

THE CROW'S NEST

—Bar & Brasserie—

St. Peter Port, Guernsey

Starters

Bread & Olives ✓	4.00
Sour dough bread, Guernsey butter, marinated olives	
Rustic Garlic Ciabatta ✓	4.50
Tomato & chorizo compote & salsa verde	
Small bowl of Fried Halloumi ✓	4.95
Toasted seeds, balsamic honey	
Chicken Tikka Masala	7.50
Garlic naan, coriander, mint yogurt, cider golden raisins, almonds	
Deville Whitebait	6.50
Spice fried with smoked garlic mayo & lemon	
Crunchy Pork Belly Salad	8.00
Apple & quince compote, hazelnut, black pudding fritter	
Panko Breaded Brie ✓	6.90
Beetroot chutney, orange blossom honey	
Oak Smoked Salmon & Prawn Cocktail	8.50
Cucumber relish, pink grapefruit	
Creamy Pumpkin Soup ✓	4.90
Halloumi croutons, toasted pumpkin seeds & olive oil, bread & Guernsey butter	
Baked Piquillo Crab Peppers	8.70
Guernsey crab, green herbs, salad leaves, spiced mayonnaise	
Salt & Pepper Squid & Tiger Prawns	Starter 8.50
Asian slaw, Sriracha mayonnaise & lime	Main 16.90
	(with rice)

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Mains

8oz Slaney Gold Sirloin Steak	18.50
Hand-cut chips, baked field mushroom, grilled tomato, peppercorn cream sauce	
Grilled Dingley Dell Pork Rib Eye	15.50
Dijon dressed green beans, sweet potato & herb rösti, cider jus	
Confit of Duck	14.70
Tender stem broccoli, stir-fried noodles, soy, fresh ginger & sesame oil	
Slow-cooked Venison Daube	16.50
Red wine, lardons, roast shallot, parmesan potato puree, roast carrots & horseradish	
Buttermilk Crumbed Chicken Burger	12.80
Brioche bun, dill pickle, BLT garnish, Monterey Jack Cheddar, hand-cut chips	
8oz Aberdeen Angus Burger	12.80
Brioche bun, dill pickle, BLT garnish, Monterey Jack Cheddar, hand-cut chips	
Liberation Ale Battered Cod	11.90
Hand-cut chips, minted mushy peas, Tartare sauce & lemon	
Sea Bass	15.80
Linguini, Leon chorizo, tomato compote, salsa verde, spinach & aged Parmesan	
Grilled Salmon Fillet	14.50
Shallot confit crushed potatoes, green beans, Guernsey crab mayo & Tartare brown butter	
Vegetable & Spinach Pancake Cannelloni ✓	11.50
Tomato fondue, cheese sauce glaze, green salad & garlic bread	
Indonesian Prawn Curry	14.50
Green beans, ginger, chilli, Kafir leaf & steamed rice	
Piri Piri Chicken Espetada	14.50
Marinated chicken, peppers, onions, garlic, butter, rice, salad & chips	

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Sides

Tenderstem Broccoli, Cafe de Paris butter, toasted almonds	✓ 3.50
Hand-cut Chips	✓ 3.50
Mixed Seasonal Salad	✓ 3.50
French Beans with Bacon	4.00
Green Salad & Sour Dough Croutons	✓ 3.00

Sandwiches *Lunchtime Only*

On thick cut Bloomer served with salad garnish & a handful of chips

Guernsey Cheddar & Tomato	✓
Sliced Country Ham & Mustard	7.25
Grilled Steak with Fried Mushrooms & Onion	
Prawn Cocktail & Smoked Salmon with Marie-Rose Sauce	
Chicken Goujons, Smoked Bacon, Tomato & Mayonnaise	
Fish Finger, Baby Gem & Tartare Sauce	8.95

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Desserts

Classic Sticky Toffee Pudding ✓ Butterscotch Sauce & Guernsey Cream	5.95
Vanilla Panna Cotta Cheese Cake Winter Berry Compote	5.95
Salted Caramel & Chocolate Tart ✓ Toasted Almonds & Amaretti Biscuit	6.25
Guernsey & French Cheese Board With Celery, Biscuits & Ashton Press Cider Chutney	7.85
Selection of Guernsey Ice Creams V <i>(v) Suitable for Vegetarians Cooked in a Kitchen using Milk, Gluten, Nuts, Celery, Dairy & Seafood</i>	5.50

Coffee and Tea

Black Coffee	2.00	White Coffee	2.15
Americano	3.00	Cappuccino	2.50
Espresso	2.00	Cafe Latte	2.60
Double espresso	3.00	Macchiato	2.00
Hot Mocha	2.80	Hot Chocolate	2.80
Extra Shot	1.30	Tea & Infusions from	2.00

Liqueur Coffee

Irish	<i>Jameson Irish Whiskey</i>		
French	<i>Hennessy Brandy</i>		
Russian	<i>Smirnoff Vodka</i>		
Caribbean	<i>Dark Rum</i>		
Italian	<i>Amaretto Liqueur</i>		
Jamaican	<i>Tia Maria</i>		
Baileys	<i>Baileys Irish Cream</i>		
Whisper	<i>Cointreau</i>	From	6.00