



Restaurant Menu

Starters

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| Sharing board selection of charcuterie and seafood (Vegetarian sharing option available) | 15.00 |
| Seasonal soup bowl, bread & butter | 6.50 |
| Pressed pork terrine, port & shallot chutney, fennel & apple salad | 8.00 |
| Crispy chilli squid, garlic mayonnaise & lime | 8.00 |
| Steamed moules in Liberation ale, cream, garlic, thyme & parsley | small 8.50 / large 12.00 |
| Seared scallops, creamed chive mash, chorizo, Parmesan crisp | 12.00 |
| Torched mackerel, beetroot and fennel salad, horseradish crème fraiche | 8.00 |
| Char-grilled asparagus, poached egg, Parmesan & rocket pesto (v) | 8.00 |

Mains

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| Roast butternut & goat's cheese cannelloni, roast vegetable salad, garlic ciabatta (v) | 15.00 |
| Confit duck leg, spring onion mash, grilled asparagus, confit shallots | 16.00 |
| Rump of lamb, pea puree, hazelnuts, bacon, dauphinoise potato | 20.00 |
| Fillet of sea bass, porcini mushroom & shrimp linguine, clams, basil | 20.00 |

Steaks

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| 10oz Rib eye | 22.00 | 8oz Fillet | 25.00 |
| 10oz Sirloin | 21.00 | Côte de boeuf for two to share | 60.00 |
| Sauces - Béarnaise, Peppercorn, Garlic butter | | 2.50 | |

All our steaks are served with grilled vine cherry tomatoes, asparagus, hand-cut chips & green salad

Sides 3.50

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| Hand-cut chips (v) | Mixed leaf & herb salad (v) |
| Buttered new potatoes (v) | Rocket & Parmesan salad (v) |
| Summer green vegetables (v) | Liberation ale battered onion rings (v) |

Please see board for our daily specials

Dishes highlighted with (v) are suitable for Vegetarians

All our dishes are created in house where we use ingredients containing Nuts and Peanuts, Gluten, Fish, Molluscs and Seafood, Eggs, Milk and other Dairy Products, Celery, Sesame, Mustard Seeds and some products that may contain Sulphites



The Best of the Jersey Coastline

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| Lobster Thermidor & Garlic Butter <i>Served with pilau rice or chips, summer salad</i> | half 20.00 whole 30.00 |
| Lobster & Crab Salad <i>Buttered seasonal new potatoes, summer salad, Marie Rose sauce</i> | half 22.00 whole 33.00 |
| Whole Jersey Chancre Crab <i>Dressed Chancre crab, summer salad, buttered Jersey royals</i> | 19.00 |
| Coquille St Jacques <i>Creamed mash glazed with a Gruyère cheese sauce</i> | 22.00 |
| Old Court House Fruit De Mer <i>Half Chancre crab, 3 Jersey oysters, French crevettes, daily catch, prawns, shallot vinegar, Marie Rose sauce, summer salad, baguette & Jersey butter, buttered Jersey Royals</i> | 28.50 |
| The Old Court House Fruit De Mer Royal <i>Half Jersey lobster, half Chancre crab, 3 Jersey oysters, French crevettes, daily catch, prawns, bread & Jersey butter, buttered Jersey Royals</i> | 45.50 |

Oysters

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| 6 Natural - Tabasco & shallot vinegar | 9.00 |
| 6 Rockefeller – Warm spinach & pernod cream glaze | 10.50 |

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Desserts

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| Deconstructed Mango Cheesecake (v) <i>Passion fruit syrup and crushed Amaretti biscuits</i> | 6.50 |
| Banana Sticky Toffee Pudding (v) <i>Jersey Banoffee ice cream and butterscotch sauce</i> | 5.95 |
| Warm Chocolate Brownie (v) <i>Jersey caramel ice cream and salted caramel sauce</i> | 5.95 |
| Vanilla Panna Cotta <i>With poached fruit & orange shortbread</i> | 6.50 |
| Selection of Jersey Ice Cream (v) <i>Choose 3 scoops from vanilla, strawberry, chocolate, Jersey black butter or caramel</i> | 5.95 |
| Selection of Artisan Cheeses <i>Served with apricot chutney, celery, grapes and biscuits</i> | 8.95 |

Cooper & Co. Coffee

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| Americano | 2.25 | Latte | 3.25 |
| Cappuccino | 2.45 | Hot Chocolate | 2.95 |
| Espresso | 2.25 | Extra Shot | 1.15 |
| Double Espresso | 3.25 | Selection of Teas | From 1.85 |

Specialty Coffee 5.95

Calypso - Tia Maria | Caribbean - Lambs Navy Rum | French - Hennessy | Highland - Drambuie
 Irish – Jamesons | Italian – Amaretto | Russian – Smirnoff | Whisper - Cointreau |
 Rudesheimer - Asbach Brandy

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