

# HORS D'OEUVRES

# LES ENTREES



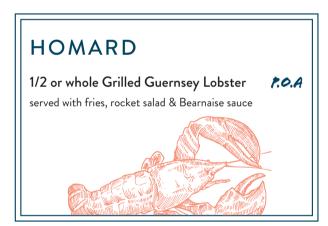
Wild mushrooms on toast	8.50	Soup du jour	5.95
Pan-fried wild mushrooms in a garlic, cream and parsley sauce (vo)		French baguette, Guernsey butter	
Chicken liver parfait	7.50	French onion soup Gruyère sourdough croutes	6.50
Red onion marmalade, grilled sourdough, mixed leaves		Salt and pepper calamari	7.50
Le petit brie	7.95	Lemon aioli	
French soft cheese rolled in almonds and breadcrumbs, onion marmalade, mixed leaves (v)		Saute King Prawns With garlic and chilli	9.95

# LES SPECIALITES

# LES FAVORIS ANGLAIS



14.95	Liberation ale-battered fish and chips Lemon, tartare sauce, crushed minted peas (T)	13.50
	Guernsey crab and lobster linguine Chilli, garlic, parsley, white wine (T)	17.95
14.50	Malaysian seafood curry White rice, shrimp crackers, crispy shallots,	16.95
13.50	This is delicious washed down with our light and refreshing Liberation IPA	14.50
13.95	Grilled chicken, baby gem lettuce, Caesar dressing, garlic croutons, Parmesan (T)	
16.50	Guernsey beef patty, smoked bacon, French cheese, Dijon mayo, tomato relish, pickles, baby gem lettuce, in a toasted brioche bun, pommes frites (T)	13.50
12.95	Dix Neuf vegan burger  Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, toasted vegan brioche bun, pommes frites (ve) (T)	13.65
	14.50 13.50 13.95 16.50	Lemon, tartare sauce, crushed minted peas (T)  Guernsey crab and lobster linguine Chilli, garlic, parsley, white wine (T)  Malaysian seafood curry White rice, shrimp crackers, crispy shallots, coriander (T)  This is delicious washed down with our light and refreshing Liberation IPA  Caeser salad  Grilled chicken, baby gem lettuce, Caesar dressing, garlic croutons, Parmesan (T)  Dix Neuf beef burger  Guernsey beef patty, smoked bacon, French cheese, Dijon mayo, tomato relish, pickles, baby gem lettuce, in a toasted brioche bun, pommes frites (T)  Dix Neuf vegan burger  Beyond Meat vegan burger, vegan cheese, Asian slaw salad, rocket, relish, toasted vegan brioche bun,



### SIDE DISHES

Guernsey tomato salad, red onion, basil (ve)

4.50

Garlic bread / garlic bread with cheese (v)

3.95/4.75

Pommes frites, sea salt (ve) (T) 3.95

Braised baby gem with baby peas and bacon

4.50

Rocket and Parmesan salad (v)

French bread, salted Guernsey butter (v)

3.95



f /DixNeufGuernsey



19 Commercial Arcade, St. Peter Port, Guernsey GY1 1JX



T. 01481 723 455 E. dixneufgsy@liberationpubco.com

### Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Please ask a manager about our gluten friendly options.

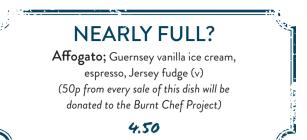
Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.

(T) These dishes are available to take away and enjoy at home.

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

Dix Neuf Peach Melba

Red wine and rosemary poached peach halves, Guernsey vanilla ice cream, raspberry coulis and crushed Amaretti biscuits



Cointreau crème brûlée 6.75 Vanilla ice cream (v)

Guernsey Gâche bread 'n' 6.75 butter pudding Vanilla ice cream (v)

Crêpes au chocolat praliné 6.75

Banana, chocolate sauce, Guernsey vanilla ice cream (v)

Guernsey ice creams per scoop 1.75 Wafer biscuits (v)

**MILKSHAKES** 

Thick milkshake made with real dairy ice cream

Chocolate, strawberry or vanilla

Small **2.30** 

Large **3.90** 



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

6.75

## WINES



#### Sparkling Wine

Vitelli Prosecco NV

Veneto, Italy - citrus, elderflower and apple

200ml **7.00** 

Veuve Clicquot Yellow Label Brut NV

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

Bottle **55.00** 

#### Rosé Wine

La Maglia Rosa Pinot Grigio Blush

Veneto, Italy - light with red fruit flavours

Bottle 19.00 | 250ml 6.85 | 175ml 5.00

The Bulletin Zinfandel Rose

California, USA - raspberry and watermelon

Bottle 20.00 | 250ml 7.20 | 175ml 5.25

Domaine de Pastoure Cotes de Provence

Provence, France - pale rosé with floral aromas

Bottle 22.00



#### White Wine

The Paddock Chardonnay

South Eastern Australia - juicy peach and tropical fruit

Bottle 18.00 | 250ml 6.50 | 175ml 4.75

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Campania, Italy - crisp, fruity and floral

Bottle 22.00 | 250ml 7.20 | 175ml 5.20

Valdivieso Sauvignon Blanc

Aconcagua Valley, Chile - refreshing, lemon and lime

Bottle 22.00 | 250ml 7.95 | 175ml 5.75

Cap Cette Picpoul de Pinet

Languedoc-Roussillon, France - grapefruit, lemon and lime

Bottle **22.00** 

Louis Latour Macon-Lugny

Burgundy, France - floral, citrus and apple

Bottle 27.00

#### Red Wine

Petit Papillon Grenache Rouge Vin de Pays d'Oc

Languedoc-Roussillon, France - blackcurrant, cherry and violet

Bottle 18.00 | 250ml 6.50 | 175ml 4.75

The Paddock Shiraz

Murray Darling, Australia - red berries and

peppery spice

Bottle 19.00 | 250ml 6.85 | 175ml 5.00

Valdivieso Merlot

Rapel Valley, Chile - jammy plum, cocoa and coffee

Bottle 22.00 | 250ml 7.95 | 175ml 5.75

Domaine St Jacques Organic Cotes du Rhone Rouge 2018

Rhone Valley, France - raspberry, strawberry and spice

Bottle 22.00 | 250ml 7.95 | 175ml 5.75

Marques de Caceras Rioja

Rioja, Spain - smooth and spicy

Bottle **25.00** 

#### Our Favourite

Johnson Estate Sauvignon Blanc

Marlborough, New Zealand - passionfruit and grapefruit

Bottle **25.00** | 250ml **9.00** | 175ml **6.55** 

# Our Favourite

Tilia Malbec

Mendoza, Argentina - plum, blackberry and dark chocolate

Bottle 25.00 | 250ml 9.00 | 175ml 6.55



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# TRACK & TRACE

Paying us a visit? Please take a moment to scan the code and "Check In"using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so. If your phone does not support this please visit this website: https://trax.je/in/DXNE

