



APERITIFS

Espresso Martini 10.00 Bulleit Old Fashioned 10.00 Negroni 10.50

STARTERS

Bites

Truffle & pecorino flat bread	6.50
Beetroot falafel, coconut yoghurt, za'atar (ve)	7.95
Crispy calamari, Vietnamese dipping sauce, charred lime, chilli and coriander	8.50
Honey roast chorizo	7.50
Halloumi fries, Harrisa yogurt, pomegranate (v)	6.25

Jersey Rock Oysters

	THREE	SIX
Natural - shallots, red wine vinegar	7.95	13.95
Vietnamese - deep fried, chilli, lime, coriander	8.95	14.95
Scandinavian - lemon zest, caper, dill	8.50	14.50

Small Plates

Jersey crab arancini, tomato fondue, squid ink aioli, parmesan	8.95
King prawn, chilli, ginger, garlic, parsley	10.95
Shellfish bisque, prawns, crab meat, mussels, Swiss Gruyere cheese	9.00
Roasted heritage beetroots - whipped feta, candied walnuts, blackberry vinaigrette (ve)	9.25
Smoked ham hock terrine - toasted sourdough, pickled shallots, piccalilli	8.95

MAINS

Calf's liver, smoked parsnip mash, crispy streaky bacon, caramelised onion gravy	18.50	Aubergine, chickpea and tomato curry, coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (ve)	13.95	<i>All burgers served with toasted bun, fries, burger garnish, relish & creamy dill coleslaw</i>
Chicken supreme, tenderstem, sauté mushrooms, fondant potato, wholegrain mustard sauce	17.95	Pumpkin and sage tortelloni, Crown Prince squash, kale, pumpkin seeds, smoked chilli oil (ve)	15.95	Jersey beef burger, Monterey Jack burger cheese, streaky bacon, Dijon mayo 16.50
				Beyond Meat vegan burger, vegan cheese, rocket (ve) 16.50
				American-style buttermilk chicken burger, smoked bacon, garlic aioli 15.50

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	Catch of the day, please ask your team member for details	MP	Liberation Ale battered cod, pea puree, hand cut chips, tartare sauce	16.50
Local scallops, chorizo, herb crumb, watercress, Koffmann fries	22.95	Roasted skate wing, red peppers, chorizo & black olives, rocket, hand-cut Jersey chips	22.95	Jersey crab sandwich, brown crab mayo	MP
				Whole or 1/2 locally caught Jersey lobster, Jersey Royals side salad	MP

Steak and Grills

All our prime steaks are served with roast mushroom, garlic butter, watercress, and 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	Chateaubriand 500g for two, served with a Bearnaise	80.00
Dingley Dell pork ribeye, garlic and caper butter, walnuts, seasonal greens	18.95	Add sauce - Bearnaise, peppercorn, garlic butter	2.50	and peppercorn sauce	
Sirloin 300g	28.95			Please allow 25-30 minutes cooking time.	
Ribeye 300g	30.95				
Fillet 250g	34.95				

SIDES

Truffle Parmesan chips	6.00	Fries	4.50	Roasted Jersey royals	6.00
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 cannot guarantee the absence of all allergens in our dishes.



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 attacking.

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.