



Copenhagen, a chestnut stallion, became Arthur Wellesley, First Duke of Wellington's favourite horse. Named after one of Wellington's early victories, Copenhagen was present at the Duke's greatest victory, the Battle of Waterloo in 1815.

Copenhagen may have been a little difficult to manage but he was a great war horse. He stayed with the Duke in retirement and was given a funeral with full military honours when he died in 1836. Copenhagen was buried at the Duke's country estate at Stratfield Saye in Hampshire.

“There may have been many faster horses, no doubt many handsomer, but for bottom and endurance I never saw his fellow.”

Duke of Wellington

Copenhagen Cocktails

Floral / Herbal

Lion's Knoll £8.95
Eldorado 12YO rum, Creme de Peche, Rum-flake Tobacco Syrup, Cherry Bitters

G & Tea £8.50
Hendricks Gin, Chamomile Tea, Honey, Grapefruit

15 Hands £9.95
Patron, Cherry Liqueur, Martini Rosso, Pineapple, Fresh Lime and Tonic

Stubborn Mary £8.95
Horseradish Vodka, Amontillado Sherry, Tomato Juice, Lemon, Tabasco, Worcestershire Sauce, Celery Salt

Fruit / Sour

Midnight in New Orleans £8.50
Marmalade Vodka, Mango Purée, Lime, Guernsey Mint, Fever-Tree Ginger Ale

Elderflower Collins £8.50
House Gin, Elderflower Cordial, Fresh Lemon, Soda

Bluebell Woods £8.50
Monkey 47gin, Blue Curacao, Creme de Violette Lemon

Bubbly

Tulips & Rose £8.95
Lanique, Lemon, Rose Syrup and Prosecco

Mademoiselle Lanoire £8.95
Gin, St Germain, Fresh Lemon and Prosecco

Brandy

Courvoisier xxx £4.00
Pere Magloire/XO £3.90/£5.90
Remy Martin V.S.O.P £4.70
Armagnac £4.70
Hennessy XXX £4.20
Remy Martin XO £8.70

Whisky

Grouse £3.20
Wild Turkey 101 £4.20
Haig Club £7.00
Ballantines £3.30
Canadian Club £3.30
Jamesons £3.20

Malt

Togouchi £6.20
Monkey Shoulder £4.40
Dalmore 12y £5.70
Balvini 17y £9.70
Ardmore £6.00
Laphroaig £6.40
Isle Jura Superstition £5.70

Bourbon

Jim Beam White £3.40
Jim Beam Black 6y £4.00
Jack Daniels £3.60
Jack Daniels Honey £3.60

Gin

Gordon's Export £3.30
Blue Bottle Dry Gin £5.10
Hendricks £4.50
Tanqueray 10y £4.00
Brockmans £4.50
Wheadons £5.10

Rum

Appleton Special £3.40
Havana 7y £4.10
Bacardi £3.20
Eldorado 12y £6.00
Morgan Spice £3.10

Vodka

Belvedere Intense £5.70
Absolute £3.20
Stolichnaya £3.10

Tequila

Patron XO Café £5.10
Tequila Rose £3.20

Sundry

All Liqueurs £3.80
Port Taylors LBV £4.20
Crofts Vintage 1994 £7.90
All Sherries £3.30
Vermouth £3.40
Pimms or Cocktail £3.30/£5.60
Smirnoff/WKD/Red Bull £3.80

House Wine

175ml Glass £5.40
250ml Glass £7.20
Bottle £21.60

Bottled Beer/Cider

Becks Blu (Non-alcoholic) £3.10
Bavarian Wit (Non-alcoholic) £3.00
Peroni £3.90
Menabrea £3.90
Tiger £3.90
San Miguel £3.90
Corona £3.90
Magners Cider £4.90

Bottled Ale / Craft Beer

Doom Bar £5.10
Sharp Cornish Pilsner £5.60
Punk IPA £4.30
Dead Pony £4.30
Randalls Patois £4.10
Old Speckled Hen £4.90
Verdett Blonde £5.50
Herm Gold £5.95

Draught

	Pint	1/2 Pint
Real Ale	£3.80	£1.90
Monty's Bitter	£3.70	£1.85
Breda	£3.90	£1.95
Moretti	£4.60	£2.30
Rocquettes Cider	£4.00	£2.00
Guinness	£4.00	£2.00
Grimbergen		
Belgian Ale	£5.00	£2.50

Minerals

Fever Tree 200ml Bottle
Tonics, Bitter, Lemon, Ginger Ale, Soda £1.60
Fruit Juice £1.80
Coke/Lemonade 200ml Bottle £1.90
Soft Drink 300ml Bottle £1.90
Mineral Water Small £1.60
Mineral Water Large £3.60

Prosecco

By the Glass £4.75

Champagne

By the Glass £9.95



Nibbles

Candied Pork Belly Cubes	£3.50
Spiced Chilli Crab Bites	£3.95
Marinated Olives	£2.50
Home Roasted Stout & Porter Nuts	£2.00
Bombay Mix	£2.00

Smörgåsbord

From 12pm to 5.30pm

Smørrebrød £6.95
Blue Cheese Pear and Hazelnut, Roast Sirloin Beef and Gravalax on Rye Bread

Scamorza Steak Ciabatta £12.95
Thinly Sliced Fillet Steak, Scamorza Cheese, Lettuce, Tomatoes, Sautéed Onions and French Fries

Guernsey Crab and Avocado £7.95
On Toasted Farmhouse Bloomer with Potato Salad

Guernsey Lobster Roll £14.95
Glazed Brioche Roll, Guernsey Lobster with a Citrus and Chive Mayo and French Fries

Charred Grilled Marinated Vegetables £6.95
On Toasted Farmhouse Bloomer served with Potato Salad

Cajun Chicken £6.95
Blackened Chicken, Smoked Bacon, Iceberg Lettuce, Tomatoes in a Glazed Brioche Roll with French Fries

Slow Roasted Pulled Pork Bun £8.95
Slow cooked up to 12 hours, served with Coleslaw and French Fries

Classic Beef Burger £9.95
Smoked bacon, Barbeque Sauce, Guernsey Cheddar, Iceberg Lettuce, Sliced Tomatoes and French Fries

Our House Salad

Mixed Leaves, Beetroot, Red Onion, Cucumber, and Cherry Tomatoes topped with a choice of:

Seared Fillet of Salmon with Lime Salsa £13.95

Grilled Cajun Chicken £13.95

Grilled Goats Cheese with a Honey Mustard Dressing £10.95

1/2 Lobster with Garlic Mayonnaise £Market Price

Guernsey Crab £15.95

All served with Crusty Bread

Grazing Plates

Baby Calamari £5.95
Filled with Spinach, Smoked Scamorza Cheese & Chorizo, in a Rich Tomato Sauce

Crab Melts £6.95
Guernsey Crab Meat combined with Coriander, Chilli, glazed with Mature Cheddar Cheese flavoured Hollandaise sat on an English muffin

Potted Beef & Bacon £6.95
Slow cooked Shredded Brisket. Infused with Five Spice, served with a Light Horseradish Cream & Yorkshire Pudding.

Maple Glazed Pork Ribs £5.95
Slow Cooked for up to 12 hours finished on the Grill served with a Savoury Sweet Dipping Sauce

Seared Local Scallops £8.50
With a Sesame Crust, Citrus Salad and a Chilli Dressing

Pot of Mussels ‘Mariniere’ £6.95
Steamed in Guernsey Cider, Garlic, Shallots finished with Cream and Parsley

Main with garlic bread and pomme frites £14.95

Chef’s Soup £4.95
With Warm Crusty Bread

Sharing Platters

Always for two or more

Fruits De Mer £Market Price when available
Whole Lobster, Chancre Crab, Oysters, Calamari, Clams, Prawns, Mussels, Cockles, Garlic Mayo, Potato Salad and Mixed Leaves

Antipasto Platter £19.95
Parma Ham, Chorizo Sausage, Italian Salami Bresaola, Parmesan Cheese, Danish Blue, Garlic and Chilli Cheese served with Olives, Marinated Aubergine and a selection of Breads

Traditional Paella £21.95
Prawns, Chicken, Chorizo Sausage, Red Peppers, Peas and Mussels

Mediterranean Style Seafood Risotto £24.95
Clams, Cockles, King Prawns, Calamari, Mussels

Chateaubriand £45.00
Served with a choice of Sauces and two choices from our Side & Extra section

(Our Paella is made using traditional Bomba Rice, Saffron and Iberico Chorizo)

Plates

Pan Seared Duck Breast £17.50
Dauphinoise Potatoes, Savoy Cabbage with an Orange and Brandy Jus

Rack of Lamb £18.95
Parmesan Polenta Fries, Roast Peppers and Olives Ratatouille, Redcurrant and Red Wine Jus

Honey Roasted Pork Belly £16.95
Fondant Potato, Sautéed Cabbage with a Roquettes Cider Jus & Apple Puree

Danish Style Sausage (made locally) £12.50
Sweet Potato Mash with Caramelised Onion Gravy

Fish & Chips £13.95
Minted Garden Peas and Thick Cut Chips

Lobster Linguini £Market Price
Tossed with Cherry Tomatoes, Garlic, Aged Extra Virgin Olive Oil, and Guernsey Lobster

Chef’s Fish Quay Choice £Market Price
Please ask a member of our team for Today’s Catch With a Warm Nicoise Salad

Pan Seared Scallops & King Prawns £19.95
Scallion Mash and Air Dried Pancetta

Pan Fried Fillet of Sea Bass £17.95
Crushed New Potatoes, Pak Choi, Shellfish Asian Broth

From the Garden

Seasonal Soup Small £4.95 | Big £7.50
With Warm Crusty Bread

Mediterranean Vegetable Pasta Small £5.50 | Big £10.95
Mixed Peppers, Black Olives, Green Beans, Cherry Tomatoes, Aubergine and Courgettes

Indian Vegetable Curry £11.50
Steamed Basmati flavoured Rice, Garlic Naan Bread and Mint Yoghurt Dip

Beetroot Risotto Small £5.95 | Big £10.95
Risotto Rice coked in White Wine and Vegetable Stock finished with Beetroot topped with Dill Sour Cream and a Vegetarian style Parmesan Cheese

Aubergine Parmigiana Small £5.95 | Big £11.50
This classic Southern Italian recipe is a great way to serve Aubergines, layered with Tomatoes, Mozzarella and Vegetarian Parmesan style Cheese

Steaks & Grills

Our beef comes from British & Irish farms that have raised top quality Beef Cattle for over 100 years. Our specially selected cuts are dry aged on the bone for approximately 28 days before being expertly butchered locally. All our steaks are served with mushrooms, vine tomatoes, home cut fries and a sauce of your choice.

Beef & Reef £26.00
Fillet Steak, Lobster Tail, Home Cut Fries served with Bernaise Sauce

Sirloin 10oz / 280 gr £19.95
With an edging of fat

Fillet 8oz / 225 gr £23.95

Fillet 5oz / 141 gr £17.95
Very tender almost fat free

Ribeye 12oz / 340 gr £21.95
A marbled tender cut giving a rich full flavoured Steak

T-Bone 18oz / 565 gr £28.95
Fillet and Sirloin all in one

Gourmet Copenhagen Burger £14.50
Ground Veal and Pork Meat, Onions, Danish Blue Cheese, Lettuce, Bacon, Gherkins on a Brioche Bun with Home Cut Fries

Complementary Sauces
Au Poivre, Chilli Chocolate, Hollandaise, Béarnaise, Garlic Butter, Diane Sauce

Sides & Extras

Sautéed Spinach £3.00

Deep Fried Courgettes £2.75

Green Beans £3.00

Mixed or Green Salad £3.75

Tomato, Red Onion Salad £3.00

Dauphinoise £3.50

New Potatoes £2.75

Thick Cut Chips £3.00

Parmesan Polenta Fries £3.50

Lyonnaise £3.25

Assorted Breads & Flavoured Butters £3.95