

Lunch

STARTERS & LIGHT BITES

Mediterranean Mixed Olives	6.00
Pitted green, pink & black olives in garlic, sunflower oil, salt, vinegar	
King Prawn Bang Bang	13.00
Crispy fried king prawns, sweet & spicy sauce, toasted sesame seeds, coriander, fermented chilli	
Cauliflower Bang Bang	11.00
Crispy fried cauliflower, sweet & spicy sauce, toasted sesame seeds, coriander, fermented chilli	
Scottish Smoked Salmon	15.00
Crème fraîche, pink peppercorn, bitter leaf salad, buttered brown bread	
Burrata Salad	16.00
Creamy burrata cheese, plum & cherry tomatoes, honey balsamic glaze	
Caesar Salad	14.00
Romaine lettuce, sourdough croutons, shaved parmesan, Caesar dressing & anchovies	
Add King Prawns 18.00 or Chargrilled Chicken 20.00	

SANDWICHES

Jersey Chancre Crab	19.00
White crab meat, dill crème fraîche, lemon zest, white or brown bread, bitter leaf salad, vinaigrette, skinny fries	
BLT	16.00
Streaky bacon, baby gem lettuce, tomato, mayonnaise, bitter leaf salad, skinny fries	
Vegetarian Open Sandwich	16.00
Feta cheese, pickled beetroot, avocado, edamame bean, wild rocket, fermented chilli, toasted sourdough, skinny fries	

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.

A discretionary 10% service charge will be added to your bill.

Lunch

MAINS

Bay Burger **22.00**

Two 4oz beef patties, brioche bun, streaky bacon, Monterey Jack cheese, fried onion, beef tomato, lettuce, skinny fries, gherkins & Bay Burger sauce

Vegan Burger **20.00**

Vegan burger patty, brioche bun, pickled red cabbage, sriracha, vegan mayo, lettuce, beef tomato, gherkins, skinny fries

Fish Burger **22.00**

Jerk rubbed grilled swordfish, mango, lime, red onion salsa, jerk seasoned skinny fries

Spiced Moules Mariniere **21.00**

Scottish mussels, white wine, shallots, garlic butter, parsley, cream, Scotch bonnet chilli, crusty bread, skinny fries

Jerk Rubbed BBQ Pork Ribs **Full 24.00 / Half 14.00**

Half or full rack pork ribs, spiced grilled corn on the cob, pickled red cabbage, skinny fries

Lone Star Chicken Tikka Masala **20.00**

Basmati rice, naan bread, mango salsa, raita, coriander

Crab Linguini **23.00**

Linguini pasta, Jersey Chancre crab, red chilli, coriander, spring onion, lemon, garlic butter

Vegetarian Linguini **19.00**

Saute green courgette ribbons, salsa rosso, fried basil, parmesan shavings

Fish & Chips **20.00**

Jersey Branchage cider battered haddock, mushy peas, tartare sauce, chunky chips

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KID'S CORNER

Junior Fish & Chips	8.50
Chicken Bites & Skinny Fries	8.50
Mac & Cheese with side salad	8.50
Chicken Burger & Skinny Fries	8.50
4oz Cheese Burger & Skinny Fries	8.50

SIDES

Buttered Jersey Royal Potatoes (when in season)	5.50
Broccoli with Fermented Chilli	5.00
Jerk Seasoned Corn on the Cob	5.00
Bitter Salad Leaves & Dijon Mustard Dressing	5.00
Pickled Red Cabbage	5.00
Chunky Chips	5.00
Truffle & Parmesan Fries	7.50

DESSERTS

Clotted Crème Brûlée	11.00
Berries, lemon elderflower madeleines	
Eton Mess Ice Cream Sundae	11.00
Vanilla ice cream, strawberries, coconut meringue, strawberry sauce	
Brownie Banana Caramel Ice Cream Sundae	11.00
Salted caramel brownies, banana ice cream, coconut rum caramel, caramelized banana, brown sugar, Chantilly, pineapple wafer	
Selection of Homemade Ice Cream & Sorbet	4.00
Please ask your server for details	per scoop

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Dinner

STARTERS

-  **Bajan Fish Cakes** **14.00**
Spiced fish cakes, ginger, lemon, sweet red pepper, Granny Smith apple
- Burrata Salad** **16.00**
Creamy burrata cheese, plum & cherry tomatoes, honey balsamic glaze
- Cauliflower Bang Bang** **11.00**
Crispy fried cauliflower, sweet & spicy sauce, toasted sesame seeds, coriander, fermented chilli
- Waldorf Salad** **15.00**
Celery, green apple, black grapes, walnuts, baby gem lettuce, mayo dressing
-  **Lone Star Coconut Crushed Jumbo Shrimp** **14.00**
Mango & Lime Chilli Sauce, Herb Salad
- Fiery Bajan Hot & Spicy Buffalo Chicken Wing** **14.00**
Marinated in Lime fresh green herbs & scotch Bonnet pepper
- Soup of the Day** **8.00**
Wholemeal Croutons, Herb Oil

MAINS

-  **Lone Star Chicken Tikka Masala** **20.00**
Basmati rice, naan bread, mango salsa, raita, coriander
- Aromatic Vegetable Biryani** **20.00**
Lightly spiced basmati rice, naan bread, mango chutney, raita, coriander
- Fish of the day** **30.00**
Today's local catch, confit & grilled baby fennel, olive tapenade, steamed Jersey Royals
- Crab Linguini** **23.00**
Linguini pasta, Jersey Chancre crab, red chilli, coriander, spring onion, lemon, garlic butter

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Dinner

MAINS (CONTINUED)

Grilled Sirloin Steak **34.00**

Wild rocket salad, shaved parmesan, peppercorn sauce, skinny fries

Grilled Swordfish Steak **26.00**

Mango salsa, black garlic mayo, steamed Jersey Royals

Mixed Bajan Grill **49.00**

Half Jerk BBQ ribs, 3 fiery bajan hot & spicy buffalo chicken wings, 6oz grilled sirloin, corn on the cob, peppercorn & BBQ sauce, skinny fries

Bay Burger **22.00**

Two 4oz beef patties, brioche bun, streaky bacon, Monterey Jack cheese, fried onion, beef tomato, lettuce, skinny fries, gherkins & Bay Burger sauce

Vegan Burger **20.00**

Vegan burger patty, brioche bun, pickled red cabbage, sriracha, vegan mayo, lettuce, beef tomato, gherkins, skinny fries

DESSERTS

Jamaican Ginger & Pineapple Upside Down Pudding **11.00**

Coconut toffee sauce, banana sauce

Tropical Verrine **11.00**

Mango jelly, coconut sponge, passionfruit panna cotta, brown sugar Chantilly, abstract chocolate

Key Lime Tart **11.00**

Guava sorbet, coconut meringue

Brown Sugar Crème Caramel **12.00**

Rum compressed pineapple, rummy raisins, mango wafer

Selection of Artisanal Cheese **17.00**

Served with homemade apple, pecan, black butter soda bread, homemade chutney, quince paste, grapes, celery, crackers

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Cocktails

Cosmopolitan

14.00

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

Espresso Martini

14.00

Vodka, kahlua, shot of espresso, sugar syrup

Mojito

14.00

Bacardi Rum, lime, mint, sugar, soda

Mai Tai

14.00

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

Margarita

14.00

Classic or feeling spicy? (add Tabasco)
Tequila, triple sec, lime juice, sugar syrup

Whiskey Sour

14.00

Bourbon, lemon juice, sugar syrup, egg white

Negroni

14.00

Gin, sweet vermouth, campari

Old Fashioned

14.00

Bourbon, sugar cube, Angostura Bitters

Dark & Stormy

14.00

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

The Bees Knees

14.00

Gin, lemon juice, honey

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

Beer & Cider

DRAUGHT BEERS

Estrella

1/2 Pint

Pint

3.45

6.50

BOTTLED BEERS

Corona (330ml)

6.20

Stella Artois (330ml)

6.20

Peroni (330ml)

6.20

Guinness (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

Hot Drinks

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

COFFEE SELECTION

All coffees available as decaffeinated.

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

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

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

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

Whiskey

BLENDED SCOTCH 25ML

Famous Grouse	5.00
Johnnie Walker Black Label	6.00
Monkey Shoulder	6.00

SINGLE MALT 25ML

Glenfiddich 12yo (Speyside)	6.50
Talisker 10yo (Isle Of Skye)	8.00
Dalmore 15yo (Highlands)	11.00
Balvenie Portwood 21yo (Speyside)	21.00

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 ML

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 ML

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
Malibu	4.00
Kahlua	4.00
Tia Maria	4.00
Jagermeister	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
Glayva	5.00
Cointreau	5.50
Drambuie	5.50
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
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