



PUB 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 (v, gfo)	3.75
BAKED HOUSE GARLIC BREAD (v)	4.25
WITH MOZZARELLA & CHEDDAR CHEESE (v)	4.75
COD & CHORIZO CROQUETTES	7.50
BUTTERFLY SHELL-ON PRAWNS (gf)	7.75
Grilled with shellfish butter	
HUMMUS PLATE (ve)	5.50
Veggie crudities, Dukkah spices	
HALLOUMI FRIES (v)	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 (v)	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	

COURT HOUSE CLASSICS

SALMON & COD FISHCAKES Creamed mustard leeks, greens	13.50
LIBERATION ALE BATTERED COD FILLET Minted crushed garden peas, hand cut chips, tartare sauce	14.00
MALAYSIAN MONKFISH & KING PRAWN CURRY (gf) Greens, Jasmine rice, shrimp crackers, crispy shallots & chillies	20.50
JERSEY BEEF BURGER Toasted brioche bun, streaky bacon, Monterey Jack, mustard mayo, tomato, red onion, sliced pickle	13.75
CHICKEN SCHNITZEL Jersey Royals, caper beurre noisette, lemon, rocket & fennel salad	13.50
SLOW COOKED BEEF CHEEK AND ONION COTTAGE PIE Honey roasted carrots, greens	13.50
FRESH CRAB & TIGER PRAWN LINGUINE Chilli & garlic oil, rocket & fresh parmesan salad	17.50
MUSSELS IN WHITE WINE & CREAM OR BAKED WITH CHILLI & GARLIC With house bread and Jersey chips	16.00
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

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 (gf) Bearnaise, peppercorn or garlic butter	2.00

SIDES

Roasted Jersey Royals (v)	4.50
Hand cut chips (ve)	4.00
Truffle & Parmesan chips (v)	4.50
Grilled tenderstem broccoli, soy, chilli (v)	5.00
Honey roasted carrots, caraway seeds (v)	4.50
Rocket & Parmesan dressed salad (v)	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.