



Restaurant Menu

Starters

Sharing board selection of charcuterie and seafood (Vegetarian sharing option available)	15.00
Seasonal soup bowl, bread & butter	6.50
Crispy chilli squid, garlic mayonnaise & lime	8.00
Steamed moules in Liberation Ale, cream, garlic, thyme & parsley	8.50/12.00
Seared scallops, creamed chive mash, chorizo, Parmesan crisp	12.00
Torched mackerel, beetroot and fennel salad, horseradish crème fraîche	8.00
Char-grilled asparagus, poached egg, Parmesan & rocket pesto (v)	8.00

Mains

Roast butternut & goat's cheese cannelloni, roast vegetable salad, garlic ciabatta (v)	15.00
Confit duck leg, spring onion mash, grilled asparagus, confit shallots	16.00
Rump of lamb, pea puree, hazelnuts, bacon, dauphinoise potato	20.00
Fillet of sea bass, porcini mushroom & shrimp linguine, clams, basil	20.00

Steaks

10oz Rib eye	22.00	8oz Fillet	25.00
10oz Sirloin	21.00	Cote de boeuf for two to share	60.00
		Add Béarnaise, peppercorn or garlic butter	2.50

All our steaks are served with grilled vine cherry tomatoes, asparagus, hand-cut chips & green salad

Sides (v) 3.50

Hand-cut chips	Mixed leaf & herb salad
Buttered new potatoes	Summer green vegetables

Please see board for our daily specials

Dishes highlighted with (v) are suitable for Vegetarians

All our dishes are created in house where we use ingredients containing Nuts and Peanuts, Gluten, Fish, Molluscs and Seafood, Eggs, Milk and other Dairy Products, Celery, Sesame, Mustard Seeds and some products that may contain Sulphites



The Best of the Jersey Coastline

Lobster Thermidor & Garlic Butter <i>Served with pilau rice or chips, summer salad</i>	half 20.00	whole 30.00
Lobster & Crab Salad <i>Buttered seasonal new potatoes, summer salad, Marie Rose sauce</i>	half 22.00	whole 33.00
Whole Jersey Chancre Crab <i>Dressed Chancre crab, summer salad, buttered Jersey Royals</i>		19.00
Coquille St Jacques <i>Creamed mash glazed with a Gruyère cheese sauce</i>		22.00
Old Court House Fruit de Mer <i>Half Chancre crab, 3 Jersey oysters, French crevettes, daily catch, prawns, shallot vinegar, Marie Rose sauce, summer salad, baguette & Jersey butter, buttered Jersey Royals</i>		28.50
Old Court House Fruit De Mer Royal <i>Half Jersey lobster, half Chancre crab, 3 Jersey oysters, French crevettes, daily catch, prawns, bread & Jersey butter, buttered Jersey Royals</i>		45.50

Oysters

6 Natural <i>with Tabasco & shallot vinegar</i>		9.00
6 Rockefeller <i>with warm spinach & Pernod cream glaze</i>		10.50

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Desserts

Raspberry meringue roulade (v) <i>Summer berries</i>			6.50
Banana sticky toffee pudding (v) <i>Jersey banoffee ice cream, butterscotch sauce</i>			5.95
Coconut & matcha panna cotta (ve) <i>Mango, passion fruit</i>			6.50
Selection of Jersey ice creams (v) <i>Choose 3 scoops from vanilla, strawberry, chocolate, Jersey black butter or caramel</i>			5.95
Jersey black butter crème brûlée <i>Poached fruit, orange shortbread</i>			5.95
Selection of cheeses <i>Served with quince, celery, grapes, biscuits</i>		For one	9.00
		For two	15.00

Cooper & Co. Coffee

Americano	2.25	Latte	3.25
Cappuccino	2.45	Hot Chocolate	2.95
Espresso	2.25	Extra Shot	1.15
Double Espresso	3.25	Selection of teas	From 1.85

Speciality Coffee 5.95

Calypso - Tia Maria | Caribbean - Lambs Navy Rum | French - Hennessy
Highland - Drambuie

Irish – Jamesons | Italian – Amaretto | Russian – Smirnoff | Whisper - Cointreau
Rudesheimer - Asbach Brandy

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