



## MENU

### JERSEY ROCK OYSTERS

	THREE	SIX
NATURAL; red wine and shallot vinegar	5.00	9.75
FRIED; breaded with cucumber salsa and oyster mayonnaise	5.75	10.75
VIETNAMESE: fried shallot, coriander, chilli, lime	5.75	10.75

### OLD COURT HOUSE BITES

HOUSE BREADS WITH JERSEY BUTTER <b>(v, gfo)</b>	3.75
BAKED HOUSE GARLIC BREAD <b>(v)</b>	4.25
WITH MOZZARELLA & CHEDDAR CHEESE <b>(v)</b>	4.75
COD & CHORIZO CROQUETTES	7.50
BUTTERFLY SHELL-ON PRAWNS <b>(gf)</b>	7.75
Grilled with shellfish butter	
HUMMUS PLATE <b>(ve)</b>	5.50
Veggie crudities, Dukkah spices	
HALLOUMI FRIES <b>(v)</b>	6.50
Za'atar yogurt, pomegranate, coriander	
CRUNCHY PARMESAN CHICKEN STRIPS	6.50
Spicy ketchup	
CRISPY SQUID	8.00
Rocket & Fennel salad, soy, chilli, lime and coriander dressing	
ROSEMARY & GARLIC BAKED WHOLE CAMEMBERT <b>(v)</b>	12.50
House breads, pickles, onion marmalade	
<i>Please allow 10 minutes cooking time</i>	
SEAFOOD SHARING BOARD	17.50
Crispy squid, devilled whitebait, stout cured smoked salmon, king prawn scampi, dips, lemon	



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## STARTERS

<b>JERSEY SCALLOPS (gfo)</b> Baked in the shell, garlic & parsley breadcrumbs	12.00
<b>STOUT CURED SMOKED SALMON</b> Grilled sourdough, Jersey crab mayonnaise	10.50
<b>MACKEREL ESCABACHE</b> Pickled carrot, horseradish crème fraiche, cucumber salsa	8.50
<b>CAULIFLOWER SOUP (v)</b> Parmesan & truffle croutons, house bread, Jersey butter	6.50
<b>CRISPY SQUID</b> Rocket & fennel salad, soy, chilli, lime and coriander dressing	8.00
<b>DUCK LIVER PATE</b> Grilled sourdough, poached rhubarb, rocket salad	8.00
<b>ROASTED BEETROOT, APPLE, WALNUT SALAD (ve)</b> Mixed leaves, dill, soya yogurt & herb dressing	7.50
<b>CRISPY SLOW COOKED PORK BELLY</b> Spicy Thai peanut & cucumber salad	8.75
<b>KING PRAWN COCKTAIL</b> Iceberg lettuce salad, marie rose sauce, house bread & Jersey butter	8.50
<b>SHELLFISH BISQUE SOUP</b> Prawns, crabmeat and mussels, Swiss cheese and garlic crostini	8.00
<b>MUSSELS IN WHITE WINE &amp; CREAM</b> OR <b>BAKED WITH CHILLI &amp; GARLIC</b> With house bread	9.00



## FRESH FISH & SEAFOOD

FRESH CRAB & TIGER PRAWN LINGUINE Chilli & garlic oil, rocket & Parmesan salad	17.50
WHOLE ROASTED SKATE WING (500g) Caper beurre noisette, Jersey Royals	22.50
TERIYAKI SALMON FILLET Asian greens, sesame seeds, pilaf rice, soy dressing, spring onions, coriander	17.00
LIBERATION ALE BATTERED COD FILLET Minted crushed garden peas, hand cut chips, tartare sauce	14.00
MUSSELS IN WHITE WINE & CREAM OR BAKED WITH CHILLI & GARLIC With hand cut Jersey chips	16.00
GRILLED SEABASS & SEAFOOD RISOTTO Mussels, squid, prawns, scallops	19.50
MALAYSIAN MONKFISH & KING PRAWN CURRY (gf) Greens, Jasmine rice, shrimp crackers, crispy shallots & chillies	19.50
WHOLE THAI STEAMED BREAM (gf) Ginger, lemongrass, chilli, coriander, Thai peanut & cucumber salad	20.00

❧ CHECK OUR DAILY FISH SPECIALS INCLUDING LOCAL JERSEY CATCHES ❧

## THE GARDEN PATCH

WILD MUSHROOM & CELERIAC RISOTTO (v) Truffle oil, Parmesan, tarragon	13.00
SOUTH INDIAN THALI-STYLE BUTTERNUT SQUASH CURRY (ve) Asian greens, broccoli, coriander, pilau rice, poppadoms, mango chutney	14.50
BAKED CAULIFLOWER MAC & CHEESE (v) Four cheese sauce, garlic bread & house dressed salad	12.50
ROASTED BEETROOT, APPLE, WALNUT SALAD (ve) Mixed leaves, dill, soya yogurt & herb dressing	12.50

## MAINS

HERB CRUSTED RACK OF LAMB Dauphinoise potatoes, greens, baby carrots, red wine & shallot sauce	18.50
SLOW COOKED PORK BELLY Roast garlic mash, caramelised apple, tenderstem broccoli, wholegrain mustard sauce	16.50
CHICKEN SCHNITZEL Jersey Royals, caper beurre noisette, lemon, rocket & fennel salad	13.50

## STEAKS & GRILL

We only serve minimum 21 day aged Irish beef from grass fed cattle.  
All served with cherry vine tomato, roasted flat mushroom, watercress  
& our hand cut Jersey chips **(gf)**.

Upgrade to truffle & parmesan chips for an extra	1.00
SIRLOIN 250G	21.00
RIB EYE 300G	23.50
FILLET 250G	26.50
ADD A SAUCE <b>(gf)</b> Bearnaise, peppercorn or garlic butter	2.00

DRY AGED CHATEAUBRIAND 500G FOR TWO PEOPLE TO SHARE <b>(GF)</b> Presented with cherry vine tomatoes, roasted flat mushrooms, rocket, hand cut Jersey chips, peppercorn sauce & garlic butter	29.50 PER PERSON
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*We recommend that our Chateaubriand is served medium rare,  
please allow 25-30 minutes cooking time*

## SIDES

Truffle & Parmesan chips <b>(v)</b>	4.50
Grilled tenderstem broccoli, soy, chilli <b>(v)</b>	5.00
Honey roasted carrots, caraway seeds <b>(v)</b>	4.50
Buttered greens <b>(v)</b>	3.50
Rocket & Parmesan dressed salad <b>(v)</b>	4.00
Iceberg wedge salad with blue cheese, bacon, crispy onions	4.50
Roast garlic mash <b>(v)</b>	4.50
Roasted Jersey Royals <b>(v)</b>	4.50
Hand cut chips <b>(ve)</b>	4.00

## PUDDINGS & CHEESE

STICKY DATE & TOFFEE PUDDING (v) Toffee sauce, Jersey clotted cream	6.50
CHERRY & ALMOND BROWNIES (ve, gf) Griottine cherries, cherry sorbet, chocolate shavings	7.00
COCONUT MILK PANNA COTTA Pineapple, passionfruit, mango sorbet	7.00
YORKSHIRE RHUBARB CRUMBLE (v, gf) Vanilla custard	6.50
WHITE CHOCOLATE MOUSSE & DARK CHOCOLATE TWISTER (v) Chocolate & hazelnut sponge	7.50
OLD COURT HOUSE CHEESE PLATE Selection of cheeses, biscuits and accompaniments	12.00
JERSEY ICE CREAM & SORBET SCOOPS Ask for our selection	PER SCOOP 2.00

## NEARLY FULL?

AFFOGATO (v) Lavazza espresso, vanilla ice cream, little biscuit	4.00
CHOCOLATE & BAILEY'S TRUFFLES (v)	4.00

## TEA & COFFEE

LAVAZZA COFFEE Americano, Macchiato, Flat White, Single Espresso, Double Espresso, Latte, Cappuccino, Mocha, Hot Chocolate	From 2.50
NOVUS TEAS Breakfast Tea, Earl Grey, Green Tea, Camomile, Peppermint, Red Berry & Hibiscus, Rooibos	From 2.50

(v) vegetarian, (ve) vegan, (gf) made without gluten, (gfo) gluten free option available.  
Made in a kitchen using gluten, celery, nuts, fish, seafood and dairy products, if you have any dietary or allergen requirements please speak to a member of staff before ordering. Our (gf) dishes are made to a recipe containing no gluten, but in an environment that does. Please ask a manager or supervisor if you are unsure of the allergy process.