

THE CROW'S NEST

— Bar & Brasserie —

St. Peter Port, Guernsey

Starters

Bread & Olives ✓	4.00
Sourdough bread, Guernsey butter, marinated olives	
Cumin roasted Winter Squash Soup	5.50
Pesto oil, toasted almonds, crusty bread & Guernsey butter	
Smoked Mackerel Pâté	6.50
Grilled French flutes, dill & cucumber compote	
Oak Smoked Salmon & Prawn Cocktail	8.50
Cucumber relish, pink grapefruit	
Panko Breaded Brie ✓	6.90
Beetroot chutney, orange blossom honey	
Chicken Liver Parfait	7.00
Toasted sourdough, homemade compote	
Spiced Butternut & Sun-blush Tomato Filo Bake ✓	7.50
With apricot & basil salsa	
Salt & Pepper Squid & Tiger Prawns	8.50
Asian style slaw, Sriracha mayonnaise & lime	
Chicken Tikka Masala	7.50
Garlic Naan, coriander, mint yogurt, cider soaked golden raisins, almonds	
Small bowl of Fried Halloumi ✓	5.25
Toasted seeds, Balsamic honey	
Baked Garlic King Prawns & Mini Chorizo	7.50
Toasted ciabatta for dipping	

(v) Suitable for Vegetarians Cooked in a Kitchen using Milk, Gluten, Nuts, Celery, Dairy & Seafood

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Mains

Chorizo & Manchego Stuffed Chicken Breast	14.50
Wrapped in crispy Serrano ham, with a red wine jus, Skin-on fries & green salad	
Buttermilk Crumbed Chicken Burger	12.80
Brioche bun, dill pickle, BLT garnish, Monterey Jack Cheddar, Skin-on fries	
8oz Locally Made Beef Burger	12.80
Brioche bun, dill pickle, BLT garnish, Monterey Jack Cheddar, Skin-on fries	
Liberation Ale Battered Cod	12.95
Skin-on fries, minted mushy peas, Tartare sauce & lemon	
Sweet potato, Baby spinach & feta Cannelloni v	12.50
Green salad & garlic ciabatta	
Indonesian Curry	Prawn 14.50 / Chicken 12.95
Green beans, ginger, chilli, Kafir leaf, steamed rice & prawn crackers	
Honey & Black Pepper pan-roasted Duck Breast	17.95
Creamed chive mash, green beans, chorizo & plum sauce	
Moroccan Roast Lamb Rump	16.90
Warm couscous, grilled Mediterranean vegetable salad, Harrisa tomato compote & mint yogurt	
Grilled Cajun Salmon Fillet	16.95
Lyonnais potatoes, creamed spinach, shrimp & garlic butter	
8oz Prime Sirloin Steak	19.50
Skin-on fries, baked Field mushroom, grilled tomato, onion rings & garlic butter	
8oz Prime fillet Steak	24.95
Skin-on fries, baked Field mushroom, grilled tomato, onion rings & a light pepper sauce	

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Sides

Sweet Potato Fries	4.00
Skin-on fries	3.50
Mixed Seasonal Salad <i>v</i>	3.50
Buttered New Potatoes	3.50
Seasonal Greens	3.50
Garlic Ciabatta	3.95
Garlic & Cheese Ciabatta	4.75

Sandwiches *Lunchtime Only*

Served with salad garnish & a handful of fries

Guernsey fresh picked Crab & Lemon Mayo	9.00
Guernsey Cheddar & Tomato <i>v</i>	7.50
Sliced Country Ham & Mustard	7.50
Chicken & Tarragon Mayo	7.95
Fish Finger, Baby Gem & Tartare Sauce	8.95
Prawn Cocktail & Smoked Salmon with Marie-Rose Sauce	9.00
Grilled Steak Ciabatta with Fried Mushrooms & Onion	9.95
Piri Piri Chicken Ciabatta	8.95
with crisp lettuce, tomato & mayonnaise	

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Desserts

Classic Sticky Toffee Pudding ✓ Butterscotch sauce & Guernsey cream	6.50
Chef's Brûlée Please ask your server for this weeks flavour	6.50
Salted Caramel & Chocolate Tart ✓ Toasted almonds & Amaretti biscuit	6.50
Guernsey & French Cheese Board With Celery, Biscuits & Fruit Chutney	7.85
Selection of Guernsey Ice Creams ✓	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

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