



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

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NIBBLES

Served from 12.00 noon till 9.30pm | **GF** **DF** Options available

Truffled Mac & Cheese Arancini £5.00

Bourbon-glazed Pork Belly Chunks £6.00

Chilli Pesto Halloumi Fries £5.00

**Marinated Olives
& Mr Filbert's Mix Nuts £5.00**

Assorted Bread Rolls & Flavoured Butters £5.50



GRAZING PLATES

Served from 12.00 noon till 2pm & 5.30pm till 9.30pm | **GF** **DF** Options available

Beef Brisket Croquettes £8.00

Coated in Granola with Horseradish Hummus

BBQ Smoke Pork Ribs £9.00

With Apple Mustard and Maple Glaze

or as Main with Garlic Ciabatta & French Fries **£17.00**

Pan-Seared Scallops & Pancetta £13.50

Cauliflower Puree, Parmesan, Sherry Vinaigrette

Mussels A la Crème £9.50

White Wine, Garlic Cream & Sourdough Garlic Bread

or as Main with Frites **£18.00**

Pulled Ham Hock £8.50

Bean Mayo & Toasted Brioche

Guernsey Bean Jar £7.95

Served with Sourdough Bread

OUR SALADS

Served from 12.00 noon till 9.30pm | **GF** **DF** Options available

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

Seared Fillet of Salmon with Lime Salsa **GF £20.95**

Grilled Cajun Chicken & Bacon **GF £19.95**

Grilled Goats Cheese with a Honey Mustard Dressing **V £16.95**

Guernsey Crab & Avocado Tartare £23.95

All served with Sourdough Bread



SHARING PLATTERS

Served from 12.00 noon till 9.30pm | **GF** **DF** Options available

**ENJOY WITH FRIENDS, AS A STARTER
TO SHARE OR AS A MAIN FOR ONE**

Fruits De Mer **£Market Price**

Guernsey Lobster, Crab Meat, Oysters, Mussels,
Prawns with Pickled Shallots and Cocktail Sauce.
Served with Crusty Bread and Dressed Seasonal Salad

(48 hours' notice required)

Butcher Plate **£25.95**

Pigs in Blankets, BBQ Smoked Pork Ribs, Pulled Ham Hock,
Spicy Chicken Wings, Spinach Parmesan & Walnuts Salad
With Warm Sourdough Bread

Baked Camembert & Charcuterie Plate **£27.95**

With Warm Sourdough Bread

Vegetarian Mezze Platter **£20.95**

Marinated Olives, Tomatoes, Falafel, Potato Tortilla,
grilled Halloumi, Hummus, Cucumber, Deep Fried
Jalapeno with Cheese, Toasted Pitta Bread

PLATES

Served from 12.00 noon till 2pm & 5.30pm till 9.30 | **GF** **DF** Options available

Pot Roasted Lamb Shank £20.95

in a Rich Red Wine Sauce,
Mashed Potatoes & Chargrilled Vegetables

Maple & Cinnamon

Glazed Pork Belly £20.95

Sage Mash, Seasonal Greens,
Brandy & Pink Lady Jus, Crackling

Roasted Cod & Kale £21.95

Salsa Verde, Pommies Anna, with Peas,
Leeks, Broad Beans & Tender Stem Broccoli

Coq Au Vin Blanc £20.95

Wild Mushrooms, Sautéed Shallots,
Fondant Potatoes & Artichokes

Loin of Venison £26.95

With a Star Anise, Red Currant
& Red Wine Sauce, served with
Sautéed Mushrooms & Creamy Spinach

Pan-Seared Scallops £28.95

in a Lemon Butter Sauce with Crème Fraiche
Mashed Potatoes & Roasted Zucchini

Fish & Chips **GF £18.95**

Minted Garden Peas & Thick Cut Chips

1/2 Lobster or Whole £Market Price **GF**

Linguini, Salad, Grilled or Thermidor:

Served with French Fries,
Baby Spinach Salad with Truffle Oil, Walnuts,
& Parmesan Shavings

STEAKS & GRILLS

Served from 12.00 noon till 2pm & 5.30pm till 9.30pm | **GF** **DF** Options available

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 chips & a sauce of your choice.

Sirloin 10oz / 280gr £29.95

With an edging of fat

Fillet 8oz / 225 gr £33.95 Fillet 5oz / 141 gr £26.95

Very tender almost fat free

Ribeye 12oz / 340 gr £33.95

A marbled tender cut giving a rich full flavoured Steak

Gourmet Copenhagen Burger £19.95 **GF** Bun available)

Ground Veal & Pork, Onions, Danish Blue Cheese, Lettuce, Tomato, Bacon, Gherkins on a Seeded Bun with Home Cut Chips

Chateaubriand 20oz £75.00 *(perfect for sharing)*

Grass Fed Irish Beef, Prime Angus Hereford Cross, 31 days dry aged served with a choice of two sauces & two choices from our Side & Extras

EXTRAS FOR YOUR STEAK

½ Lobster £Market Price

Two scallops £6.00 Three King Prawns £5.00

Complementary Sauces **GF**

Au Poivre, Chilli Chocolate, Hollandaise, Béarnaise, Garlic Butter, Diane Sauce, Mushroom Sauce, Blue Cheese Sauce

SIDES & EXTRA

Sautéed or
Creamy Spinach £5.50
Onion Rings £4.50
Mixed or Green Salad £5.00
New Potatoes £4.00
Tomato,
Red Onion Salad £4.00
Dauphinoise £5.00
Deep Fried Courgettes £5.50

Thick Cut Chips £4.50
Parmesan Polenta Fries £5.00
French Fries £4.00
Sweet Potato Fries £4.50
Truffle Chips £5.50
Green Beans £5.00
Lyonnaise £4.50
Mac & Cheese £5.50

FROM THE GARDEN

Served from 12.00 noon till 9:30pm | **GF** **DF** Options available

Grilled Vegetables & Wild Mushrooms Timbale

V **VE** **GF** **DF** £14.50

Toasted Almond & Balsamic Dressing

Sauteed Spinach, Curly Kale & Mango Tart **V** **DF** £15.95

Toasted Sunflower Kernel, Baby Shallots, Carrot Hummus,
Wild Mushrooms & Toasted Sourdough Bread

Coconut Chickpea Curry **V** **VE** **DF** £16.95

Spinach, Tomato, Garlic Ginger, with Basmati Rice
& Seeded Flaked Flatbread

Grilled Halloumi & Red Pepper Burger **V** **GF** £14.95

Home Cut Chunky Chips

Tofu & Broccoli Stir Fry **V** **VE** **GF** £13.50

With Chilli Flakes & Basmati Rice

Chargrilled Vegetable Stack **V** **VE** **GF** **DF**

Small £8.50 | Big £15.95

Tomato Sauce, Basil Dressing

Crispy Gold Tempura Vegetables **V** **VE** **GF** **DF**

Small £7.50 | Big £16.95

With Sweet Chilli Dip

Aubergine Parmigiana **V** **GF**

Small £8.50 | Big £16.95

This classic Southern Italian recipe is a great way
to serve Aubergines, layered with Tomatoes,
Mozzarella and Vegetarian Parmesan Style Cheese

SMÖRGÅSBORD

From 12pm until 5.30pm | **GF** **DF** Options available

Local Crab Mayo Sandwich £10.95
with Soup £13.95

On Granary Bread or White Bread

Ham & Cheese Sandwich £7.95
with Soup £10.95

On Granary Bread or White Bread

Prawn Marie Rose Sandwich £8.95
with Soup £11.95

On Granary Bread or White Bread

Steak Sandwich £16.95

Steak Sandwich, Layered with
Perfectly Cooked Juicy Steak,
Caramelized Onions, & Herby Pesto
in a Rustic French Roll

Cajun Chicken & Avocado £12.95

With Smoked Bacon, Red Onions
& Tomatoes in a Rustic French Roll

Grilled Halloumi
& Red Pepper Burger £14.95

Home Cut Chunky Chips,
in a Seeded Bun

DESSERTS

Served from 12.00 noon till 9.30pm | **GF** **DF** Options available

Café Gourmand £8.50

Trio of Petit Sweet Served with Espresso

Chocolate Fondant Cake **GF £8.50**

With a Mint Fudge Sauce and Vanilla Ice Cream

Apple Tart Tatin £8.50

Vanilla Ice Cream

Apple & Blackberry Crumble £8.50

Served with a Creamy Vanilla Custard

Pistachio Tiramisu & Limoncello £9.50

Vegan Blueberry Cheesecake **V **VE** **GF** **DF** £8.50**

With Blueberry Compote

Chocolate Fondue for Two **GF £16.50**

Belgian Milk Chocolate served with
Marshmallow, Strawberry,
Banana & Chocolate Brownie

Ice Cream or Sorbet £2.20 per scoop

Chocolate, Vanilla, Strawberry,
Honeycomb & Salted Caramel or
Lemon, Passion Fruit & Mango



CHEESE PLATTER

A selection of Guernsey, British and European Cheeses,
served with Cheese Crackers, Fig Chutney & Grapes

Small Cheese £10.95

Big Cheese £13.95

AFTERNOON TEA

Served from 2pm until 5.30pm | **GF** **DF** Options available

Guernsey Cream Tea £8.50

Pot of Clipper Fairtrade Tea,
Fruit Infusion or Lavazza Coffee.

Served with Scone, Jam, Guernsey Butter and Cream.

Deluxe Afternoon Tea £19.95

A selection of Homemade Finger Sandwiches
including Smoked Salmon, Cheese and Tomato,
Ham & Mustard, Chicken Mayonnaise with Fruit Scones,
Strawberry Jam, Fresh Guernsey Cream and Butter.

Selection of Miniature Cakes all served with
Clipper Fairtrade Tea, Fruit Infusions or Lavazza Coffee.

Prosecco Afternoon Tea £26.95

A glass of House Prosecco specially chosen
to complement your Afternoon Tea.

Selection of Homemade Finger Sandwiches including
Smoked Salmon, Cheese and Tomato,
Ham & Mustard, Chicken Mayonnaise
with Fruit Scones, Strawberry Jam,
Fresh Guernsey Cream and Butter.

Selection of Miniature Cakes all served with Clipper Fairtrade Tea,
Fruit Infusions or Lavazza Coffee.

HOT BEVERAGES

Pot of Clipper Fairtrade Tea with Biscuits £4.95

Please choose from:

English Breakfast, Fruit Tea,
Green Tea with Mint,
Green Tea with Lemon,
Ceylon Earl Grey, Green Tea,
Camomile, Ginger & Lemon
and Peppermint Tea.

Cafetière of Lavazza Coffee with Biscuits £4.95

KIDS CUISINE £12

GF DF Options available

Pasta & Creamy Tomato Sauce

**Battered Fish Goujons,
Vegetables & French Fries**

**Homemade Chicken Popcorn,
Vegetables & Chunky Cut Chips or Rice**

Milk Coconut Chicken Curry & Rice

Fillet Steak & Chunky Cut Chips
(£4.50 extra charge)

DESSERTS

Scoop of Ice Cream or Sorbet

Eton Mess Special

Strawberries, Cream, Meringue