



St Brelade's Bay Hotel
HEALTH CLUB & SPA

Petit Port Café

Lunch Menu

STARTERS

Tropical Prawn Cocktail

(2 Wheat, 3,4, Mc 14)

Dressed in a Marie Rose Sauce, Gem Lettuce, Diced Mango, Garlic Bread

10

Melon and Parma Ham

(Gf- 7)

Seasonal Melons, Serrano Ham, Rocket & Blue Cheese Salad

10

Buffalo Mozzarella Platter

(V-2 Wheat, 7, 14 Vinegar)

Heritage Tomatoes, Basil Pesto, Balsamic Glaze, Ciabatta Crostini

9

Lone Star Bajan Fish Cakes

(2 Wheat, 4, 5, 7, 9)

Four Fried Cakes made of Salted Cod, Lemon, Thyme, Marjoram, Scotch Bonnet

12

Make it a Main Course: Six Fish Cakes + Side Of Your Choice

24

Lone Star Crushed Coconut Jumbo Shrimp

(2 Wheat, 3,4,9,14 Vinegar)

Four Coconut Marinated Prawns, Sweet Chili Sauce, Locally Grown Micro Leaf Salad

12

Make it a Main Course: Six Prawns and a Side Of Your Choice

24

KIDS CORNER

Junior Fish & Chips

(2 Wheat, 4,5)

7.5

Chicken Bites with Fries & Peas

(2 Wheat)

7.5

Spaghetti Bolognese with Parmesan

(Mc 1,2 Wheat,7, Mc 14)

7.5

Grilled Chicken Breast with Fries & Peas

(Mc 2 Wheat)

7.5

Cheeseburger with Side Winder Fries

(2 Wheat, 7)

7.5

SANDWICHES

All Served on White or Brown Bloomer, Locally Grown Mixed Leaves, French Dressing, French Fries.
Gluten Free Options Available

Smoked Salmon, Cucumber & Dill Cream Cheese

(2 Wheat,5,7,9,14 Vinegar)

18

Atlantic Prawns Dressed in Marie Rose Sauce

(2 Wheat, 3,4,9,14 Vinegar)

15

Tuna, Sweetcorn & Mayonnaise

(2 Wheat, 4,5,7,9,14 Vinegar)

12

Jersey Crab Meat, Lemon & Herb Crème Fraiche

(2 Wheat,3,7,9,14 Vinegar)

18

Coronation Chicken

(2 Wheat, 9,12,14 Vinegar)

12

Hummus, Avocado & Tomato

(V-Vg-2 Wheat, 9,12,14 Vinegar)

12

SALADS

Caesar Salad

(2 Wheat,4,5,7)

Gem Lettuce Tossed in a Traditional Dressing with Garlic, Anchovies & Parmesan, Croutons

12

Add King Prawns (3) **+6** or Chargrilled Chicken **+4**

Half Jersey Lobster & Atlantic Prawns

(3,4,14 Vinegar)

Dressed Mixed Leaves, Marie Rose Sauce, Buttered Jersey Royals

MP

Poke Bowl

(V-Vg-2 Wheat,14 Vinegar)

Mixed Beans & Tomato Salad, Beetroot Hummus, Herby Cous-Cous, Avocado, Pickled Vegetables, Toasted Spiced Seeds, Green Sauce

14

Add King Prawns (3) **+6** or Chargrilled Chicken **+4**

Greek Salad with Pitta Bread

(V-2 Wheat,7,9)

Feta Cheese, Lettuce, Tomato, Cucumber, Bell Pepper, Red Onion, Olives, Oregano, Dressed with an Olive Oil, Honey and Dijon Mustard Dressing

15



St Brelade's Bay Hotel
HEALTH CLUB & SPA

Petit Port Café

Lunch Menu

MAINS

St Brelade's Petit Port Burger

(2 Wheat, 4,7,Mc 9,14)

Locally Sourced 8 oz Beef Patty in a Soft Bun, Melted Cheddar Cheese, Bacon, Chef's Thousand Islands Garlic Sauce, served with House Slaw and Fries

Moving Mountains Burger

(V-Vg-2 Wheat, Barley, Oat)

Vegan Burger Patty in A Seeded Bun, Sweet Chilli Sauce, Vegan Mayonnaise, Seeded Bun, served with Vegan Slaw and French Fries

Jerk Chicken Wrap

(2 Wheat, 4, Mc 13,14 Vinegar)

Pulled Jerk Chicken with House Slaw and Aioli wrapped in a Flatbread, Served with Fries

Grilled 6oz Entrecôte Steak Sandwich

(2 Wheat, 9,14 Vinegar)

Toasted Ciabatta, Red Onion Marmalade, Dressed Mixed Leaves, Fries

Lone Star Chicken Curry

(2 Wheat,7)

Basmati Rice, Naan Bread, Mango Chutney, Raita, Coriander

Crab & Prawn Linguini

(2 Wheat, 3, 7)

Linguini Pasta, Local White Crab Meat, Atlantic Prawns, Red Chillies, Coriander, Shallots, Lemon, Garlic Butter

Conchiglie Verde

(V- 2 Wheat,4,7,10 Pinenuts)

Pasta Shells tossed in Basil Pesto Sauce, with Tenderstem Broccoli, Spinach & Peas, Topped with Parmesan

St Brelade's Fish & Chips

(2 Wheat, 4,5,14)

Beer Battered Atlantic Cod Fillets, Mushy Peas, Tartar Sauce, Fries

Catch Of The Day

(5)

Todays local catch, simply seasoned and flash grilled to maintain the natural essence of the sea. Served with your choice of two side dishes from the menu.

SIDES

Buttered Jersey Royals

(7)

Fries

(7)

Truffle & Parmesan Fries

(Mc 2 Wheat,7)

House Slaw

(7)

Buttered Tenderstem Broccoli

(7)

Locally Grown Mixed Leaves with French Dressing

(9,14 Vinegar)

DESSERTS

Clotted Cream Vanilla Crème Brulee

(V-2 Wheat,4,7)

Strawberries, Lemon Elderflower Madelines

Iced Passion Fruit Lollipop

(Gf-V-4,7, Mc 13)

Iced Passion Fruit Parfait, Chocolate Cremeaux, Raspberries, Vanilla Meringue

Rocky Road Ice Cream Sundae

(2 Wheat, 4,7, Mc 13)

Chocolate Ice Cream, Shortbread Pieces, Mini Marshmallows, Honeycomb, Raspberry Sauce, Chantilly Cream, Chocolate Shavings

Salted Caramel Brownie

(V-2 Wheat,4,7, Mc 13)

Raspberry Ice Cream

Selection Of Ice Cream And Sorbet £3.25 Per Scoop

Ask Your Server For Details

Selection Of Artisanal Cheese

(1, 2 Wheat,4,7,10 Pecan, Mc 14)

Served With Crackers, Fig Black Butter Pecan Soda Bread, Quince Paste, Homemade Chutney, Grapes And Celery



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.