



Jersey Rock Oysters (T)	Three	Six
Natural, with red wine and shallot vinegar	5.00	9.75
Vietnamese; fried shallot, coriander, chilli, lime	5.75	10.75
Herb butter sauce lime, chives	5.50	10.00

Starters

Jersey scallops		11.95
Celeriac puree, crispy pancetta		
Smoked salmon and Jersey crab mayonnaise		11.95
Grilled sourdough, Jersey crab mayonnaise		
Prawn cocktail		8.50
Baby gem, Marie rose sauce, crevette, avocado		
Buddha bowl salad [ve]		6.00
Avocado, chickpeas, roast sweet potato, beetroot & butternut squash, sweetcorn, carrot		
Shellfish Bisque soup		8.00
Prawns, crabmeat, mussels, Swiss cheese & garlic crostini		
Crispy slow cooked pork belly		8.50
Spicy Thai peanuts & cucumber salad		
Crispy tempura squid		8.00
Asian salad, lemon, Sriracha sauce		
Mussels		9.00
In white wine & cream OR Baked with chilli and garlic		
Chicken liver pate		7.50
Brioche toast, Liberation Ale chutney, crispy shallot		
The Garden Patch		
Wild mushroom and pea risotto		12.50
Mascarpone, garden herbs [v]		
South Indian thali-style butternut squash curry [ve]		14.00
Asian greens, pilau rice, poppadums, mango chutney		
Goats cheese and beetroot walnut salad mix leaves –herb dressing [v]		13.50
Buddha bowl salad [ve]		11.50
Avocado, chickpeas, roast sweet potato, beetroot & butternut squash, sweetcorn, carrot		

Steaks & Grill

All served with cherry vine tomato, roasted flat mushrooms, watercress and hand cut Jersey chips

Sirloin 250g	21.15
Rib Eye 300g	23.50
Fillet 250g	26.50
Chateaubriand 500 g for Two and two sauces	60.00
Add a sauce	2.00
Béarnaise, peppercorn or garlic butter	
Upgrade for truffle parmesan chips for an extra	1.00

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

Fresh Fish & Seafood

Fresh crab and king prawn linguine Chilli & garlic oil, rocket & parmesan	17.50
Whole Thai style steamed bream stir-fried vegetables	20.00
Liberation ale battered cod fillet pea puree, hand cut chips, tartare sauce	14.00
Mussels in white wine and cream OR Baked with chilli and garlic, hand cut Jersey chips & bread	16.00
Whole roasted skate wings [500g] Caper beurre noisette, Jersey royals	22.00
Platter for two - vegetable & king prawn fritters, crispy tempura squid Asian salad, Sriracha sauce, garlic mayonnaise	18.50
Malaysian monkfish king prawn curry Greens, Jasmine rice, shrimp crackers crispy shallot, chilli	19.50
Teriyaki salmon fillet Asian noodles & vegetables, soy & chilli sauce	17.50
Jersey scallops celeriac puree, crispy pancetta	21.00

Check our daily fish specials including local Jersey seafood

Mains

Herb crusted rack of lamb Fondant potatoes, pea puree, roasted carrot, red wine & shallot sauce	18.50
Slow cooked pork belly Roast garlic mash, caramelised apple, broccoli, wholegrain mustard sauce	16.50
Calves liver and crispy smoked bacon spring onion mash potatoes, shallot jus	18.00
Chicken Schnitzel hand cut chips, caper beurre noisette, rocket & fennel salad	13.00

Burgers

Our burgers are served with hand cut Jersey chips & creamy dill coleslaw.	
Jersey beef burger	13.75
Toasted brioche bun, baby gem, garlic aioli, sliced red onion, beef tomato, Monterey Jack cheddar, sliced pickle	
We only cook our burgers medium-well over real charcoal	
American-style buttermilk fried chicken burger	13.75
Toasted brioche bun, garlic aioli, smoked bacon, baby gem, sliced red onion, beef tomato, sliced pickle	
Beyond Meat vegan burger	9.50
Toasted bun, baby gem, sliced red onion, beef tomato, vegan cheese, sliced pickle	

Sides

Truffle Parmesan chips	4.50	Roasted Jersey Royals [v]	4.00
Buttered greens [v]	4.50	Hand cut chips [v]	3.75
Rocket Parmesan dressed salad [v]	4.00	Roasted flat mushrooms [v]	4.50
Roast garlic mash [v]	4.50		

Puddings

Sticky toffee and date pudding (v)	6.95
Toffee sauce, salted caramel ice cream	
Cherry and almond chocolate brownie (ve)	7.50
Griottine cherries, cherry sorbet, chocolate shavings	
Old Court House cheese plate	12.00
Selection of cheeses, biscuits, celery, apple & chutney	
Brownie Sundae	7.50
Chocolate sauce, vanilla ice cream, flaked almonds, whipped cream	
Sticky toffee sundae	7.50
Toffee sauce, vanilla ice cream, whipped cream	
Vanilla rice pudding	6.00
Fresh berries, Forest fruits	

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



Sparkling Wine

Vitelli Prosecco NV

Veneto, Italy - citrus, elderflower and apple

Veuve Clicquot Yellow Label Brut NV

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

Rosé Wine

La Maglia Rosa Pinot Grigio Blush

Veneto, Italy - light with red fruit flavours

Miraflores Cotes du Roussillon Rose Domaine Lafage 2018

Languedoc-Roussillon, France - delicate with strawberry and blackberry flavours

200ml 7.50

Bottle 65.00

Bottle 21.00 | 250ml 7.55 | 175ml 5.50

Bottle 27.00 | 250ml 9.75 | 175ml 7.05

White Wine

The Paddock Chardonnay

South Eastern Australia - juicy peach and tropical fruit

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Campania, Italy - crisp, fruity and floral

Valdivieso Sauvignon Blanc

Aconcagua Valley, Chile - refreshing, lemon and lime

Cap Cette Picpoul de Pinet

Languedoc-Roussillon, France - grapefruit, lemon and lime

Louis Latour Macon-Lugny

Burgundy, France - floral, citrus and apple

Monte di Saracco Gavi di Gavi GOCG

Gavi, Italy - fresh, hints of lemon and grapefruit

Bottle 21.00 | 250ml 7.55 | 175ml 5.50

Bottle 22.00 | 250ml 7.95 | 175ml 5.75

Bottle 24.00 | 250ml 8.65 | 175ml 6.30

Bottle 24.00 | 250ml 8.65 | 175ml 6.30

Bottle 28.00

Bottle 27.00

Our Favourite

Johnson Estate Sauvignon Blanc

Marlborough, New Zealand - passionfruit and grapefruit

Bottle 27.00 | 250ml 9.75 | 175ml 7.05

Red Wine

Petit Papillon Grenache Rouge Vin de Pays d'Oc

Languedoc-Roussillon, France - blackcurrant, cherry and violet

The Paddock Shiraz

Murray Darling, Australia - red berries and peppery spice

Valdivieso Merlot

Rapel Valley, Chile - jammy plum, cocoa and coffee

Domaine St Jacques Organic Cotes du Rhone Rouge 2018

Rhone Valley, France - raspberry, strawberry and spice

Marques de Caceras Rioja

Rioja, Spain - smooth and spicy

Bottle 21.00

Bottle 22.00 | 250ml 7.95 | 175ml 5.75

Bottle 24.00 | 250ml 8.65 | 175ml 6.30

Bottle 24.00 | 250ml 8.65 | 175ml 6.30

Bottle 26.00 | 250ml 9.35 | 175ml 6.80

Our Favourite

Tilia Malbec

Mendoza, Argentina - plum, blackberry and dark chocolate

Bottle 27.00 | 250ml 9.75 | 175ml 7.05



TRACK & TRACE

Paying us a visit? Please take a moment to scan the code below 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://bit.ly/oldcourtJE>



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.

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