



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



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We have installed a Le Verre de Vin system to preserve the quality and freshness of all our wines sold by glass

WHITE WINES

1. Unoaked Chardonnay, Jack Rabbit <i>With exotic fruit flavours, try with fish, poultry and pork</i>	USA	13.75
2. Sauvignon Blanc, Sierra Grande <i>A fresh, crisp Sauvignon with strong fruit flavours of gooseberry</i>	Chile	14.25 175ml 3.55 250ml 4.90
3. Sauvignon Blanc, Statue de Femme, Franschoek Cellar <i>Aromas of tropical fruit, white pears and citrus, with a crisp, clean finish. Produced by Boschendal wines</i>	S. Africa	15.95
4. Muscadet, Domaine la Chauveniere, Sur Lie <i>Very dry with notes of melon and zingy lemon, ideal for shellfish.</i>	France	16.60
5. Pinot Grigio, Veritiere <i>Light dry, refreshing style with hints of pear drop. Ideal with pasta.</i>	Italy	15.40 175ml 3.85 250ml 5.25
6. Chardonnay, Moreau, Vin de Pays d'Oc <i>A very sophisticated Chardonnay. Full of ripe fruit with a dry but zesty finish</i>	France	16.35
7. White Rioja, Marques de la Malvasia <i>Silk smooth with a lightly floral bouquet, crisp, dry and distinctive</i>	Spain	14.95 175ml 3.70 250ml 5.10
8. Chenin Blanc, La Cotte Mill, Franschoek Cellar <i>Very aromatic with tropical fruit flavours and a long finish. Vineyard owned Boschendal wines</i>	S. Africa	15.95 175ml 3.95 250ml 5.45
9. Semillon-Chardonnay, Aldridge Estate <i>Citrus fruit flavours with hints of peach and subtle spicy oak notes.</i>	Australia	16.20 175ml 4.00 250ml 5.50
10. Sauvignon Blanc, Orca Bay <i>Gooseberry peach and melon flavours, with a well balanced crisp, off dry finish</i>	N.Zealand	17.35 175ml 4.30 250ml 5.90
11. Chablis, Charles Vienot, France <i>Fresh and floral authentic Chablis with mineral notes</i>	France	19.95 ½ bottle 9.95

RED WINES

12. Shiraz, Jack Rabbit <i>A complex wine with a nice spicy twist and tannins on the finish</i>	USA	13.75
13. Merlot, Sierra Grande <i>Soft fruity Merlot from the central valley, warm fruits with supple tannins</i>	Chile	14.25 175ml 3.55 250ml 4.90
14. Pinot Noir, Marlborough, Stoneleigh <i>A rich, soft and mouth-filling with an appealing fruit sweetness</i>	N.Zealand	18.20
15. Côte du Rhône Thomas Bassot <i>This wine has quite a lot of body with a smooth appealing fruitiness, good with pasta and cheeses</i>	France	14.95 175ml 3.70 250 ml 5.10
16. Rioja, Siglo Saca, Crianza <i>An elegant wine with a ripe fruit flavour enhanced by aging in oak</i>	Spain	17.90 175ml 4.40 250 ml 6.10
17. Shiraz, Waterstone Bridge, Reserve <i>An elegant wine with complex aromas</i>	Australia	16.30 175ml 4.05 250ml 5.55
18. Cabernet Sauvignon, The Churchyard, Franschoek Cellar. <i>Classic flavours and red berry aromas with a well rounded firm yet silky finish. Vineyard owned by Boschendal wines</i>	S. Africa	15.95 175ml 4.00 250ml 5.50
19. Cabernet Sauvignon, Concha Y Toro, Mountain Range <i>Fine Chilean Cab-Sauvignon from one of the oldest Castillero Del Diablo labels</i>	Chile	15.65
20. Malbec, Sol de Mayo <i>Quite robust with ripe black plums and violets on the nose with a well balanced palate of juicy dark fruits and herbal notes</i>	Argentina	16.30
21. Pinotage, False Bay <i>Drunk young the wine is purple and bursting with rich raspberry fruit</i>	S. Africa	15.85 175ml 3.95 250ml 5.45
22. Fleurie, Hospices de Belleville, Cellier des Sampson <i>A quality Beaujolais, with a rich, flavourful medium body and velvety mouth feel</i>	France	19.95

ROSÉ WINES

23. Merlot Rosé, Norte Chico <i>A very refreshing soft palate with summer fruit berries.</i>	Chile	13.75 175ml 3.45 250ml 4.70
24. Malbec-Pinotage, Orca Bay, Rosé <i>Charming bouquet of red berries and fragrant flowers. An elegant rosé</i>	N. Zealand	17.35
25. Pinot Grigio, Mero "Pink" <i>A pleasant balance of harmonious and fruity wine with floral hints</i>	Italy	15.90
26. White Zinfandel, Jack Rabbit, Rosé <i>Just off dry with plenty of fruit, very versatile</i>	USA	14.25 175ml 3.55 250ml 4.90

SPARKLING WINES

27. Veuve Clicquot Yellow label Brut. N. V. <i>Loved by all! Full flavoured with elegance and finesse</i>	France	42.00
28. House Champagne. N. V. <i>Medium bodied dry offering a very drinkable bubbly</i>	France	32.00
29. Gratién et Meyer, Saumur <i>A wonderful balance of the lively and delicate with a fine bouquet of almonds and red berries</i>	France	21.00

LESS + MORE

- SALMON + COD FISH CAKE
+ SAFFRON PARSLEY CREAM SAUCE 5.95 / 10.80
- HALF A RACK OF MARINATED BABY RIBS
+ SMOKY BBQ SAUCE 5.95
- V DEEP FRIED CRUNCHY BRIE + MIXED
LEAVES + CRANBERRY SAUCE 5.15 / 9.85
- GAMMON HAM + VEGETABLE TERRINE
+ PEASE PUDDING + TOASTED CIABATTA 5.95
- COLDWATER PRAWNS + AVOCADO
+ CRAYFISH COCKTAIL SALAD
+ CITRUS MAYONNAISE 6.95 / 11.50
- SMOKED FISH PLATTER
A SELECTION OF SMOKED SALMON
+ MACKEREL + TROUT + SMOKED FISH PATE
+ WASABI MAYO + BROWN BAGUETTE
+ GUERNSEY BUTTER 7.60 / 12.95
- CHARCUTERIE + FROMAGE PLATTER
CURED MEATS + SAUSAGE + EUROPEAN
CHEESES + PICKLES + CHUTNEY
+ CRISP BAGUETTE + GUERNSEY BUTTER
(IDEAL FOR SHARING WITH A BOTTLE OF WINE)
7.60 / 12.95
- CLASSIC CAESAR SALAD 5.80 / 7.95
+ BACON LARDONS + GARLIC CROUTONS
+ PARMESAN CRISPS + CAESAR DRESSING
+ CHAR-GRILLED CAJUN CHICKEN 7.20 / 10.40
+ SURF & TURF, PRAWNTAILS + STRIPS
OF STEAK IN GARLIC 7.85 / 10.85
- V ROAST PEPPER + CREAM CHEESE FILO ^{716 CALORIES}
TART. SERVED WITH RED ONION COMPOTE 5.80
- V BUFFALO MOZZARELLA WRAPPED IN ROAST
PEPPERS + BASIL + MIXED LEAVES
+ PESTO DRESSING 4.25
- GRILLED PIRI PIRI CHICKEN + CHORIZO SKEWER
+ TOMATO SALAD GARNISH 5.80 / 10.75
- TRIO OF GOLDEN CRISPY SEAFOOD
PRAWN TAILS IN FILO + CALAMARI IN TEMPURA
BATTER + CRUMBED SCAMPI + SWEET
CHILLI SAUCE + TARTARE SAUCE 5.20 / 9.75
- LOCAL ROCQUAINE BAY MOULES
CHOOSE BETWEEN
MARINIÈRE
+ CREAM WHITE WINE + GARLIC +
ONIONS + PARSLEY
THAI RED CURRY
GARLIC + LEMON GRASS + CHILLI + CORIANDER
LESS, SERVED WITH CRUSTY BREAD
+ GUERNSEY BUTTER 7.35
MORE, SERVED WITH FRENCH FRIES
+ CRUSTY BREAD + GUERNSEY BUTTER 11.25

SMALL + LARGE PLATES

- GRILLED LIME + GINGER MARINATED FILLET OF
SCOTTISH SALMON + STIR FRIED SWEET CHILLI
EGG NOODLES + FRESH VEGETABLES 6.85 / 9.45
- JASON'S GUERNSEY PORK SAUSAGES
(FOREST STORES)
+ CREAMY MASH + PURÉED ROOT
VEGETABLES + ONION GRAVY 8.80
- FILLET OF COD IN LIBERATION ALE BATTER
+ HOME CUT CHIPS OR FRIES + MUSHY
OR GARDEN PEAS + TARTARE SAUCE 7.30 / 10.25
- V WHOLEGRAIN PENNE PASTA ^{392 CALORIES}
+ MUSHROOM, ROCKET + SUNBLUSHED
TOMATO CREAM SAUCE 8.95
- SLOW BRAISED SHANK OF LAMB + CABBAGE
& BACON MASH + CARAMELISED ROOT
VEGETABLES + REDCURRANT + MINT JUS 10.25
- THAI RED CURRY + BASMATI RICE
+ GRILLED FLAT BREAD
+ VEGETABLE V 8.25
+ SPICY CHICKEN 9.95
+ SEAFOOD 10.95
- WHOLE PRAWN TAILS IN CHILLI + COCONUT
TEMPURA BATTER + FRENCH FRIES + MIXED
LEAF SALAD + GARLIC MAYONNAISE 10.45
- SAUTÉED CALVES LIVER + BLACK PUDDING
ON CHAMP MASH + CRISPY BACON
+ SHIRAZ & SHALLOT JUS 6.25 / 11.95
- LASAGNE AL FORNO + GARLIC CIABATTA BREAD
+ CRISP MIXED SALAD + HOUSE DRESSING 9.35
- FLAKED TUNA + POTATO SALAD ^{327 CALORIES}
GREEN BEANS, CHERRY TOMATOES, BLACK PITTED
OLIVES, BOILED EGG + MIXED LEAVES. 8.95
OPTIONAL DRESSING. ^{253 CALORIES}

FROM THE CHAR-GRILL

ALL DISHES FROM THE CHAR-GRILL ARE SERVED WITH FRENCH FRIES OR CHUNKY CHIPS + SALAD GARNISH

- 8 OZ RIB EYE
+ GRILLED TOMATO + ONION RINGS 14.50
- 8 OZ SIRLOIN
+ GRILLED TOMATO + ONION RINGS 14.50
- 8 OZ FILLET STEAK
+ GRILLED TOMATO + ONION RINGS 18.75
- SELECTION OF SAUCES TO ENJOY WITH YOUR STEAK
CREAM PEPPER OR DIANE SAUCE 1.80
GARLIC & HERB BUTTER 1.30
- 10 OZ GRILLED GAMMON STEAK
+ GRILLED FRESH PINEAPPLE OR FRIED EGG 8.80
- HOMEMADE CHICKEN BURGER
GROUND CHICKEN + GARLIC + GINGER
+ CHILLI + TOASTED BUN
+ SWEET CHILLI DIPPING SAUCE 8.50
- THE DEERHOUND DOUBLE STEAKBURGER
TWO CHAR-GRILLED STEAKBURGERS +
FRESH TOASTED BUN + CRISPY BACON
+ MELTED CHEESE + RELISH 9.85
SINGLE 7.95
- CHAR-GRILLED BREAST OF CHICKEN
+ MELTED CHEESE + BACON + BBQ SAUCE 9.35
- GRILLED PORK STEAK + ROCQUETTES CIDER,
MUSTARD + CREAM SAUCE + CRUSHED
NEW POTATOES + ROOT VEGETABLES 9.85
- RACK OF BABY RIBS
MARINATED IN SMOKEY BBQ SAUCE 10.35
- EXTRA LARGE, THE RACK AND A HALF
(Sounds like torture to me!) 13.50
- CAJUN BAKED CHICKEN BREAST ^{489 CALORIES}
+ VEGETABLE RICE, MINT & CUCUMBER
YOGHURT + CRISP SALAD GARNISH. 9.95

ESPETADAS

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

- CHICKEN + SPICY PIRI PIRI SAUCE 10.25
- MIXED GRILL ESPETADAS 11.35
CHICKEN + GAMMON + STEAK + SAUSAGE + BACON
- KING PRAWN TAILS + SCALLOPS IN BACON 13.35

SANDWICHES + WRAPS

(AVAILABLE AT LUNCH TIME ONLY)

- CRISPY BACON PANINI
+ MELTED FRENCH BRIE 6.25
- GRILLED CHICKEN + SPRING ONION + BASIL
PESTO MAYO ON CIABATTA OR WRAP 6.25
- TUNA + SWEETCORN + MAYONNAISE
CIABATTA OR WRAP 5.95
- V ROAST MEDITERRANEAN VEGETABLES
+ FETA + HALOUMI + PANINI 5.95
- CHICKEN + AVOCADO + BACON
IN CIABATTA OR WRAP 6.25
- CHAR-GRILLED STEAK + FRIED ONIONS
+ DIJON MAYO ON CIABATTA 7.85

SIDE ORDERS

- BOARD OF FRESH BREAD + GUERNSEY BUTTER 2.35
- SKINNY CHIPS 2.50
- BATTERED ONION RINGS 2.50
- MIXED OR GREEN SALAD 3.35
- HOME CUT CHUNKY CHIPS 3.15
- GARLIC + HERB BREAD 3.20
- CHEESY GARLIC BREAD 3.80
- PANACHE OF VEGETABLES 3.80
- BUTTERED BUTTON MUSHROOMS 3.35

ALL OUR MEALS ARE FRESHLY PREPARED AND THEREFORE SUBJECT TO AVAILABILITY. DURING BUSY PERIODS SOME DISHES MAY TAKE A LITTLE LONGER, BUT WILL BE WORTH THE WAIT.

NUTS ARE USED IN OUR KITCHENS. WE ONLY USE LOCAL FREE RANGE EGGS IN OUR KITCHEN



WHILE EVERY CARE IS TAKEN IN THE PREPARATION OF OUR CALORIE COUNTING DISHES, DUE TO SUPPLIER VARIANTS WE ADVISE A 10% TOLERANCE.