



Westward Bar Menu

Small Picking Boards

From the Sea	10.00
<i>Selection of today's fish and shell fish dishes</i>	
From the Garden (v)	10.00
<i>Selection of vegetarian bites, Gordal olives, grilled halloumi & Guindilla chillies</i>	
From the Land	10.00
<i>Warm mini chorizo, Spanish lomo, Serrano ham, saucisson, Milano salami & garlic mayonnaise</i>	
All served with bread and oils	

Smaller Plates

Garlic Ciabatta (v)	4.50
With Cheese	5.25
Crispy Chilli Squid, Garlic Mayonnaise & Lime	8.00
Smoked Chicken Caesar salad	small 7.50 / large 12.00

Pub Mains

OCH Burger	13.00
<i>Cheddar cheese, smoked bacon, dill pickles, tomato relish & hand-cut chips</i>	
Fish and Chips	12.00
<i>Liberation Ale battered cod, hand-cut chips, petit pois, tartare sauce</i>	
Pork Ribeye	15.00
<i>Black pudding and apple fritter, hand cut chips, sage butter</i>	
Steamed Moules	small 8.50 / large 12.00
<i>Cooked in Liberation Ale, cream, garlic and thyme, with frites and bread</i>	
Vegetarian Burger (v)	13.00
<i>Grilled field mushroom, almond crusted halloumi, sun-blushed tomato & grilled pesto vegetables</i>	
Coconut & Preserved Lemon Chicken	15.00
<i>Spicy coconut cream, cashews, peppers, basmati rice & flat bread</i>	
Roast Butternut & Goat's Cheese Cannelloni (v)	15.00
<i>with sun-blushed tomato, a mixed leaf & roast vegetable salad, garlic ciabatta</i>	

Dishes highlighted with a 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



Steaks

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

The Best of the Jersey Coastline

Lobster Thermidor & Garlic Butter half 20.00 | whole 30.00
Served with pilau rice or chips, summer salad

Lobster & Crab Salad half 22.00 | whole 33.00
Buttered seasonal new potatoes, summer salad, Marie Rose sauce

Whole Jersey Chancre Crab 19.00
Dressed Chancre crab, summer salad, buttered Jersey royals

Coquille St Jacques 22.00
Creamed mash glazed with a Gruyère cheese sauce

Old Court House Fruit De Mer 28.50
Half Chancre crab, 3 Jersey oysters, French crevettes, daily catch, prawns, shallot vinegar, Marie Rose sauce, summer salad, baguette & Jersey butter, buttered Jersey Royals

The Old Court House Fruit De Mer Royal 45.50
Half Jersey lobster, half Chancre crab, 3 Jersey oysters, French crevettes, daily catch, prawns, bread & Jersey butter, buttered Jersey Royals

Oysters

6 Natural - Tabasco & shallot vinegar 9.00

6 Rockefeller – Warm spinach & Pernod cream glaze 10.50

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Desserts

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

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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