



Petit Port

Food & Drink





Lunch

STARTERS

- | | |
|--|-----------------|
|  Soup of the Day & Bread | £7.00 |
| Atlantic Prawn Cocktail | £10.00 |
| Duo of Seasonal Melon + Parma ham & Fruit Chutney | £8.00 £10.00 |
|  Beef Tomato, Mozzarella & Pesto | £8.00 |
| Fresh Local Oyster <i>Vinaigrette, Tabasco, Lemon Wedges</i> | £2.00 (each) |



SALADS

- | | |
|---|----------------------------|
| Traditional Caesar Salad Parmesan, Anchovies & Croutons + King Prawn + Chicken | £11.00 £17.00 £16.00 |
| Half Jersey Lobster & Atlantic Prawn Mixed Salad & Jersey Royals | £45.00 |
| Sliced Scottish Smoked Salmon Baby Spinach, Watercress, Lemon & Dill Dressing | £16.00 |
|  Flat Mushroom & Grilled Tofu Salad Crispy Walnuts, Baby Spinach, Roasted Peppers, Sun Dried Tomato, Dressed Rocket Leaves | £10.00 |
| Slices of Smoked Duck Breast Mixed Leaves & Avocado Salad with Honey Dressing | £16.00 |



Vegan



Vegetarian

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.



Lunch

SANDWICHES

*All Served on White or Brown Bread
Mixed Salad & French Fries*

**Smoked Salmon, Cucumber
& Dill Crème Fraiche** £14.00

BBQ Ham, Cheddar & Pickle £10.00

Tuna Mayo & Rocket £12.00

 **Tomato, Cucumber, Rocket
& Cream Cheese** £8.00

**Jersey White Chancre Crab
with Lemon Mayo** £18.00

KID'S CORNER

Spaghetti Bolognese £6.00

Beef Burger, Chips & Salad £7.00

Chicken Bites, Chips & Salad £6.00

Fish Fingers, Chips & Salad £6.00

Grilled Chicken, Chips & Salad £7.00

 **Macaroni Cheese** £6.00



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Lunch

MAINS

Local Beef Burger £16.00

Brioche Bun, with Onion Marmalade,
Mixed Leaves, French Fries & Onion Rings

**Charcoal Grilled Scottish
Entrecote Steak 8Oz** £24.00

Flat Cap Mushroom, Roasted Tomato,
Garlic Butter & French Fries

Pan Fried or Grilled Chicken Breast £16.00

Mixed Leaves, Apple Cider Chutney &
Spiced Wedges

Steak Ciabatta £18.00

Sliced Sirloin Steak served on Ciabatta with
Rocket, Red Onion Chutney & French Fries

Mild Chicken Curry £17.00

Coriander Rice & Naan Bread

Seafood Spaghetti or Seafood Risotto £19.00

Dressed Side Salad

V Charcoal Cauliflower Steak £15.00

Raisin Puree, Tomato and Rocket Salad, Tofu,
Capers & Balsamic Vinaigrette

Traditional Cod Fillet Fried in Beer Batter £17.00

Mushy Peas, Tartare Sauce & French Fries

V Sun Blushed Tomato & Olive Paella £16.00

Artichoke, Mixed Peppers, Courgette,
Lemon Wedge



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Lunch

DESSERT

-   **Pineapple Carpaccio** £9.00
Mango Sorbet, Pineapple Wafers
-  **Elderflower, Lime & Strawberry Mess** £9.00
Elderflower Jelly, Lime Meringue, Strawberry Cream Elderflower Strawberries
-  **Salted Caramel Brownie** £10.00
Caramelised Banana and Banana Ice Cream
-  **Passion Fruit Tart** £10.00
Creme Fraiche, Minted Peaches, Orange, Almond Wafers
- Selection of Artisanal Cheese** £14.00
Pecan, Black Butter and Apple Soda Bread, Homemade Spiced Tomato Chutney, Grapes, Crackers



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Dinner

STARTER

Crab Cakes

£16.00

White Crab Meat, Ginger, Lemon, Red Sweet Pepper, Granny Smith Apple



Beetroot Salad

£9.00

Goat's Cheese, Apple, Celery, Herb Salad, Walnuts, Peanut Oil



L'assiette of Gambas, Smoked Salmon, Local Chancre Crab Meat and Atlantic Prawns

£18.00

Bloody Mary Sauce



Asparagus Gratinee

£9.00

Poached Egg, Red Onion, Parmesan

Deep Fried Panko Breaded Calamari and Tiger Prawns

£12.00

Sriracha Aioli, Petite Salad



Soup of the Day

£8.00

Served With Wholemeal Croutons



Vegan



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Gluten Free

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Dinner

MAINS

Charcoal Grilled Scottish Steak

Entrecote

£26.00

Ribeye

£29.00

Peppercorn Sauce, Béarnaise Sauce
or Garlic Butter

Crispy Fried Onion, Chips and Salad

Jerk Tenderloin of English Pork

£23.00

Apple & Berry Jus, Braised Cabbage,
Sweet Potato Puree

Chicken Tikka Masala Curry

£21.00

Basmati Rice, Poppadums,
Mango Chutney, Raita

Fish of the Day

£24.00

Tropical Salsa, Charred Greens, Confit
Jersey Royals

Grilled Half a Local Lobster and Peeled Gambas

£45.00

Sauteed Jersey Royals, Green Asparagus,
Tarragon Veloute

Seafood Linguine

£23.00

Tossed in a Creamy Sauce, Chilli
& Dressed Side Salad

Green Pea and Mint Risotto

£20.00

Topped With Parmesan Shavings
& Dressed Side Salad



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Dinner

DESSERT

-   **Pineapple Carpaccio** £8.50
Mango Sorbet, Pineapple Wafers
-  **Elderflower, lime and strawberry mess** £8.95
Elderflower Jelly, Lime Meringue, Strawberry Cream Elderflower Strawberries,
-  **Salted Caramel Brownie** £9.50
Caramelised Banana and Banana Ice Cream
-  **Passion Fruit Tart** £9.50
Creme Fraiche, Minted Peaches, Orange and Almond Wafers
- Selection of Artisanal Cheese** £14.00
Pecan, Black Butter and Apple Soda Bread, Homemade Spiced Tomato Chutney, Grapes, Crackers



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Cocktails

Cosmopolitan £11.00

Absolute Vodka, Triple Sec, Cranberry Juice, and Freshly Squeezed Lime Juice.

French Martini £11.00

Absolut Raspberry Vodka, Chambord, Freshly Pressed Pineapple Juice, Lemon Juice and Fresh Raspberries.

Dark'n Stormy £11.00

Captain Morgan Dark & Spice Rum, Fresh Lime Juice, Gomme Syrup, Fever Tree Ginger Beer

Moscow Mule £11.00

Absolut Vodka, Fresh Lime Juice, Fever Tree Ginger Beer

Mojito £11.00

Bacardi White Rum, Fresh Lime Juice, Fresh Mint, Brawn Sugar, Soda Water

Piña Colada £12.00

Bacardi White Rum, Malibu, Coconut Puree, Pineapple Juice

Bramble £11.00

Bombay Sapphire Gin, Freshly Squeezed Lemon Juice And Sugar Syrup, Topped With Blackberry Liqueur

Old Navy £11.00

Captain Morgan Spiced Rum, Dark Rum, Disaronno, Sugar Syrup And Freshly Pressed Lime and Pineapple Juice.



Cocktails

Porn Star Martini

£12.50

Absolute Vanilla Vodka, Passionfruit Liqueur,
Freshly Pressed Pineapple Juice, Fresh Lemon
Juice, Passionfruit Puree And Vanilla Syrup.
Served With a 50ml Shot Of Prosecco.

Sippin-Sling

£11.00

Jerseys Very Own Sippin Beach Gin, Freshly Pressed
Pineapple Juice, Lime Juice And Grenadine.

ALCOHOL FREE COCKTAILS

Blueberry Moscow Mule

£6.50

Muddled Fresh Blueberries, Mint, Freshly Squeezed
Lime Juice Topped With Fever Tree Ginger Beer.

Mango Bellini

£6.50

*Freshly Squeezed Orange Juice, Mango Puree
Topped With Fever Tree Soda Water And Lemonade.*

Virgin Mojito

£6.50

Fresh Lime Juice, Fresh Mint Fever Tree Lemonade,
Club Soda & Sugar Syrup.



Soft Drinks & Mixers

FEVER TREE MIXERS

| | |
|----------------------------------|-------|
| Tonic Water 200ml | £2.80 |
| Natural Light Tonic 200ml | £2.80 |
| Ginger Ale 200ml | £2.80 |
| Ginger Beer 200ml | £2.80 |
| Soda Water 200ml | £2.80 |
| Lemonade 200ml | £2.80 |

SOFT DRINKS

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|---|-------|
| Coca Cola 200ml | £2.70 |
| Diet Coca Cola 200ml | £2.70 |
| J2O Apple & Mango 275ml | £3.30 |
| J2O Orange & Passion Fruit 275ml | £3.30 |
| J2O Apple & Raspberry 275ml | £3.30 |
| Britvic 55 275ml | £3.30 |
| Orange Juice 150ml | £2.70 |
| Red Bull 250ml | £4.00 |

WATER

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|-------------------------------------|-------|
| Hildon Still Water 330ml | £2.30 |
| Hildon Sparkling Water 330ml | £2.30 |
| Hildon Still Water 750ml | £4.20 |
| Hildon Still Water 750ml | £4.20 |

CORDIAL

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|---------------------|-------|
| Cordial Dash | £0.65 |
|---------------------|-------|



Hot Drinks

TEA

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|--------------------------|-------|
| English Breakfast | £3.00 |
| Earl Grey | £3.20 |
| Green | £3.20 |
| Peppermint | £3.20 |

COFFEE

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|------------------------|-------|
| Americano | £3.20 |
| Espresso | £3.10 |
| Double Espresso | £3.40 |
| Cappuccino | £3.40 |
| Latte | £3.40 |



House Wines

CHAMPAGNE

| | 125ml Glass | Bottle 37.5cl | Bottle 75cl |
|---|----------------|------------------|----------------|
| Taittinger Brut, N.V Grape | 12.00 | 40.00 | 65.00 |
| <i>Type: 40 % Chardonnay, 30% Pinot Noir; 30% Pinot Meunier</i> | | | |
| <i>Delicate and fruity flavours driven by Chardonnay.</i> | | | |

SPARKLING

| | 125ml Glass | Bottle 37.5cl | Bottle 75cl |
|--|----------------|------------------|----------------|
| Prosecco Botter, DOC, N.V | 6.50 | - | 26.00 |
| Veneto, Italy | | | |
| <i>Grape Type: Glera</i> | | | |
| <i>Gently floral with a mixture of peach, pear and tropical fruit notes.</i> | | | |

WHITE

| | 125ml Glass | 175ml Glass | 250ml Glass | Bottle 75cl |
|--|----------------|----------------|----------------|----------------|
| Pinot Grigio, Primi Soli, DOC, 2019 | 4.40 | 6.30 | 8.50 | 25.00 |
| Veneto, Italy | | | | |
| <i>Grape Type: Pinot Grigio</i> | | | | |
| <i>Soft and refreshing with notes of raspberries and hints of lemon.</i> | | | | |
| Sauvignon Blanc, Pasquiers, 2021. | 4.40 | 6.30 | 8.50 | 25.00 |
| Languedoc, France | | | | |
| <i>Grape Type: Sauvignon Blanc, Vermentino</i> | | | | |
| <i>Medium dry, very elegant and well balanced with notes of white flowers, lemon and grapefruit.</i> | | | | |
| Chardonnay, Pierre Lacasse, 2020. | 4.40 | 6.30 | 8.50 | 25.00 |
| Vin de France | | | | |
| <i>Crisp and delicate with notes of melon, peach and hints of apricot.</i> | | | | |



House Wines

ROSÉ

| | 125ml Glass | 175ml Glass | 250ml Glass | Bottle 75cl |
|--|----------------|----------------|----------------|----------------|
| Pinot Grigio Blush, Primi Soli, DOC, 2020 Veneto, Italy <i>Grape Type: Pinot Grigio</i> <i>Soft, easy drinking, good on its own or accompanying seafood dishes.</i> | 4.40 | 6.30 | 8.50 | 25.00 |

| | | | | |
|--|------|------|------|-------|
| Grenache, Villa Blanche, Calmel & Joseph, 2020 Languedoc-Roussillon, France <i>Grape Type: 70% Grenache Gris, 30% Grenache</i> <i>Noir: Charming, well balanced and smooth with notes of citrus fruit, rose and peach.</i> | 4.40 | 6.30 | 8.50 | 25.00 |
|--|------|------|------|-------|

RED

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|--|------|------|------|-------|
| Cabernet Sauvignon, Louis Eschenauer, 2020 Languedoc- Roussillon, France <i>Grape Type: Cabernet Sauvignon</i> <i>Medium dry, with notes of blackcurrant and tobacco</i> | 4.40 | 6.30 | 8.50 | 25.00 |
|--|------|------|------|-------|

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|--|------|------|------|-------|
| Malbec, Les Volets, 2020 Languedoc-Roussillon, France <i>Grape Type: Malbec</i> <i>Full bodied aromas of wild strawberries, peppermint and notes of blackcurrant.</i> | 4.40 | 6.30 | 8.50 | 25.00 |
|--|------|------|------|-------|

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|--|------|------|------|-------|
| Shiraz, Villa Blanche, Camel & Joseph, 2020 Languedoc-Roussillon, France <i>Grape Type: Shiraz</i> <i>Silky tannins with aromas of strawberry, blackcurrant and blackberries, notes of spices and herbs.</i> | 4.40 | 6.30 | 8.50 | 25.00 |
|--|------|------|------|-------|

| | | | | |
|--|------|------|------|-------|
| Merlot, Domaine De La Baume, 2020 Languedoc-Roussillon, France <i>Grape Type: Merlot</i> <i>Full bodied aromas of wild strawberries, peppermint and notes of blackcurrant.</i> | 4.40 | 6.30 | 8.50 | 25.00 |
|--|------|------|------|-------|



Spirits

RUM

Bacardi Superior 25cl £3.95

Captain Morgan Dark Rum 25cl £3.95

Captain Morgan Spiced Rum 25cl £3.95

THE CHANNEL ISLANDS LIQUOR CO

Indica Rum 25cl £5.80

Indica Spiced Rum 25cl £5.80

CARIBBEAN RUM

Kraken Spiced Rum 25cl £4.50

Malibu 25cl £4.00

WHISK(E)Y

BLENDED SCOTCH

Famous Grouse 25cl £4.00

Johnnie Walker Black Label 25cl £5.00

IRISH

John Jameson 25cl £4.00

BOURBON

Jack Daniels 25cl £4.20

CANADIAN

Canadian Club 25cl £3.94

SPIRIT OF NEW ORLEANS

Southern Comfort 25cl £3.94



Spirits

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|---|-------|
| Bombay Sapphire 25cl | £4.00 |
| Gin Lane 1751 Victoria Pink Gin 25cl | £5.00 |
| Hendrick's 25cl | £5.00 |
| Tanqueray NO 10 25cl | £4.75 |
| Whitley Neill Pink Grapefruit 25cl | £4.00 |
| Seedlip Grove 94 - Alcohol Free 25cl | £4.00 |
| HOME GROWN JERSEY GIN | |
| Sippin Beach 25cl | £3.99 |
| Sippin Ruhbrb 25cl | £3.99 |

VODKA

| | |
|-----------------------|-------|
| Absolut 25cl | £3.95 |
| Belvedere 25cl | £6.00 |

LIQUEURS

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|-----------------------------------|-------|
| Disaronno | £4.00 |
| Arches Peach Schnapps | £4.00 |
| Bailey's Irish Cream | £5.00 |
| Benedictine | £4.50 |
| Chambord Raspberry Liqueur | £4.00 |
| Cointreau | £4.00 |
| Crème de Cassis | £4.00 |
| Limoncello | £5.00 |
| Tia Maria | £4.50 |



Beer & Cider

LAGERS

| | |
|-------------------------|-------|
| Asahi 5% 33cl | £5.30 |
| Corona 4.5% 33cl | £4.80 |
| Peroni 33cl | £4.90 |

NON ALCOHOLIC BEER

| | |
|-------------------------|-------|
| Heineken 0% 33cl | £4.20 |
|-------------------------|-------|

CIDER

| | |
|-----------------------------------|-------|
| Magners Original 4.5% 33cl | £5.20 |
| Rekordelig 4.5% 50cl | £6.90 |

DRAUGHT BEER

| | |
|--------------------------------------|-------|
| Birra Moretti 4.6% Pint | £5.80 |
| Birra Moretti 4.6% Half Pint | £2.70 |
| Thatchers Haze 4.5% Pint | £6.25 |
| Thatchers Haze 4.5% Half Pint | £3.50 |
| San Miguel, 5% Pint | £5.60 |
| San Miguel, 5% Half Pint | £2.65 |

