

# THE CROW'S NEST

—Bar & Brasserie—

## BEFORE YOU START

- Marinated Mixed Olives** ✓ 4.
- Rustic Bread with Virgin Olive Oil & Balsamic Dunk** ✓ 4.

## START

- Antipasti Board** 8.5  
Selection of Cured Meats with Olives, Pickles & Rustic Bread
- Classic Moules Marinière with Crusty Bread** 8.3  
Steamed Mussels with Garlic, White Wine & Guernsey Cream
- Salt & Pepper Calamari & Tiger Prawns** 8.5  
Served with Asian style Slaw
- Goats Cheese with Pickled Root Vegetables & Toasted Seeds** ✓ 7.2
- Oak Smoked Salmon with Lemon, Capers & Onions** 8.  
Finished with Horseradish Cream
- Hand Picked Guernsey Crab Crostini** 8.  
With a Citrus Mayo
- The Crow's Nest Classic Fish Soup** 6.5  
With Rouille, Toasted Croutons & Grated Gruyere Cheese
- Pan-seared Scallops with Crispy Bacon** 8.8  
& a Spiced Cauliflower Puree
- Deep-fried Crumbed Wedge of Brie** ✓ 6.9  
With Cranberry, Orange & Whisky Relish
- Potted Chicken Liver Pate, Ashton Press Cider Chutney & Toast** 6.9

*" Why not try our Sauvignon Gris, Cousino-Macul, Isidora, from Chile, a great accompaniment to seafood including crab, prawns & all types of fish. "*

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## FROM THE SEA

### Simply Fish

*Your Choice of Grilled Fresh Fish & Seafood*

<b>Sea Bass</b>	<b>14.</b>
<b>Scottish Salmon Fillet</b>	<b>12.5</b>
<b>Seared Scallops &amp; King Prawns</b>	<b>13.5</b>

*Add a butter*

Thai Style    Garlic, Lemon & Herb    Anchovy & Chive

All served with fine Beans & your Choice of Hand Cut Chips **or** Baby Potatoes

### **Seafood Linguini** *K* **14.9**

Tiger Prawns, Local Crab & Mussels with Baby Spinach tossed in Ginger, Chilli & Garlic Oil

### **Liberation Ale Battered Cod Fillet** *K* **11.9**

Served with Hand Cut Chips, Mushy Peas & Rustic Tartar Sauce

### **Indonesian Seafood Curry** **13.9**

Cod, Mussels & Prawns with Green Beans, Garlic & Chilli,  
Served with Pilau Rice & Crisp Fried Shallots

### **Classic Moules Marinière** *K* **12.**

Large bowl of Mussels in Garlic, White Wine & Guernsey Cream Sauce,  
Served with Crusty Bread, Guernsey Butter & Fries

### **Half Fresh Guernsey Lobster Grilled with Garlic & Butter** **15.9**

With a Green Salad & Fries

## The Crow's Nest Seafood Specials

**Fruit De Mer**

**Seafood Plate**

**Grilled Shell on Tiger Prawns**  
Ask your Server for Details

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## ESPETADAS

### *Traditional Portuguese Skewers*

Served with Dressed Side Salad, Garlic Mayo, Sweet Chilli Sauce  
& your choice of Crisp Fries **or** Basmati Rice

<b>Piri Piri Chicken</b>	<b>13.5</b>
Tender Chicken Breast in our Spicy Marinade with Red Onion & Peppers	
<b>Surf 'n' Turf</b>	<b>15.9</b>
Marinated Steak & King Prawns	

*“ Our easy drinking, Bellingham, Pinopasso, Pinotage-Shiraz from South Africa is an ideal partner for our Steaks, Burgers & Espetadas. ”*

## MAINS

<b>Indonesian Chicken Curry K</b>	<b>11.9</b>
Steamed Chicken Breast with Green Beans, Garlic & Chilli served with Pilau Rice & Crisp Fried Shallots	
<b>8oz Char-grilled Aberdeen Angus Beef Burger K</b>	<b>11.9</b>
Premium, dry-aged, Irish Beef Burger topped with Grilled Bacon & Melted Cheese, served in a Brioche Bun with Beer Battered Onion Rings & Hand Cut Chips	
<b>American Style Buttermilk Chicken Burger</b>	<b>12.8</b>
Piled in to a Toasted Brioche Bun, topped with Guacamole & Smoked Bacon, with Baby Gem, Sliced Red Onion, Beef Tomato, Sliced Pickle and Hand Cut Chips	
<b>Indonesian Vegetable Curry V</b>	<b>10.9</b>
With Butter Nut Squash, Green Beans & Baby Potatoes flavoured with Chilli & Garlic, served with Pilau Rice & Crisp Fried Shallots	
<b>Pumpkin Tortellini &amp; Whipped Goats Cheese V</b>	<b>10.9</b>
With Pickled Baby Vegetables, Toasted Seeds, Rocket & Parmesan	

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## THE CROW'S NEST MEAT BOARDS

All Our Boards are served with Grilled Field Mushroom, Cherry Tomatoes,  
Beer Battered Onion Rings & Hand Cut Chips

**8 oz Sirloin Steak 17.9**

**8 oz Fillet Steak 21.9**

**14 oz English Rib Steak – Cooked on the Bone 19.9**

**Choose a Sauce to Enjoy with your Steak 1.9**

Au Poivre, Classic Diane *or* Garlic Butter

## SIDES

**Hand Cut Chips ✓ 3.3**

**Crisp Fries ✓ 3.**

**Buttered Baby Potatoes ✓ 2.9**

**Mashed Potatoes ✓ 3.**

**Sweet Potato Fries ✓ 3.5**

**Braised Red Cabbage ✓ 3.**

**Crisp Salad with French Dressing ✓ 3.5**

**Sauté Green Beans & Shallots ✓ 3.3**

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## SOMETHING SWEET

<b>Classic Sticky Toffee Pudding</b> ✓ Butterscotch Sauce & Guernsey Cream	<b>5.9</b>
<b>Dark Chocolate Brownie</b> ✓ With Guernsey Vanilla Ice Cream	<b>6.2</b>
<b>Glazed Lemon Tart &amp; Mandarin Sorbet</b>	<b>5.9</b>
<b>Guernsey &amp; French Cheese Board</b> With Celery, Biscuits & Ashton Press Cider Chutney	<b>7.8</b>
<b>Selection of Guernsey Ice Creams</b> ✓	<b>5.5</b>

**K** Kids meals 6.50  
*( also available our Fish Goujons or a Minute Steak & Fries )*

**V** Suitable for Vegetarians

Cooked in a Kitchen using Nuts, Celery, Dairy & Seafood

We only use Free Range Eggs in our kitchen

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## COFFEE & TEA

<b>Black Coffee</b>	<b>1.9</b>
<b>White Coffee</b>	<b>2.1</b>
<b>Americano</b>	<b>3.</b>
<b>Espresso</b>	<b>2.</b>
<b>Double espresso</b>	<b>3.</b>
<b>Cappuccino</b>	<b>2.3</b>
<b>Cafe Late</b>	<b>2.5</b>
<b>Macchiato</b>	<b>2.</b>
<b>Hot Mocha</b>	<b>2.5</b>
<b>Hot Chocolate</b>	<b>2.8</b>
<b>Extra Shot</b>	<b>1.2</b>
<b>Tea &amp; Infusions from</b>	<b>2.</b>

### Liqueur Coffees

<b>Irish</b>	Jameson Irish Whiskey
<b>French</b>	Hennessy Brandy
<b>Russian</b>	Smirnoff Vodka
<b>Caribbean</b>	Dark Rum
<b>Italian</b>	Amaretto Liqueur
<b>Jamaican</b>	Tia Maria
<b>Baileys</b>	Baileys Irish Cream
<b>Whisper</b>	Cointreau

**from 5.9**