



We accept most major credit cards, cash and Euro notes. Sorry no cheques.



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SPARKLING WINES

1. Veuve Clicquot Yellow label Brut. N. V. France 38.50
Loved by all! Always top quality, full flavoured with elegance & finesse
2. House Champagne. N. V. France 28.50
Medium bodied dry 100% Champagne offering a very drinkable bubbly
3. Jack Rabbit, Sparkling Rosé California 15.50
A floral and fruity rosé, bursting with flavours of luscious strawberries

WHITE WINES

4. Chardonnay-Semillon, Hardys, Captains Australia 12.95
Medium dry with lime and tropical fruit flavours
5. Sauvignon Blanc, Sierra Grande Chile 13.50
A fresh, crisp Sauvignon with strong fruit flavours of gooseberry
175ml 3.25
250ml 4.50
Carafe 500ml 9.00
6. Sauvignon Blanc, Statue de Femme S. Africa 14.80
Franschhoek Cellar/Boschendal
Aromas of tropical fruit, white pears and citrus, an elegant wine, with a crisp, clean finish. Produced by Boschendal wines
7. Pinot Grigio, Veritiere Italy 14.95
Light dry, refreshing style with hints of pear drop, made from an increasingly popular grape variety. Ideal with pasta
175ml 3.70
250ml 4.95
Carafe 500ml 9.95
8. Chardonnay, Moreau, Vin de Pays d'Oc France 15.95
A very sophisticated Chardonnay. Full on ripe fruit with a dry but zesty finish
9. White Rioja, Marques de la Malvasia Spain 15.75
Silk smooth with a lightly floral bouquet, it's crisp, dry and distinctive
10. Chenin Blanc, La Cotte Mill, S. Africa 14.95
Franschhoek Cellar/Boschendal 175ml 3.70
A flavoursome melange of tropical fruit flavours from the Boschendal stable, with good concentration and a rich creamy finish 250ml 4.95
11. Chardonnay, Macon Lugny, 'Les Charmes' France 17.50
An excellent dry white wine, good colour with a certain finesse
12. Sauvignon Blanc, Orca Bay N.Zealand 16.55
Gooseberry peach and melon flavours, with a well balanced crisp, off dry finish

RED WINES

13. Shiraz-Cab/Sauvignon, Hardys, Captains Australia 12.95
Classic Australian style wine with smooth, rich, ripe spicy flavours
14. Merlot, Sierra Grande Chile 13.50
Soft fruity Merlot from the central valley, warm fruits with supple tannins
175ml 3.25
250ml 4.50
Carafe 500ml 9.00
15. Rioja, Campo viejo, Crianza Spain 14.95
Intensity on the nose comes through in the mouth, with full fruit flavours and outstanding freshness
16. Côte du Rhône Thomas Bassot France 15.80
This wine has quite a lot of body with a smooth appealing fruitiness
17. Rioja, Siglo Saca Spain 17.85
An elegant wine with a ripe fruit flavour enhanced by a period of aging in oak
18. Cabernet Sauvignon, The Churchyard, Franschhoek Cellar/Boschendal S. Africa 14.95
Classic flavours and red berry aromas with a well rounded firm yet silky finish. Produced by Boschendal wines
175ml 3.70
250ml 4.95
19. Cabernet Sauvignon, Concha Y Toro, Sunrise Chile 15.80
Fine Chilean Cab-Sauvignon from one of the oldest Castellero Del Diablo labels
20. Syrah, Bakers Station, S. Africa 14.95
Franschhoek Cellar/Boschendal 175ml 3.70
The palate has complex layers of spice and a soft fruit finish with aromas of pepper and black fruit. Produced by Boschendal wines 250ml 4.95
21. Pinotage, False Bay S. Africa 16.50
Drunk young the wine is purple and bursting with rich raspberry fruit

ROSÉ WINES

22. Rosé, Orca Bay N. Zealand 16.75
Charming bouquet of red berries and fragrant flowers. An elegant rosé
23. Pinot Grigio, Mero "Pink" Italy 14.95
A pleasant balance of harmonious and fruity wine with floral hints of pear and apple
175ml 3.70
250ml 4.95
Carafe 500ml 9.95
24. White Zinfandel, Pink, Jack Rabbit California 12.95
Summer berry fruits, easy drinking with food and on its own
175ml 3.25
250ml 4.50
Carafe 500ml 8.80

LESS AND MORE

- HALF A RACK OF MARINATED BABY RIBS + SMOKY BBQ SAUCE 5.45
- **V** DEEP FRIED CRUNCHY BRIE + MIXED LEAVES + CRANBERRY SAUCE 4.45
- CORN BEEF HASH + FRIED FREE RANGE EGG + HOLLANDAISE SAUCE 5.50
- CAJUN SPICED HOMEMADE FISHCAKES SALAD LEAVES + MANGO CHILLI SALSA 5.15 / 9.85
- COLDWATER PRAWNS + AVOCADO + CRAYFISH COCKTAIL SALAD + CITRUS MAYONNAISE 6.45 / 10.60
- **V** GOATS CHEESE + RED ONION MARMALADE TARTLET ON MIXED LEAVES + ROCKET PESTO 5.75 / 10.95
- ROAST WHOLE GARLIC HEAD IN OLIVE OIL + FRENCH BAGUETTE 2.95
- CHARCUTERIE + FROMAGE PLATTER CURED MEATS + SAUSAGE + EUROPEAN CHEESES + PICKLES + CHUTNEY + CRISP BAGUETTE + GUERNSEY BUTTER (IDEAL FOR SHARING WITH A BOTTLE OF WINE) 6.95 / 11.80
- SMOKED FISH PLATTER A SELECTION OF SMOKED SALMON + MACKEREL + TROUT + SMOKED FISH PATE + WASABI MAYO + BROWN BAGUETTE + GUERNSEY BUTTER 6.95 / 11.80
- CLASSIC CAESAR SALAD + BACON LARDONS + GARLIC CROUTONS + PARMESAN CRISPS + CAESAR DRESSING 7.95
- + CHAR-GRILLED CAJUN CHICKEN 9.85
- + COLDWATER PRAWNS + SMOKED SALMON 10.30
- GRILLED CHICKEN CORIANDER SKEWER/S ON MIXED LEAVES + HOMEMADE SATAY DIPPING SAUCE 5.35 / 9.95
- TRIO OF GOLDEN CRISPY SEAFOOD PRAWN TAILS IN FILO + CALAMARI IN TEMPURA BATTER + CRUMBED SCAMPI + SWEET CHILLI SAUCE + TARTARE SAUCE 4.75 / 8.85
- LOCAL ROCQUAINE BAY MOULES CHOOSE BETWEEN
MARINIÈRE + CREAM
WHITE WINE + GARLIC + ONIONS + PARSLEY
THAI STYLE
LEMON GRASS + RED CHILLI + COCONUT MILK
- LESS, SERVED WITH CRUSTY BREAD + GUERNSEY BUTTER 6.95
- MORE, SERVED WITH FRENCH FRIES + CRUSTY BREAD + GUERNSEY BUTTER 9.95

SMALL AND LARGE PLATES

- **V** OPEN RAVIOLI LAYERED WITH SLICED BUFFALO MOZZARELLA UNDER A TOMATO + BASIL RAGU + SHAVED PARMESAN 5.95 / 9.35
- SAUTÉED CALVES LIVER + BLACK PUDDING ON RÖSTI POTATO CAKE + SHIRAZ + SHALLOT JUS 5.75 / 10.95
- BATTERED FILLET OF COD + HOME CUT CHIPS + MUSHY OR GARDEN PEAS + TARTARE SAUCE 6.30 / 9.30
- LASAGNE AL FORNO + GARLIC CIABATTA BREAD + CRISP MIXED SALAD + HOUSE DRESSING 8.85
- SLOW BRAISED SHANK OF LAMB + BOULANGERE POTATOES + CARAMELISED ROOT VEGETABLES + REDCURRANT + MINT JUS 9.35
- THAI STYLE RED CURRY + BASMATI RICE + POPPADOM + CHAR-GRILLED SPICY CHICKEN 9.35
- + GARLIC SEAFOOD 9.95
- V** VEGETABLE THAI CURRY 7.80
- WHOLE PRAWN TAILS IN CHILLI + COCONUT TEMPURA BATTER + FRENCH FRIES + MIXED LEAF SALAD + GARLIC MAYONNAISE 9.60
- GUERNSEY GRILLED PORK SAUSAGES (FOREST STORES) + CREAMY MASH + PURÉED ROOT VEGETABLES + ONION GRAVY 7.95
- DEERHOUND SEAFOOD + SHELLFISH PIE UNDER CHEESY MASH WITH A CREAMY CRAB SAUCE + TODAY'S FRESH VEGETABLES 9.60

FROM THE CHAR-GRILL

ALL DISHES FROM THE CHAR-GRILL ARE SERVED WITH FRENCH FRIES + WATERCRESS GARNISH

- 8 OZ FILLET STEAK + GRILLED TOMATO + ONION RINGS 16.95
- 10 OZ SIRLOIN + GRILLED TOMATO + ONION RINGS 13.95
- 8 OZ RIB EYE + GRILLED TOMATO + ONION RINGS 12.95
- 10 OZ GRILLED GAMMON STEAK + GRILLED FRESH PINEAPPLE OR FRIED EGG 7.95
- THE DEERHOUND DOUBLE STEAKBURGER TWO CHAR-GRILLED STEAKBURGERS + SENNER'S BAKERY BUN + CRISPY BACON + MELTED CHEESE + RELISH 9.50
SINGLE 7.95
- RACK OF BABY RIBS MARINATED IN SMOKEY BBQ SAUCE 9.60
- EXTRA LARGE, THE RACK AND A HALF (Sounds like torture to me!) 12.95
- CHAR-GRILLED BREAST OF CHICKEN + MELTED CHEESE + SMOKED BACON + BBQ SAUCE 8.80
- SELECTION OF SAUCES TO ENJOY WITH YOUR STEAK
CREAM PEPPER SAUCE 1.55
DIANE SAUCE 1.55
SMOKY BARBECUE SAUCE 1.55
GARLIC & HERB BUTTER 1.30

ESPETADAS

MADEIRIAN CHAR-GRILLED SKEWERS COOKED WITH PEPPERS + GARLIC + ONIONS + FINISHED WITH MELTED BUTTER
SERVED WITH YOUR CHOICE OF RICE, FRENCH FRIES, NEW POTATOES OR MIXED SALAD

- CHICKEN + SPICY PIRI PIRI SAUCE 9.30
- MIXED GRILL ESPETADAS CHICKEN + GAMMON + STEAK + SAUSAGE + BACON 10.80
- KING PRAWN TAILS + SCALLOPS IN BACON 12.95

SANDWICHES + WRAPS

(AVAILABLE AT LUNCH TIME)

- SMOKED CRISPY BACON PANINI + MELTED FRENCH BRIE 5.80
- **V** ROAST MEDITERRANEAN VEGETABLES + MOZZARELLA PANINI 5.80
- CHICKEN + AVOCADO + BACON IN CIABATTA OR WRAP 5.80
- GRILLED CHICKEN + SPRING ONION + BASIL PESTO MAYO ON CIABATTA OR WRAP 5.80
- SMOKED SCOTTISH SALMON + COTTAGE CHEESE WRAP 5.95
- CHAR-GRILLED STEAK + FRIED ONIONS + DIJON MAYO ON CIABATTA 7.25

SIDE ORDERS

- BOARD OF FRESH BREAD + GUERNSEY BUTTER 2.10
- SKINNY CHIPS 2.20
- BATTERED ONION RINGS 2.10
- MIXED OR GREEN SALAD 2.95
- HOME CUT CHUNKY CHIPS 2.85
- GARLIC + HERB BREAD 2.50
- CHEESY GARLIC BREAD 3.20
- PANACHE OF VEGETABLES 3.20
- BUTTERED NEW POTATOES 2.95