

<h1>nibbles</h1>		
bread with guernsey butter and dips	£3	
smoked mixed nuts	£3.5	
marinated olives	£4	
japanese popcorn	£4	

## starters and salads

heritage tomato tartar, mozzarella and baby basil salad <b>v</b>	£8
duck liver parfait with plum and ginger chutney, toasted sourdough	£6.5
thai green curry cured salmon with pea shoots, coriander and lime mayonnaise	£7
seared scallops, cauliflower purée, black pudding, samphire, crisp sautéed squid and squid ink sauce	£10
mint marinated watermelon, feta and olive salad <b>v</b>	£7
baked goats cheese with blue bottle gin cured raspberries and savoury granola <b>v</b>	£7
pan fried tiger prawns served with summer vegetable ceviche and guernsey pineapple sweet chilli dressing	£12
guernsey crab and citrus fruit salad	£9
herm oysters with shallot and red wine vinaigrette	6 - £12 / 12 - £20
classic caesar salad	£6.5 / £10
add chicken	£2
chicken, bacon and avocado salad	£7 / £12
crab and avocado salad	£14

## burgers

<b>house made burgers served with salad, pickles, slaw and fries</b>	
guernsey cheddar beef burger with tomato relish	£14
jalapeño marinated chicken breast burger with guacamole	£13
hazelnut crusted goats cheese burger with plum and ginger chutney <b>v</b>	£12
venison, goats cheese and cranberry burger	£18



## mains

rocquettes cider, chilli and coriander mussels with fries	£16
patois real ale battered cod and house cut chips with mushy peas and tartare sauce	£14
oven roasted duck breast with turnip purée and pickled turnip, broccoli and mustard fruits	£18
fennel pollen crusted lamb loin with miso and cauliflower purée, asparagus and wild mushroom fricassee	£21
pan roasted fillet of sea bream, peas à la français, parma ham and sea herbs	£16
butternut squash and broad bean risotto <b>ve</b>	£10
beetroot gnocchi with spinach, hazelnut and truffle <b>v</b>	£13
pork cutlet with apple and black pudding pearl barley risotto and salsa verde	£17
half or whole local lobster served with fries, salad and your choice of butter roasted garlic butter lemon and dill butter	£18 / £30

## grill and smokehouse

smoked guinness braised jacob's ladder served with spring onion mash and buttered carrot ribbons	£18
half roast chicken with chimichurri, fries and salad	£13
slow smoked barbecue marinated pork ribs with house cut chips and slaw	£16
<b>steaks served with house cut chips, crispy onion petals and your choice of sauce</b>	
8oz fillet steak	£26
10oz ribeye steak	£21
14oz t-bone steak	£30
26oz tomahawk steak for two to share with house cut chips, market vegetables and your choice of two sauces	£60

<h1>sides</h1>		<h1>sauc</h1>	
macaroni cheese	£4.5	béarnaise	£2
poutine	£6	peppercorn	£2
house cut chips	£4	fort grey hollandaise	£2
market vegetables	£4	chimichurri	£2
house salad	£4		
french fries	£4		
sweet potato fries	£4		

## puddings

peach and passionfruit semifreddo with vanilla poached peach	£7
chocolate fondant with espresso ice cream	£8
fruit salad with melon sorbet	£6
sticky toffee roulade with toffee sauce	£7
lemon pannacotta with lemon curd, meringue, raspberries and cream	£7
baked toffee crunch cheesecake with toffee shard	£7
peanut butter, banana and chocolate mille-feuille	£7
selection of cheese, chutney and crackers	£9.5
trio of homemade ice creams and sorbets	£5
vanilla	pink grapefruit sorbet
espresso	limoncello sorbet
strawberry	peach sorbet
peanut butter	melon sorbet
black cherry ripple	
banana split	
chocolate orange	
bubble gum	

**a discretionary 10% service charge will be added to all tables of 8 or more guests. v (vegetarian) ve (vegan)**

sparkling wine

	125ml	200ml	bottle
bottega doc prosecco nv <i>italy</i>			£26
bottega gold prosecco brut nv <i>italy</i>		£8	£29
bottega rosé spumante nv <i>italy</i>		£8	£29
déhu père & fils tradition brut nv <i>france</i>	£8		£40
déhu père & fils rosé prestige brut nv <i>france</i>			£50
perrier-jouët grand brut nv <i>france</i>			£60
billecart-salmon brut reserve nv <i>france</i>			£60
billecart-salmon rosé nv <i>france</i>			£80
ruinart blanc de blancs nv <i>france</i>			£80
perrier-jouët grand brut belle epoque 2007 <i>france</i>			£130

white wine

	175ml	250ml	bottle
sauvignon blanc, los picos reserve 2016 <i>chile</i>	£4.5	£6.5	£18.95
picpoul de pinet, parlez-vous nv <i>france</i>	£4.5	£6.6	£19
soave classic, bottega 2014 <i>italy</i>			£20.5
pinot grigio, las melodias trapiche 2016 <i>argentina</i>	£5	£7.2	£21
muscadet, les roches noires sevre et maine 2015 <i>france</i>			£21
sauvignon blanc, penny lane 2016 <i>new zealand</i>	£5.1	£7.4	£21.5
verdejo, legaris rueda 2015 <i>spain</i>			£21.5
chenin blanc, rickety bridge 2015 <i>south africa</i>			£22
albariño, raimat saira 2015 <i>spain</i>			£24
touraine sauvignon, 'la perclaire' marcel martin 2016 <i>france</i>			£25
pinot gris, esk valley 2015 <i>new zealand</i>			£27
pecorino, fattoria la valentina abruzzo 2015 <i>italy</i>			£29
viognier, saronsberg 2015 <i>south aftrica</i>			£29.5
riesling, prince abbes domaine schlumberger 2013 <i>france</i>			£30
chablis, 'vieilles vignes' pascal bouchard 2015 <i>france</i>	£7.5	£10.8	£32
gavi di gavi docg, fontanafredda 2015 <i>italy</i>			£33
sancerre, les fondettes sauvion 2015 <i>france</i>			£34

<div><div>ESTD 1887</div><div>SLAUGHTERHOUSE</div><div>BAR &amp; EATERY</div></div>				
chardonnay, cannonball 2014 <i>america</i>				bottle £35
pouilly-fuissé, deux terroirs les grandes mises 2013 <i>france</i>				£37
meursault, domaine mazilly 2014 <i>france</i>				£55

rosé wine

	175ml	250ml	bottle	magnum
bardolino chiaretto doc, monte del frá 2016 <i>italy</i>	£4.5	£6.5	£18.95	
saint-chinian rose 'grace des anges' 2016 <i>france</i>	£5	£7	£20.5	£43
saint-louis de provence rose 2016 <i>france</i>	£5.5	£7.9	£23	
sancerre rosé domaine roland tissier 2015 <i>france</i>		£34		

red wine

	175ml	250ml	bottle
merlot, los picos reserve 2015 <i>chile</i>	£4.5	£6.5	£18.95
cotes du rhone, chateau de tresques 2015 <i>france</i>	£4.5	£6.6	£19
rioja crianza, bodegas bilbainas vina ederra 2014 <i>spain</i>	£5.1	£7.4	£21.5
valpolicella classico, bottega 2015 <i>italy</i>			£22
pinotage, rickety bridge 2015 <i>south africa</i>			£22
carmenere, de gras reserva 2014 <i>chile</i>	£5.3	£7.7	£22.5
chianti classico docg, bottega 2014 <i>italy</i>			£24
pinot noir, southern dawn 2013 <i>new zealand</i>			£24.5
malbec, septima obra 2015 <i>argentina</i>	£6	£8.5	£25
bordeaux supérieur, château reynier 2012 <i>france</i>			£26
st emilion, château la pointe bouquey 2015 <i>france</i>			£27
merlot, humberto canale estate 2015 <i>argentina</i>			£28
valpolicella ripasso superiore, bottega 2014 <i>italy</i>			£28

brouilly, château de pierreux 2015 <i>france</i>			bottle £29
pinot noir, hahn 2014 <i>america</i>			£29
saint-chinian rouge 'chateau castigno' 2012 <i>france</i>			£29.5
shiraz, chocolate box 'dark chocolate' 2015 <i>australia</i>			£30
pinot noir, 'secret de famille' albert bichot 2014 <i>france</i>			£35
vino nobile di montepulciano, la braccessa 2013 <i>italy</i>			£35
syrah, elephant hill 2013 <i>new zealand</i>			£36
rioja gran reserva, monte real 2008 <i>spain</i>			£40
amarone della valpolicella doc, bottega 2012 <i>italy</i>			£47
brunello di montalcino docg, bottega 2012 <i>italy</i>			£48
chateauneuf du pape, la bastide st dominique 2014 <i>france</i>			£48
pomerol, château la patache 2014 <i>france</i>			£50
malbec, finca orellana 2011 <i>argentina</i>			£57
cabernet sauvignon, frog's leap 2014 <i>america</i>			£62
pauillac, château haut-batailley 2007 <i>france</i>			£68
vosne romanée domaine de clos frantin 2013 <i>france</i>			£79
barolo docg, cantine giacomo ascheri 2012 <i>italy</i>			£80
margaux, château giscours grand cru classé 2005 <i>france</i>			£110

sweet wine

	75ml	125ml	bottle
bottega moscato nv <i>italy</i>		£5	£22
muscat, rutherglen campbells nv <i>australia</i>	£5		£25
bonnezeaux, château de fesles 2010 <i>loire, france</i>			£40
vidal, peller estate 2015 <i>canada</i>			£45

port

	50ml	bottle
taylors LBV <i>douro valley, portugal</i>	£5	£70
taylors vintage 2011 <i>douro valley, portugal</i>		£95
warres vintage 2003 <i>douro valley, portugal</i>		£120