushroom, Garlic Butter, French Fries, Vine Tomatoes
- Entrecôte Steak 8oz** (7, 9, 14 White Wine Vinegar) **27.00**
Flat Cap Mushroom, Garlic Butter, French Fries, Vine Tomatoes
- Local Ale Battered Cod Fillet** (2 Wheat, 4, 5, 9, 14 White Wine Vinegar) **15.00**
Mushy Peas, Tartare Sauce, French Fries, Lemon Wedge



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HOT BITES (CONTINUED)

Truffled Pasta (2 Wheat, 7, 14 White Wine) **20.00**
Tagliatelle Pasta in a Garlic & Truffle Cream Sauce with Wild Mushrooms, Parmesan & Crispy Leeks

Jerk Chicken Flatbread Wrap (2 Wheat, 4, 13, 14 Malt Vinegar) **18.00**
Pulled Jerk Chicken, Seasonal Slaw, Coriander & Aioli in a Flatbread Wrap, served with French Fries

SIDES

Buttered Jersey Royal Potatoes (7) **3.50**

Onion Rings (2 Wheat) **3.50**

French Fries (MC 2 Wheat) **3.50**

Truffle & Parmesan Fries (MC 2 Wheat) **5.00**

Salad Leaves with our House Dressing (9, 14 White Wine Vinegar) **3.50**

DESSERT

Sticky Toffee Apple Pudding (2 Wheat, 4, 7, Mc14) **10.00**
Toffee Sauce, Vanilla Ice Cream

Lemon and Raspberry Arctic Roll (2 Wheat, 4, 7, 10 Pistachio, Mc13) **11.00**
Pistachio Sponge, Vanilla Meringue, Raspberries, Honeycomb

White Chocolate and Strawberry Tart (2 Wheat, 4, 7, Mc13) **11.00**
Vanilla Tart, Whipped White Chocolate Ganache, Strawberries, Passion Fruit Sorbet

Selection of Homemade Ice Cream and Sorbet (2 Wheat, 4, 7, Mc13) **2.95**
Ask your server for details **Per scoop**

Selection of Artisanal Cheese (2 Wheat, 7, 10 Almond, Pecan, Hazelnut, Walnut, 12, Mc14) **20.00**
Pecan, Dried Fig and Black Butter Soda Bread, Crackers, Homemade Chutney, Quince Paste, Grapes and Celery

Afternoon Tea **28.00**

Cream Tea **9.00**

Tea and Cakes **9.00**



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Signature Cocktails

THE BRELADES BAY

Gin Mare, Blue Curacao, Elderflower, Ginger Beer
16.00

STRAWBERRY KISS

Strawberry infused Aperol, Watermelon Liqueur,
Soda, Pink Peppercorn
15.00

SMOKY LEMON

Limoncello, Cointreau, Peach Schnapps, Ginger Foam
15.00

FATWASHED BLOODY MARY

Bacon fat washed Vodka, Tomato Juice, Tabasco,
Worcestershire Sauce, Lemon Juice
16.00

Classic Cocktails

CHAMPAGNE BELLINI

Tattinger Brut, Peach Puree
16.00

KIR ROYALE

Tattinger Brut, Crème de Cassis
16.00

POM-LIME FRENCH 75

Tattinger Brut, Gin, Grenadine, Lime Juice, Sugar Syrup
18.00

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Lime Juice,
Lemon Juice, Sugar Syrup
12.50



Classic Cocktails

FRENCH MARTINI

Vodka, Chambord, Pineapple Juice, Lime Juice, Raspberry Puree

12.50

CLASSIC ESPRESSO MARTINI

Vanilla Vodka, Kahlua, Espresso, Sugar Syrup

13.50

SALTED CARAMEL ESPRESSO MARTINI

Vanilla Vodka, Kahlua, Espresso, Salted Caramel Syrup

13.50

HAZELNUT ESPRESSO MARTINI

Vanilla Vodka, Frangelico, Espresso, Sugar Syrup

Please note: contains nuts.

13.50

ORANGE DROP MARTINI

Grey Goose Orange Vodka, Cointreau, Lime Juice, Sugar Syrup

13.50

PASSION FRUIT MARTINI

Vanilla Vodka, Passion Fruit Liqueur, Passion Fruit Puree, Lime Juice, Pineapple Juice, Sugar Syrup, served with a double shot of Prosecco

13.50

DAIQUIRI

(Strawberry / Raspberry / Passion Fruit / Mango)

White Rum, Fruit Puree, Lime Juice, Sugar Syrup

13.50

MARGARITA

Tequila Blanco, Cointreau, Lime Juice, Agave Nectar

13.50

MANGO MARGARITA

Tequila Blanco, Cointreau, Lime Juice, Mango Puree

13.50



Classic Cocktails

CADILLAC MARGARITA

Tequila Anejo, Grand Marnier, Lime Juice, Agave Nectar

16.00

NEGRONI

Gin, Martini Rosso, Campari

12.50

OLD FASHIONED

Combination of Makers Mark & Four Roses Bourbons,
Angostura Bitters, Sugar

13.00

RUM OLD FASHIONED

Black Tot Finest Rum, Angostura Bitters, Sugar

13.00

Spritz Cocktails

HUGO SPRITZ

St Germain, Prosecco, Soda, Mint

13.00

APEROL SPRITZ

Aperol, Prosecco, Soda

13.00

LIMONCELLO SPRITZ

Limoncello, Prosecco, Soda

13.00

SEA LEVEL LIMONCELLO SPRITZ

Sea Level Limoncello, Prosecco, Soda

14.00

TROPICAL SPRITZ

Vodka, Mango Puree, Passion Fruit Puree, Prosecco

13.00



Hot Drinks

TEA SELECTION

English Breakfast	£3.10
Decaffeinated	£3.10
Earl Grey	£3.30
China Green	£3.30
Chamomile	£3.30
Peppermint	£3.30
Red Berry Tisane	£3.30
Assam	£3.30
Darjeeling	£3.30
Lapsang Souchong	£3.30

COFFEE SELECTION

All coffees available as decaffeinated.

Filter Coffee (Pot For 1)	£3.20
Flat White	£3.50
Americano	£3.40
Espresso	£3.30
Macchiato	£3.40
Double Espresso	£3.60
Cappuccino	£3.60
Mocha	£3.70
Latte	£3.70
Hot Chocolate	£3.60



Soft Drinks & Mixers

FEVER TREE PREMIUM SELECTION 200ML

Indian Tonic Water	3.20
Refreshingly Light Tonic Water	3.20
Mediterranean Tonic Water	3.20
Elderflower Tonic Water	3.20
Ginger Ale	3.20
Ginger Beer	3.20
Soda Water	3.20
Lemonade	3.20

SOFT DRINKS

Coca Cola (200ml)	3.20
Diet Coca Cola (200ml)	3.20
Britvic 55 Sparkling Apple (275ml)	3.70
J2O Orange & Passion Fruit (275ml)	3.70
J2O Apple & Mango (275ml)	3.70
J2O Apple & Raspberry (275ml)	3.70
Red Bull (250ml)	4.70
Cordial Dash	0.80

JUICES

Orange	2.90
Apple	2.90
Pineapple	2.90
Grapefruit	2.90
Cranberry	2.90
Tomato	2.90
Spicy Tomato	4.90

WATER

Hildon Still / Sparking (330ml)	2.70
Hildon Still / Sparking (750ml)	4.50



Spirits

ARMAGNAC 25 ML

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

COGNAC 25 ML

Jersey Apple Brandy VSOP (Jersey)	4.70
Courvoisier VSOP	5.90
Remy Martin VSOP	7.20
Remy Martin XO Excellence	19.00

CALVADOS 25 ML

Chateau du Breuil VSOP	5.70
Chateau du Breuil 8 Year Old	7.00
Chateau du Breuil 15 Year Old	8.00

RUM 25 ML

Bacardi	4.90
Captain Morgan Spiced	4.90
Lamb's Navy	4.90
Kraken Black Spiced	5.50
Mount Gay Eclipse	5.50
Black Tot Finest Carribean	6.50
Black Tot 'Historic Solera'	7.50
Ron Zacapa Gran Reserva Solera 23	8.00
Indica Rum (Jersey)	6.50
Indica Spiced Rum (Jersey)	6.50

SHERRY 25 ML

Croft Original	3.80
Harvey's Bristol Cream	3.90
Harveys Amontillado	3.90
Tio Pepe Sherry	4.00

TEQUILA 25 ML

Espolon Blanco	6.00
Espolon Reposado	6.00
Teremana Anejo	7.00



Spirits

VODKA 25 ML

House Pour (Jersey)	4.90
House Pour Vanilla (Jersey)	4.90
Belvedere	6.00
Grey Goose	6.50
Grey Goose Orange	6.50
Grey Goose VX	8.90

Whisky

BLENDED SCOTCH 25 ML

Famous Grouse	4.90
Johnnie Walker Black Label	5.50
Monkey Shoulder	5.90

SINGLE MALT 25 ML

Old Pulteney 12yo (Highlands)	6.00
Glenfiddich 12yo (Speyside)	6.50
Dalwhinnie 15yo (Highlands)	7.50
Old Pulteney 15yo (Highlands)	9.00
Dalmore 15yo (Highlands)	12.00
Balvenie Portwood 21yo (Speyside)	19.00
Macallan 'The Classic Cut' 2022 Limited Edition (Speyside)	19.00
Dalmore 18 year (Highlands)	31.00

IRISH 25 ML

Jameson	4.90
Bushmills Black Bush 'Sherry Cask Reserve'	5.50

BOURBON 25 ML

Jack Daniels	5.50
Makers Mark	5.70
Four Roses Small Batch	6.50
Bulleit	5.70
Bulleit 95 Rye	6.50

CANADIAN 25 ML

Canadian Club	4.90
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Gin

2 5 M L

Bombay Sapphire	4.90
Gordons Pink	4.90
Hendrick's	5.70
Tanqueray	4.90
Tanqueray Rangpur Lime	5.70
Tanqueray Sevilla Orange	5.70
Tanqueray No Ten	6.50
Monkey 47	7.50
Gin Mare	6.90
Tanqueray 0%	4.00

JERSEY SELECTION (LOCALLY CRAFTED)

Jersey Royal Gin	5.70
Jersey Royal Gin Pink	5.70
La Mare Gin Triple Distilled	5.70
Sea Level Hibiscus & Lime	5.70
Sea Level Yuzu & Orange	5.70
Sea Level Stg. Percival Pink	5.70

Liqueurs

2 5 M L

Archers Peach Schnapps	4.00
Baileys (50ml)	5.50
Benedictine	5.50
Campari (50ml)	5.00
Chambord	5.00
Crème de Menthe	4.00
Cointreau	4.50
Disaronno	4.50
Drambuie	4.50
Frangelico	4.00
Glavya	4.50
Grand Marnier Rouge	5.50
Kahlua	4.00
Limoncello (50ml)	5.50



Liqueurs

Sea Level Limoncello (Jersey) (50ml)	7.50
Malibu	4.00
Southern Comfort	4.50
St. Germain	5.50
Tia Maria	4.00

Beer & Cider

DRAUGHT BEERS

	1/2 Pint	Pint
Hawkstone Premium Lager 5.0%	3.85	7.30
Guinness 4.2%	3.70	7.00
Estrella 5.4%	3.35	6.30
Waverider Pale Ale 4.2%	3.10	5.70

ALE

Liberation Ale 4.0% (500ml)	6.90
Guinness 4.1% (440ml)	6.00

LAGER

Corona 4.5% (330ml)	5.90
Peroni 5.1% (330ml)	5.90
Angelo Poretti 4.8% (330ml)	5.90

IPA

Stinky Bay IPA 4.2% (330ml)	6.20
Liberation IPA 4.8% (500ml)	6.90

CIDERS

Thatchers Gold 4.8% (500ml)	7.00
Rekorderlig Strawberry & Lime 4.0% (500ml)	7.00
Rekorderlig Passionfruit 4.0% (500ml)	7.00
Rekorderlig Wild Berries 4.0% (500ml)	7.00

ALCOHOL FREE BEER & CIDER

Heineken 0% (330ml)	5.00
Thatchers Gold 0% (500ml)	6.50

