



APERITIFS

Cosmopolitan 10.00 Bourbon Old Fashioned 10.00 Cherry Negroni 10.00

STARTERS

Bites

Truffle & pecorino flat bread	6.50
Beetroot falafel, coconut yoghurt, za'atar (ve)	7.50
Crispy calamari, Vietnamese dipping sauce, charred lime, chilli and coriander	8.50
Honey roast chorizo	7.00
Halloumi fries, Harrisa yogurt, pomegranate (v)	6.50

Jersey Rock Oysters

	THREE	SIX
Natural - shallots, red wine vinegar	6.95	11.95
Vietnamese - deep fried, chilli, lime, coriander	7.50	12.95
Scandinavian - lemon zest, caper, dill	7.25	12.00

Small Plates

Jersey crab arancini, tomato fondue, squid ink aioli, parmesan	8.95
King prawn, chilli, ginger, garlic, parsley	10.50
Shellfish bisque, prawns, crab meat, mussels, Swiss Gruyere cheese	9.00
Jersey tomato bruschetta, garlic sourdough, olive tapenade, basil, pickled shallots (ve)	8.25
Duck rillettes, crispy duck crackling, cornichons, sourdough	8.95

MAINS

Herb crusted rack of lamb, spring onion, mash potato, baby onions, broad beans, peas, red wine jus	24.00	Aubergine, chickpea and tomato curry, coconut yoghurt, summer pea bhaji, coriander chutney, garlic naan (ve)	14.50	Chopped summer salad, beetroot falafel, tomato hummus, croutons, tahini dressing, pink onions, za'atar (ve)	12.95
Chicken supreme, tenderstem, sauté mushrooms, fondant potato, wholegrain mustard sauce	16.95			Add halloumi	3.00

Seafood

Please take a look at our boards for our daily fish, mussel, and lobster dishes

King prawn, tomato and chilli linguine, Jersey crab butter, garlic, parsley, and charred lemon	18.95	Market Fish, new season potatoes, tender stem broccoli, brown shrimp & caper butter	22.50	Liberation Ale battered cod, pea puree, hand cut chips, tartare sauce	16.50
Local scallops, chorizo, herb crumb, watercress, Koffmann fries	19.95	Roasted skate wing, red peppers, chorizo & black olives, rocket, hand-cut Jersey chips	22.00	Jersey crab sandwich, brown crab mayo	P.O.A
				Whole or 1/2 locally caught Jersey lobster, Jersey Royals side salad	P.O.A

Steak, Burgers and Grills

All steaks and grills served with slow roast tomato, watercress & hand cut Jersey chips.

Flat iron half chicken, Liberation Ale BBQ sauce, rocket	19.95	Surf ‘n’ turf - 300g Ribeye and 1/2 grilled Jersey lobster	P.O.A	All burgers served with toasted bun, hand cut Jersey chips, burger garnish, relish & creamy dill coleslaw	
Dingley Dell pork ribeye, garlic and caper butter, walnuts, seasonal greens	17.95	Add sauce - Bearnaise, peppercorn, garlic butter	2.50		
Sirloin 300g	27.95	Chateaubriand 500g for two, served with a Bearnaise and peppercorn sauce	70.00		
Ribeye 300g	29.95				
Fillet 250g	33.95	Please allow 25-30 minutes cooking time.			
				Jersey beef burger, Monterey Jack burger cheese, streaky bacon, Dijon mayo	16.50
				Beyond Meat vegan burger, vegan cheese, rocket (ve)	15.50
				American-style buttermilk chicken burger, smoked bacon, garlic aioli	15.00

SIDES

Truffle Parmesan chips	5.50	Koffmann Fries	4.50	Roasted Jersey royals	5.50
Hand cut Jersey chips	4.50	Rocket Parmesan salad	5.50	Buttered greens	5.50

Team Rewards -

Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info -

(v) Veggie friendly, (ve) Vegan friendly, - ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We can not guarantee the absence of all allergies in our dishes. Fish dishes may contain bones, please take care.



A history of the Old Court House Inn

1450 Westward Bar

The bar in the pub has been made from one of the tenders from the 'J' Class Schooner 'Westward', which was sunk in Hurd Deep, to obey the terms of the will. Found off the Garden Restaurant, is the Granite Newel Staircase, built with a right-hand thread to favour those defending the building rather than those

Well Bar

The well is 27 feet deep. The deeds state that masters of ships must always have the right to draw water, "which must be kept and pure".

1611 Old Court House Inn

The front of the building was originally Osbourne House, a wealthy merchant's home, with enormous cellars to store goods from the harbour and plunder from Privateers. At the rear is the original Court House, restored by Pierre Seale. You can see his initials P.S. 1611 on the fireplace in the Garden Restaurant, the "S" is inverted but in a later carving from 1648, found in the Granite Bar the "S" is the correct way around.

1643 The Garden Restaurant

This was the Prize Court Room, presided over by judge John Nicolle. Licensed Privateers plundered the galleons sailing to and from the New World. This loot was stored in the cellars below and then divided in the Court Room under the President and his Admiralty Judges. The Judge's Chambers was their private robing room. You can now hire the Judge's Chambers as your very own private dining room.

1900's

The magnificent ship's window which forms the front of our main restaurant, was used during filming of Bergerac and was known as The Royal Barge.

2014 - 2020

We started a major refurbishment, updating all the bedrooms and modernising the bar and restaurant. A further development was done in 2020 to create our new look Garden Restaurant and Wine Cellar which is available for private dining and events.

To enquire about our 10 boutique rooms or hiring the Judge's Chamber or Wine Cellar for your own private event, wedding or business meeting please just speak to one of the members of our team.