

Please indicate the number of each dish you'd like to order in the box provided

THE CROW'S NEST



### Veggie grazing

- |                          |  |      |
|--------------------------|--|------|
| <input type="checkbox"/> | Grilled halloumi cheese (v)<br><i>Balsamic, chopped fresh basil</i>                      | 6.50 |
| <input type="checkbox"/> | Houmous, vegetable crudité (ve)<br><i>Warm pitta bread</i>                               | 6.50 |
| <input type="checkbox"/> | Tandoori style roast cauliflower<br><i>with a spiced lentil dahl</i>                     | 6.50 |
| <input type="checkbox"/> | Jalapeño poppers (v)<br><i>Ricotta filled jalapeño peppers, sun-blush tomato chutney</i> | 6.50 |
| <input type="checkbox"/> | Breaded Guernsey button mushrooms<br><i>Garlic aioli</i>                                 | 7.00 |

### Seafood Grazing

- |                          |  |      |
|--------------------------|--|------|
| <input type="checkbox"/> | Tuna Nicoise salad<br><i>Potatoes, olives, green beans, cherry tomato, tuna, soft boiled egg</i> | 7.75 |
| <input type="checkbox"/> | Salt and pepper calamari<br><i>Asian style slaw</i>  | 7.75 |
| <input type="checkbox"/> | Prawn, spring onion and sesame toasts<br><i>Soy, chilli and ginger dipping sauce</i>             | 7.50 |
| <input type="checkbox"/> | Salad of anchovy, red onion & tomato   | 7.00 |

### Meat grazing

- |                          |  |      |
|--------------------------|--|------|
| <input type="checkbox"/> | Chorizo braised in red wine  | 7.50 |
| <input type="checkbox"/> | Chicken Satay with peanut sauce  | 7.75 |
| <input type="checkbox"/> | Grilled lamb kofta<br><i>Tangy tamarind sauce, mint yogurt dressing, spiced masala pickled red onion</i> | 8.00 |
| <input type="checkbox"/> | Chicken and chorizo albondigas<br><i>Spanish style meatballs with rich tomato sauce</i>                  | 8.00 |
| <input type="checkbox"/> | Sliced Serrano ham   | 7.00 |
| <input type="checkbox"/> | Baby back ribs<br><i>Liberation IPA BBQ glaze</i>  | 7.75 |

### Sides

- |                          |   |      |
|--------------------------|---|------|
| <input type="checkbox"/> | Toasted ciabatta with garlic olive oil (v)  | 4.50 |
| <input type="checkbox"/> | Garlic ciabatta with grilled cheese (v)   | 5.00 |
| <input type="checkbox"/> | Thick cut chips (ve)  | 4.00 |
| <input type="checkbox"/> | Patatas bravas<br><i>Fried potatoes with spicy tomato sauce</i>                     | 4.25 |
| <input type="checkbox"/> | House side salad (ve)   | 4.25 |
| <input type="checkbox"/> | Basket of Bread (v)<br><i>Pitta and ciabatta with olive oil and Guernsey butter</i> | 4.00 |

Any special requirements?

Please take a look at our boards for daily market specials!

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask us about gluten friendly options

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

## Lunchtimes

- Filled Pitta Breads**  
Served with salad garnish and sweet potato fries
- Chicken and chorizo albondigas** 10.00  
Spanish style meatballs with rich tomato sauce
- Grilled lamb kofta** 10.00  
With mint yogurt dressing
- Grilled halloumi** 9.00  
With sun-blush tomato chutney and salad
- Tuna, egg and tomato** 11.00  
& dressed salad

## Lunchtime Grazing

Monday to Thursday

Choose any 2 dishes from our Meat,  
Seafood and Veggie options  
and get one 1 side for half price

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## Puddings

- Affogato; Guernsey vanilla ice cream, espresso, Guernsey fudge (v, gf)** 4.50
- Chocolate Fondues** 8.75  
Dark  White  Milk Chocolate
- Choose any two:  
Marshmallow  Strawberries  Sliced Banana   
Shortbread Amaretti biscuits  Fudge
- Additional item** 2.10
- Vegan chocolate fondue available on request** +2.20

## Coffees

- Americano** 2.35
- Cappuccino** 2.70
- Latte** 2.70
- Espresso**  
Single 1.65  Double 2.15
- Hot chocolate with marshmallows** 3.85
- Breakfast blend** 2.15
- Earl Grey, Mint Tea Infusions** 2.40
- Liqueur coffees from** 6.00

## RED WINE

**Petit Papillon Grenache Rouge Vin de Pays d'Oc**  
Bottle 18.00  250ml 6.50  175ml 4.75   
Languedoc-Roussillon, France - cherries and blackcurrants

### The Paddock Shiraz

Bottle 19.00  250ml 6.85  175ml 5.00   
Murray Darling, Australia - red berries and peppery spice

### Valdivieso Merlot

Bottle 21.00  250ml 7.60  175ml 5.50   
Rapel Valley, Chile - jammy plum, cocoa and coffee

### Domaine St Jacques Organic Cotes du Rhone Rouge 2018

Bottle 22.00   
Rhône Valley, France - raspberry, strawberry and spice

### Marques de Caceras Rioja

Bottle 23.00   
Rioja, Spain - smooth and spicy

Our  
Favourite  
↪

### Tilia Malbec

Bottle 25.00  250ml 9.00  175ml 6.55   
Mendoza, Argentina - plum, blackberry and dark chocolate

## SPARKLING WINE

### Veuve Clicquot Yellow Label Brut NV

Bottle 55.00   
Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish

### Vitelli Prosecco NV

200ml 7.00   
Veneto, Italy - citrus, elderflower and apple

## ROSÉ WINE

### La Maglia Rosa Pinot Grigio Blush

Bottle 19.00  250ml 6.85  175ml 5.00   
Veneto, Italy - light with red fruit flavours

### The Bulletin Zinfandel Rose

Bottle 20.00  250ml 7.20  175ml 5.25   
California, USA - raspberry and watermelon

### Domaine de Pastoure Côtes de Provence

Bottle 22.00   
Provence, France - perfectly pale rosé with floral aromas

## WHITE WINE

### The Paddock Chardonnay

Bottle 18.00  250ml 6.50  175ml 4.75   
South Eastern Australia - juicy peach and tropical fruit

### La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Bottle 19.00  250ml 6.85  175ml 5.00   
Venezie, Italy - crisp, fruity and floral

### Valdivieso Sauvignon Blanc

Bottle 21.00  250ml 7.60  175ml 5.50   
Aconcagua Valley, Chile - refreshing, lemon and lime

### Cap Cette Picpoul de Pinet

Bottle 22.00   
Languedoc-Roussillon, France - grapefruit, lemon and lime

### Louis Latour Macon-Lugny

Bottle 27.00   
Burgundy, France - floral, citrus and apple

Our  
Favourite  
↪

### Johnson Estate Sauvignon Blanc

Bottle 25.00  250ml 9.00  175ml 6.55   
Marlborough, New Zealand - passionfruit and grapefruit