



## Lunch

<b>While you wait</b>	Focaccia, smoked rapeseed oil <b>4.50</b>	Beetroot falafel, coconut yoghurt, za'atar (ve) <b>7.95</b>	Crispy calamari, Vietnamese dipping sauce, lime, chilli, coriander <b>8.50</b>	Honey roast chorizo <b>7.50</b>
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**Share all the above 19.95**

### Starters

Creedy Carver duck leg bonbon - smoked breast, beetroot remoulade, watercress	<b>9.25</b>
Roasted Jerusalem artichoke soup – hazelnut and spinach pesto, sourdough (v)	<b>8.75</b>
King prawns - chilli, ginger, garlic, parsley	<b>10.95</b>
Roasted heritage beetroots - whipped feta, candied walnuts, blackberry vinaigrette (ve)	<b>9.25</b>

### Sandwiches

*Served with either a cup of skin-on fries or Old Court House salad*

Fish finger brioche bun – beer-battered catch of the day, tartare sauce, pickled fennel, watercress	<b>14.50</b>
Steak sandwich – cooked medium, caramelised onions, Tewkesbury mustard mayo, watercress	<b>15.95</b>
Ultimate cheese sourdough toastie – Mature Cheddar, vegetarian Parmesan, mozzarella, onions and mustard	<b>10.95</b>

### Mains

Liberation beer-battered cod - thick-cut chips, crushed minted peas, tartare sauce, lemon	<b>17.50</b>
Calf's liver - champ mash, crispy streaky bacon, caramelised onion gravy	<b>18.50</b>
Winter risotto - Crown Prince squash, goat's cheese, pumpkin pickle, sage, sunflower seed pesto (v)	<b>16.50</b>
Catch of the day - please ask your team member for details	<b>MP</b>
Jersey beef burger - Monterey Jack burger cheese, streaky bacon, smoked bacon relish, Dijon mayo, coleslaw, fries	<b>16.50</b>
Artichoke, roasted garlic and truffle ravioli, crispy shallots, watercress, extra virgin rapeseed oil (ve)	<b>15.95</b>
King prawn, tomato and chilli linguine - Jersey crab butter, garlic, parsley, and charred lemon	<b>18.95</b>

<b>Sides</b>			
Truffle Parmesan chips (v)	<b>6.00</b>	Rocket Parmesan salad (v)	<b>5.50</b>
Hand cut Jersey chips (ve)	<b>4.50</b>	Roasted new potatoes (v)	<b>6.00</b>
Champ mashed potato (ve)	<b>4.50</b>	Buttered greens (v)	<b>5.50</b>



Scan the QR code to order and pay on your device

*Turn over to order our puddings, and more*



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## Puddings & Cheese

Chocolate mocha cheesecake, hazelnut meringue, cherry ice cream (v)	7.95
Spiced sticky date pudding, salted caramel ice cream ice cream, rum butterscotch (v)	7.95
Winter fruit and almond crumble, apples, plums and blackberries, vanilla custard (v)	7.95
Little Biscoff doughnuts, caramel sauce, vegan vanilla ice cream, caramelised biscuit crumbs (ve)	7.95

### The Old Court House Cheese Plate

Lye Cross Farm vintage Cheddar, Ashlynn goat's cheese, Cropwell Bishop Stilton	11.95
Served with caramelised onion and apple chutney, cornichons, crackers (v)	
<i>Try a glass of Cockburn's port to go with your cheese</i>	

### Nearly full?

Order any hot drink and treat yourself to two little Biscoff doughnuts (ve)	1.95
Two scoops of Jersey ice creams with Rossini wafer curls (v)	4.95
Affogato: Jersey vanilla ice cream, Illy espresso, Sue's Jersey fudge (v)	4.95
<i>Add a shot of Amaretto liqueur for the perfect after dinner treat</i>	

### After Drinks - Ask for our range of brandies, whiskies, rums, liqueurs, and cocktails

<i>A few of our favourites...</i>		Bulleit Old Fashioned	10.00
Espresso Martini	10.00	Negroni	10.50

### Coffee & Tea - A full range of hot drinks are available. Please ask to see the full listing

<i>Perhaps try one of our seasonal treats?</i>	<i>Dairy-free milks available</i>
Black Forest Monbana hot chocolate	Gingerbread spiced latte

**PLEASE ASK TO SEE OUR WINE MENU, WE ALSO HAVE A RANGE OF DRAUGHT LAGERS AND CIDERS, LOCALLY BREWED CASK ALES, LOW-ALCOHOL AND GLUTEN-FREE BEERS. PLEASE ASK A MEMBER OF OUR TEAM TO CHECK WHAT'S AVAILABLE TODAY.**

### Our Suppliers & Producers.

*We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability. These guys share our passion and we're very proud to work with them.*

Jersey Dairy, Liberation Brewing Co, Vienna Bakery, Easenmyne ltd, Le Crete Shellfish, Valley Foods  
Le Petit Menage Farm, Jersey Oyster Company, Fungi Delecti, Pottage farm Eggs, Stoddart's Scottish Beef

**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.