

SMÖRGÅSBORD From 12pm until 5.30pm

Local Crab Mayo Sandwich £10.95

On Granary Bread or White Bread, with a Mug of Soup £13.95

Ham & Cheese Sandwich £7.95

On Granary Bread or White Bread, with a Mug of Soup £10.95

Smørrebrød £11.95

Blue Cheese, Pear and Hazelnut, Pastrami Beef and Smoked Salmon on Rye Bread

Steak Ciabatta £16.95

Thinly Sliced Ribeye Steak, Onion Relish, Rocket & Parmesan Shavings and French Fries

Guernsey Crab & Avocado £12.95

On Toasted Bread with a Potato Salad

Guernsey Lobster Roll £Market Price

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

Guernsey Mackerel Sandwich £11.95

Pan Fried Mackerel served with a Salad of Rocket, Mint, Carrots, Tomatoes, Red Onion in a Warm Ciabatta Roll

Cajun Chicken & Bacon Ciabatta £11.95

Grilled Cajun Chicken Breast, Smoked Bacon, Baby Gem Lettuce, Tomatoes with French Fries

Gourmet Copenhagen Burger £18.95

Ground Veal and Pork Meat, Onions, Danish Blue Cheese, Lettuce, Tomato, Bacon, Gherkins on a Brioche Bun with Home Cut Fries

Chickpea Burger £16.95

Walnuts, Tomato Paste, Soya Sauce, Paprika & Cous Cous. Sliced Avocado, Vegan Mozzarella & Home Cut Fries

AFTERNOON MENU From 2pm until 5.30pm

Fish & Chips £17.95

Minted Garden Peas and Thick Cut Chips

Ribeye 8oz / 227g £19.95

A Marbled Tender Cut giving a Rich Full Flavoured Steak with Mushrooms, Vine Tomatoes and Home Cut Fries

Seared Fillet of Salmon £19.50

With Lime Salsa Salad

Fruits De Mer (For Two)

Whole Lobster, Crab Meat, Oysters, Calamari, Clams, Prawns, Mussels, Cockles, Garlic Mayo, Potato Salad and Mixed Leaves
£Market Price from April until September

Traditional Paella £30.95 (For Two)

(Add Half or Whole Lobster at Market Price)

Prawns, Chicken, Chorizo Sausage, Red Peppers, Peas and Mussels

Charcuterie Platter £26.95 (For Two)

Selection of Sliced Cured Meats and Paté, assorted Cheeses served with a selection of Breads, Olives and Grilled Vegetables

NIBBLES

Candied Pork Belly Cubes £4.95

Pancetta Wrapped Halloumi Fries,
with Chilli Tomato Relish £5.50

Marinated Olives £3.95

Home Made Focaccia Bread £3.95

Bombay Mix £3.00

AFTERNOON TEA From 2pm until 5.30pm

Guernsey Cream Tea £7.95

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 and Olive 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 £25.95

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 and Olive 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 £4.50

Please choose from:

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

Cafetière of Lavazza Coffee with Biscuits £4.50

FOOD MENU



Copenhagen
BAR & GRILL

NIBBLES

Candied Pork Belly Cubes	£4.95
Pancetta Wrapped Halloumi Fries, with Chilli Tomato Relish	£5.50
Marinated Olives	£3.95
Home Made Focaccia Bread	£3.95
Bombay Mix	£3.00

GRAZING PLATES

Pan Fried Calamari & Chorizo £8.95 Light Chilli, White Wine, Lemon & Butter Reduction
Crab Melts £10.95 Guernsey Crab Meat combined with Coriander, Chilli, glazed with Mature Cheddar Cheese flavoured Hollandaise sat on an English Muffin
Slow Cooked Lamb Croquettes £7.95 With Goat's Cheese Mousse, Sun-dried Tomato and a Tomato and Rosemary Dip
Maple Glazed Pork Ribs £8.95 Slow cooked for up to 12 hours finished on the Grill served with a Savoury Sweet Dipping Sauce
Pan Seared Scallops £12.95 With Caviar Buerre Blanc & Sea Vegetables
Pot of Mussels 'Mariniere' £9.00 GF Mariniere Steamed Mussels in White Wine, Garlic, Shallots finished with Cream and Parsley
Main with Garlic Bread and Pommes Frites £19.00
Herm Oysters £12.00 for 6 / £22.50 for 12 Au Natural, with a Shallot Red Wine Vinegar Or Au Gratin, with a Basil Oil, White Wine Parmesan Crust
Chef's Soup £5.95 GF With Warm Crusty Bread

SHARING PLATTERS ALWAYS FOR TWO OR MORE

Fruits De Mer £Market Price from April until September Whole Lobster, Crab Meat, Oysters, Calamari, Clams, Prawns, Mussels, Cockles, Garlic Mayo, Potato Salad and Mixed Leaves
Charcuterie Platter £26.95 GF Selection of Sliced Cured Meats and Paté, assorted Cheeses served with a selection of Breads, Olives and Grilled Vegetables
Traditional Paella £32.00 (Add a Half or Whole Lobster at Market Price) Prawns, Chicken, Chorizo Sausage, Red Peppers, Peas and Mussels
Classic Cheese Fondue £35.00 A blend of Gruyere, Emmental & White Wine with Bread Croutons, Sirloin Steak, Pan Fried King Prawns, Fried Polenta Cubes & Sun-Dried Tomatoes
Chateaubriand 20oz £75.00 Grass fed Irish Beef, Prime Angus Hereford cross, 31 days dry aged served with a choice of Sauces and two choices from our Side & Extra section
"The Tomahawk" 34-40oz £79.00 A huge bone in Ribeye that is rich, tender, juicy and full of fantastic flavour. This Irish steak has a generous marbling throughout and is perfect for sharing, served with a choice of sauces and two choices from our Sides & Extras.

PLATES

Pan Seared Duck Breast £24.50 GF Dauphinoise Potatoes, Green Beans, Orange Zest & Plum Sauce
Roasted Lamb Rump £26.95 GF Sautéed Asparagus, Paprika Roasted New Potatoes & Chimichurri Sauce
Honey Roasted Crispy Pork Belly £19.95 Herbed Sautéed Potatoes, Tenderstem Broccolini, Apple Sauce & Light Roasted Gravy
Chicken Parma Ham £18.95 GF Filled with Mozzarella Roasted Peppers and Basil, with Carrot Puree, Fondant Potatoes & Manchego Cheese Sauce
Copenhagen Spicy Sausages (made locally) £15.95 Grain Mustard Mashed Potatoes, Caramelized Onion Gravy
Fish & Chips £17.95 GF Minted Garden Peas and Thick Cut Chips
Lobster Linguini £Market Price Tossed with Cherry Tomatoes, Garlic, Aged Extra Virgin Olive Oil, and Guernsey Lobster
Grilled Fillet of Brill £28.95 GF Sautéed Asparagus, Duchess Potatoes & Basil Hollandaise
Pan Seared Scallops & King Prawns £29.95 GF Scallion Mash and Air Dried Pancetta
Pan Fried Fillet of Sea Bass £25.95 GF Mashed Potatoes, Pak Choi, Shellfish Asian Broth
Lobster Chips & Salad £Market Price GF Grilled Lobster with Garlic Butter served with French Fries, Baby Spinach Salad dressed with Truffle oil, Walnuts and Parmesan Cheese

OUR HOUSE SALAD

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

Seared Fillet of Salmon with Lime Salsa £19.95
Grilled Cajun Chicken & Bacon £18.95
Grilled Goats Cheese with a Honey Mustard Dressing £15.95 V
1/2 Lobster with Garlic Mayonnaise £Market Price
Guernsey Crab & Avocado Tartare £22.95

All served with Crusty Bread

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 £Market Price
Fillet Steak, Lobster Tail, Home Cut Fries served with Béarnaise Sauce

Sirloin 10oz / 280 gr £27.95
With an edging of fat

Fillet 8oz / 225 gr £32.95
Fillet 5oz / 141 gr £25.95
Very tender almost fat free

Ribeye 12oz / 340 gr £30.95
A marbled tender cut giving a rich full flavoured Steak

Gourmet Copenhagen Burger £18.95
Ground Veal and Pork Meat, Onions, Danish Blue Cheese, Lettuce, Tomato, Bacon, Gherkins on a Brioche Bun with Home Cut Fries

Complementary Sauces

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

SIDES & EXTRAS

Sautéed or Creamy Spinach £4.95	Onion Rings £3.50
Mixed or Green Salad £5.00	New Potatoes £3.95
Tomato, Red Onion Salad £3.95	Dauphinoise £4.95
Deep Fried Courgettes £4.75	Thick Cut Chips £4.50
Parmesan Polenta Fries £4.50	French Fries £3.95
Sweet Potato Fries £4.25	Truffle Chips £4.95
Green Beans £4.50	Lyonnaise £4.50
Assorted Breads & Flavoured Butters £5.00	

CHEESE TROLLEY

A selection of Guernsey, British and European Cheeses Served with Biscuits and Fig Chutney

Small Cheese £9.95 | **Big Cheese** £12.95

FROM THE GARDEN

All these dishes are Vegetarian and can also be adjusted to suit Vegan and Gluten Free diets on request.

Seasonal Soup Small £5.95 | Big £9.95
With Warm Crusty Bread

Potato Gnocchi Small £8.50 | Big £15.95
Red Peppers, Aubergine, Cherry Tomatoes, Scamorza & Parmesan Cheese, Fresh Basil

Indian Vegetable Curry £16.95
Steamed Basmati flavoured Rice, Garlic Naan Bread and Mint Yoghurt Dip

Butternut Squash & Roasted Pine Nuts Risotto Small £8.50 | Big £15.95
Vegan Mozzarella or Parmigiano Reggiano

Aubergine Parmigiana Small £7.95 | Big £15.50
This classic Southern Italian recipe is a great way to serve Aubergines, layered with Tomatoes, Mozzarella and Vegetarian Parmesan style Cheese

Chickpea Burger £16.95
Walnuts, Tomato Paste, Soya Sauce, Paprika & Cous Cous. Sliced Avocado, Vegan Mozzarella & Home Cut Fries

Polenta Purée £14.95 GF
Sautéed Spinach, Porcini Mushrooms & Grilled Cherry Tomatoes

Crispy Gold Tempura Battered Vegetables GF
Small £8.50 | Big £16.95
With Seasonal Salad and Sweet Chilli Sauce

DESSERTS

Chocolate Lava Cake £8.50 Dark Belgian Chocolate Served with Chocolate Sauce, Berry Puree and Vanilla Ice Cream
Ginger & Lemongrass Cheesecake £8.50 Crystallized Ginger, Fennel Meringue and Coconut Ice Cream
Apple Tart Tatin £8.50 Vanilla Ice Cream
Lemon & Raspberry Tart £8.50 Italian Meringue & Lemon Sorbet
Elderflower Pannacotta £8.50 Macerated Strawberries & Shortbread Biscuit
Chocolate & Orange Cake £8.95 V VGF GF Dried Cranberries & Peaches Served with Orange & Fruit of The Forest Puree, Orange Sorbet
Chocolate Fondue for TWO £17.95 Belgian Milk Chocolate served with Marshmallow, Strawberry, Banana & Chocolate Brownie
Add an extra flavour for £1.50 Hazelnut, Amaretto, Peanut Butter