

white wines

	Bottle	Glass 175ml	Glass 250ml
Unoaked Chardonnay, Jack Rabbit, USA ■ with exotic fruit flavours, try with fish, poultry & pork	14.25	3.55	4.90
White Rioja, Marques de Caceres, Seco, Spain ■ a fresh & aromatic wine expressing intense fruit flavours combined with a light floral finish	16.45	4.05	5.60
Pinot Grigio, Italia, Italy ■ dry but very fruity, an ideal apéritif, or with pasta & spicy dishes	15.80	3.90	5.40
Sauvignon Blanc, Norte Chico, Chile ■ dry & crisp with tropical fruit flavours	13.50	3.35	4.65
Macon Lugny, Les Genievres, Louis Latour, France ■ made from Chardonnay, very popular with fish & white meats	18.80		
Semillon-Chardonnay, Aldridge Estate, Australia ■ citrus fruit flavours with hints of peach & subtle spicy oak notes	15.85	3.90	5.40
Sauvignon Blanc, Marlborough, Stoneleigh, New Zealand ■ pungent, aromatic & fruity, perfect for salads, fish & goats cheese	17.95	4.40	6.10
Chablis, J Moreau, France ■ fresh & floral authentic Chablis with mineral notes	21.95		
Chenin Blanc, La Cotte Mill, Franschoek Cellar, South Africa ■ this wine is very aromatic with tropical fruit flavours & a long finish, vineyard owned by Boschendal wines	16.25	4.00	5.55

red wines

	Bottle	Glass 175ml	Glass 250ml
Malbec, Bodegas Santa Ana, Argentina ■ medium bodied & dry with soft, ripe blackcurrant flavours with a rounded finish	15.65	3.90	5.35
Merlot, Jack Rabbit, USA ■ soft, medium body with round finish, very good with meat dishes, especially more spicy ones	14.25	3.55	4.90
AOC Bordeaux, Mouton Cadet, Baron Philippe de Rothschild, France ■ a blend of Merlot & Cabernet grapes from Bordeaux, showing blackberry & redcurrant with a fine silky texture	17.85		
Cabernet-Sauvignon, Norte Chico, Chile ■ medium weight juicy red wine with hints of blackcurrant	13.50	3.35	4.65
Fleurie, Jaffelin, France ■ beautifully smooth, bundles of fruit aromas, a classic gamey grape from one of the top villages of Beaujolais	21.95		
Shiraz, Lazy Lizard, France ■ fuller bodied with a touch of spice & soft tannins	14.75	3.65	5.05
Rioja, Marques de Caceres, Crianza, Spain ■ Spain's top producer, well balanced, a good partner for lamb & roasts	18.50	4.55	6.30
Merlot, The Old Museum, Franschoek Cellar, South Africa ■ this plum coloured wine has aromas of forest floor, Christmas cake & red cherries, vineyard owned by Boschendal wines	16.25	4.00	5.55
Pinot Noir, Casillero del Diablo, Concha Y Toro, Chile ■ less vigorous than other red wines, it seduces with elegance & finesse, excellent with white meats & oily fish	16.75	4.15	5.70

rosé wines

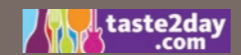
	Bottle	1/4 Bottle
Castellblanch, Rosado Brut Reserva, Cava, Spain ■ this refreshing pink sparkler has red fruit flavours & a hint of sweetness	20.00	
Laurent-Perrier Brut, France ■ high quality, elegant Champagne with classy floral hints & long finish	46.00	12.00
Cuvee Rosé Laurent-Perrier, France ■ a fabulous rosé Champagne, bursting with fresh summer fruits, along with a toasty finish	66.00	
Castellblanch Brut, Cava, Spain ■ an elegant crisp & fresh sparkling wine from Spain's best region for Cava	18.00	
House Champagne, (J. Lemoine) Brut, France ■ a classy well balanced Champagne with a great yeasty taste & delicious small bubbles	38.00	

champagne & sparkling wine



THE HALKETT
Pub & Eating House

We accept most major credit cards,
cash and euro notes, Sorry we do not accept cheques
All prices include GST



bar nibbles

Salted Caramel Popcorn ■ with smoked bacon & pecans	2.95
Local Brooklands Farm Individual Pork Pie ■ with piccalilli	3.50
Pepperdews, Feta, Sunblush Tomatoes & Chilli Olives	3.95
Halkett Spicy Chicken Wings ■ with smokey BBQ sauce	regular 4.95 / large 6.95

small plates

Fresh Home Made Soup 🍷 ■ with crusty bread & Jersey butter	4.20
Potted Prawns & Mackerel, a Modern Twist on a Classic Dish ■ served on a freshly toasted English muffin	6.25
Sauté Black Pudding, Apple & Shallots ■ with crisp salad & honey mustard dressing	5.95
Deepfried Mushrooms Stuffed with Feta, Lemon, Mint & Chilli 🍷 ■ served with a salad garnish & our own aioli	6.10
The Halkett Rustic Duck Liver Pâté ■ with hot buttered toast & Cornichon pickles	6.25
Jersey Mussels with Freshly Baked Crusty Bread & Jersey Butter ■ steamed in white wine, shallots & parsley ■ steamed in amber beer with lemon, chilli & coriander ■ with a garlic cream sauce & pangrattato	7.10

salads

Panzanella, Our Take on an Italian Classic 🍷 ■ a rustic salad of mixed leaves, chunky pieces of tomato & cucumber, garlic croutons, red wine vinaigrette, topped with feta & olives	8.95
Add Flaked Tuna	10.25
Warm Sausage & White Bean Salad ■ with aged balsamic vinaigrette & crisp deep fried onions	9.95
Chicken & Bacon Salad 🍷 ■ char-grilled spicy chicken, crisp smoked bacon lardons, tomatoes, mixed peppers & salad leaves tossed in honey & mustard dressing	10.25

from the grill

Halkett steaks are served with your choice of chunky chips or buttered baby potatoes along with either peppercorn or smokey BBQ sauce or garlic butter

Char-grilled 8 oz Rib Eye Steak ■ with grilled tomato & sautéed mushrooms	13.65
Char-grilled 8 oz Sirloin Steak ■ with grilled tomato & sautéed mushrooms	13.80
Char-grilled American Style 100% Aberdeen Angus Burger 🍷 ■ served in a toasted bun topped with melted cheese & crisp bacon with tomato, lettuce & mayonnaise, served with chunky chips & relish	9.55
Cajun Spiced Chicken Burger 🍷 ■ served in a toasted bun topped with tomato, lettuce & mayonnaise, with chunky chips & relish	8.95

large plates

Jersey Crab Radiatore Alfredo ■ chunky pasta pieces coated in Jersey crab & a creamy Alfredo sauce with Parmesan, parsley & garlic	10.25
'Liberation Ale' Battered Fish & Chips 🍷  ■ cod fillet cooked in a crisp light ale batter, served with chunky chips, mushy peas & tartare sauce	9.80
Halkett Jersey Bean Crock, Our Own Version of the Jersey Specialty ■ a casserole of pork belly, sausage, beans & vegetables in tomato sauce	9.90
Steak & Jersey Ale Pie ■ tender steak pieces with onions & Jersey beer, topped with buttery puff pastry, served with creamy mashed potatoes & fresh vegetables 	9.95
Bean Hot Pot 🍷 🍷 ■ braised butter beans & vegetables in a rich tomato, garlic & white wine sauce, served with crisp garlic bread	8.95
Jersey Mussels with French Fries, Crusty Bread & Jersey Butter 🍷 ■ steamed in white wine, shallots & parsley ■ steamed in amber beer with lemon, chilli & coriander ■ with a garlic cream sauce & pangrattato	9.95

sides

Garlic Bread 🍷	each 2.95
Chunky Chips 🍷	
Seasonal Vegetables 🍷	
Crisp Salad with French Dressing 🍷	

sandwiches & wraps
Lunchtime Only

All our sandwiches & wraps are served with crisp salad garnish with house dressing, chunky chips & aioli

Classic BLT Club Sandwich ■ three layers of hot toast, with smoked bacon, tomato, lettuce & mayo	6.85
Homemade Fish Finger Sandwich ■ chunky fish fingers in crispy golden breadcrumbs, with lettuce, sliced tomato & mayonnaise	7.50
Pan Fried Steak Sandwich ■ seeded doorstep bread with sautéed mushrooms & Dijon mustard	8.50
Baked Mozzarella Wrap 🍷 ■ with olives, sun blush tomato & basil pesto	7.25
Tuna & Melted Cheese Wrap ■ with red onion marmalade	7.25
Hot Char-grilled Cajun Chicken Wrap ■ with tomato & peppers	7.50

puddings

Hot Chocolate Sponge 🍷 ■ with hot chocolate sauce	4.95
Eton Mess with Fresh Strawberries 🍷 ■ crushed meringue, fresh strawberries, Jersey cream, fruit coulis & Jersey ice cream	5.50
Selection of Jersey Ice creams 🍷 ■ with toasted hazel nuts, chocolate sauce & fan wafer 	4.95
Halkett Cheese Platter ■ with grapes & homemade red onion chutney	6.95

barista

Americano ■ black coffee made with a double espresso	2.10
Cappuccino ■ Italian classic with textured milk & espresso	2.30
Double Cappuccino ■ more coffee, more milk & more cup	3.15
Espresso	1.95
Double Espresso	2.95
Flat White ■ full flavoured coffee with a velvety smooth texture	2.45
Café Latté ■ milky Italian coffee served in a tall glass	2.45
Macchiatio ■ espresso topped with a hint of foam	2.10
Hot Mocha ■ milky latte with a hint of chocolate	2.55
Mug of Hot Chocolate ■ luxurious rich & creamy with a chocolate flake	2.85
Small Hot Chocolate ■ cup of hot chocolate with a flake	2.10
Extra Shot ■ add an extra caffeine kick of our finest blend	1.00
Mug of Tea	1.30
Teas & Infusions	from 1.60
■ Breakfast blend ■ Earl Gray ■ Darjeeling ■ Ceylon ■ Mint ■ Fruit & Camomile	
🍷 Kids portion available at	6.25