

DESSERTS

Crêpe banana (V) Chocolate sauce & Guernsey vanilla ice cream	6.30
Raspberry ripple & toffee popcorn cheesecake (V) With raspberry coulis & Chantilly cream	6.50
Warm chocolate brownie (V) Hot fudge sauce & Guernsey ice cream	6.50
Banoffee Sundae (V) Toffee & banana ice cream, crushed biscuit & honeycomb & caramel sauce	6.50
Baileys crème brûlée	6.50
Selection of Guernsey ice creams (V)	4.95



BARISTA

Dairy free soya & coconut milk available

Café noir Freshly ground & brewed filter coffee	1.90	2.05
Café au lait Freshly ground & brewed filter coffee with milk	2.20	2.50
Americano Black coffee made with a double espresso & hot water		3.10
Cappuccino / double cappuccino Italian classic with textured milk & espresso	2.60	3.60
Flat white Velvety espresso shot with steamed milk		2.60
Espresso / double espresso	2.10	3.10
Café Latté Milky Italian coffee served in a tall glass		2.60
Add a shot of flavoured syrup	per shot	0.80
Hot chocolate Rich & creamy with a chocolate flake		3.25
Luxury hot chocolate Topped with Guernsey cream, marshmallows & chocolate flake		3.80
Hot mocha Milky latté with a hint of chocolate		3.60
Extra shot Add an extra caffeine kick of our finest beans		1.50
Mug of tea		1.60
Pot of tea Breakfast blend, Darjeeling or Earl Grey		2.00
Fruit infusions Green, fruit, mint & camomile		2.00



Takeaway coffees available



MILKSHAKES

Thick milkshake made with real dairy ice cream Chocolate, strawberry, vanilla	small 2.20 / large 3.80
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DIX NEUF WINE MENU

White Wines	Bottle	250ml	175ml
1 Chardonnay , Dry River, Australia	16.95	5.90	4.40
2 Rioja, Blance, Seco , Marques de Caceres, Spain	19.50	6.80	5.10
3 Sauvignon Blanc , Casa Santiago, Chile	16.95	5.90	4.40
4 Pinot Grigio , Mirabello, Italy	17.50	6.10	4.55
5 Chenin Blanc , La Cotte Mill, Franschoek Cellar, South Africa	18.50	6.30	4.95
6 Muscadet de Sevre et Maine , Sur Lie, Chateau de la Cassemichere, France	21.50		
7 Picpoul de Pinet , Duc de Morny, France	19.50	6.80	5.10
8 Sauvignon Blanc , Marlborough, Waipara Hills, New Zealand	19.95	6.90	5.20
9 Macon-Lugny , 'Les Genievres', Louis Latour, France	24.00		
10 Sancerre , Domaine du Pre Semele, France	26.00		



Rose Wines	Bottle	250ml	175ml
11 White Zinfandel , Jack Rabbit, USA	16.95	5.90	4.50
12 Pinot Grigio Rose , Mirabello, Italy	17.50	6.10	4.55



Red Wines	Bottle	250ml	175ml
13 Cabernet Sauvignon , Casa Santiago, Chile	16.95		
14 Cotes du Rhone , La Chapelle de Marin, France	17.50	6.10	4.55
15 Merlot , Casa Santiago, Chile	16.95	5.90	4.40
16 Pinot Noir , Heritage du Conseiller, Boucharde Aine & Fils, France	16.95	5.90	4.40
17 Shiraz , Dry River, Australia	16.95	5.90	4.40
18 Malbec , Kaleu, Argentina	18.50	6.30	4.95
19 Cabernet-Sauvignon , The Churchyard, Franschoek Cellar, South Africa	18.50	6.30	4.95
20 Rioja , Crianza, Marques de Caceres, Spain	22.00	7.50	5.95
21 Pinotage , Sommelier Selection, Boschendal Estate, South Africa	22.00		
22 Pinot Noir , Central Otago, Waipara Hills, New Zealand	23.00		



Champagne & Sparkling	Bottle	150ml
23 Mercier , Brut, France	40.50	
24 Prosecco , Extra Dry, Italy	23.00	5.95
25 Aurora Rose , Extra Dry, Ponte, Italy	23.00	5.95

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Dix-Neuf Brasserie & Bar



Accepted here

DIX NEUF

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Produced in a kitchen using gluten, nuts, celery, fish, shellfish & dairy products

BRUNCH & HOT SNACKS

• SERVED FROM 11AM UNTIL 6PM •

Traditional all-day breakfast	9.95
Two fried eggs, smoked bacon, Cumberland sausage, black pudding, mushrooms, tomato, hash brown & beans served with toast, Guernsey butter & preserves	
Creamy scrambled eggs on toasted granary bread (V)	6.75
With smoked bacon	7.95
With smoked salmon	8.50
Smoked bacon baguette	6.65
Sausage & fried onion baguette	6.65
Pain au chocolat (V)	2.35
Croissants (V)	single 2.10 / double 3.45
Freshly baked served with Guernsey butter & strawberry preserve	
Toasted Gâche (V)	3.20
Two slices of fruit loaf toasted with Guernsey butter	
Freshly baked fruit scones (V)	2.85
Two homemade fruit scones	
With strawberry jam	3.45
With strawberry jam & Guernsey cream	3.95



SANDWICHES & BAGUETTES

• SERVED FROM 11AM UNTIL 6PM •

Sandwiches are served on white or granary bread.
All served with tortilla chips. Add fries instead for 1.75

	Sandwich	Baguette
French Brie & smoked ham	6.50	7.75
Served with pear & apple chutney		
Guernsey handpicked crab	8.95	10.95
Served with lemon, mayonnaise & cracked black pepper		
Smashed avocado (V)	6.50	7.50
Roasted red pepper & hummus		
Tuna mayonnaise	6.50	7.50
Served with rocket & cucumber		
Char-grilled chicken	6.50	7.50
Iceberg lettuce & Caesar dressing		
Prawn & smoked salmon	7.50	8.50
Served with rocket & Marie rose sauce		
Hot chicken		8.45
Smoked bacon & smashed avocado		
Char-grilled steak & onion		9.45
Served with a ramekin of Dijon mayonnaise		
Breaded fish fingers	8.45	
Iceberg lettuce & lemon mayonnaise on sliced white bread		



Croque Monsieur	7.20
Grilled smoked ham & cheese sandwich on white bread	
Croque Madame	7.50
As above with the addition of a fried egg	
Mexican chilli chicken flatbread wrap	7.95
Served with guacamole, salsa & sour cream	

STARTERS

Soup du Jour	5.95
Served with French bread & Guernsey butter	
French onion soup	6.25
Served with a Gruyère cheese croûte	
Burrata & heritage tomato on toasted sourdough (V)	7.25
Served with aubergine salsa	
Moules à la crème	8.50
Steamed in white wine & garlic finished with cream, French bread & Guernsey butter	
Sautéed mushrooms en croûte (V)	8.50
Wild mushrooms pan fried with olive oil, garlic & parsley	
Crispy chilli salt & pepper squid	7.50
Coriander & mango salsa, Asian salad	
	15.00
Also available as a main	
Guernsey crab cakes with chilli & coriander	7.95
Served on a spinach & rocket salad with lemon crème fraise	
Dix Neuf chicken liver parfait	7.50
Port & redcurrant jelly on toasted granary bread	
Le petit Brie frit (V)	7.95
Creamy Brie rolled in almonds & breadcrumbs, fried until golden brown served with cranberry sauce	
King prawns sautéed in fresh garlic, chilli & coriander	8.50
Served with baba ghanoush & flat bread	

— SALADS —

	Starter	Main
Guernsey crab & prawn Caesar	8.50	15.50
Picked local crab & prawns, garlic croutons, chopped egg, parmesan, tossed in our homemade Caesar dressing		
Oriental super food salad		
Tossed spinach, rocket, cucumber & carrot ribbons served with sweet soya, chilli & sesame dressing		
With Char-grilled chicken		13.50
With piri piri roasted salmon fillet		15.00
Chicken Caesar salad	6.50	12.00
Crisp garlic croutons, smoked bacon, parmesan & homemade Caesar dressing		
Greek feta cheese salad (V)	6.50	12.00
Fresh mint yoghurt dressing & warm flatbread		

— SIDES —

Garlic bread	3.95
Garlic bread with cheese	4.75
Hummus & flat bread	4.45
French baguette & Guernsey butter	4.25
Fries	4.00
Seasonal salad	4.00
Sautéed mushrooms	4.00
Spinach	4.25
Seasonal vegetables	4.00

DIX NEUF MAINS

Carbonnade of beef & Liberation Ale pie	12.00
Slow cooked Guernsey beef in Liberation Ale topped with a short crust pastry lid served with mashed potato & sautéed greens	
Chicken saltimbocca	14.00
Pan fried chicken breast with fresh sage, parma ham, mozzarella, masala cream sauce, spinach and cheese & onion croquette	
Slow roasted pork belly & black pudding	14.00
Baby spinach, dauphinoise potato, honey & Roquette Cider Jus	
Tagliatelle Bolognese	12.00
Prime minced beef cooked in red wine & herb ragù, fresh parmesan, & garlic bread	
Pan fried fillet of sea bass & scallops	18.50
Guernsey crab and chive crushed potatoes, seasonal salad & caper berry & lemon butter	
Dix Neuf king prawns	16.50
Pan fried with garlic, chilli & coriander served with baba ghanoush & flat bread	
Moules à la crème	14.95
Steamed in white wine & garlic finished with cream served with fries, French bread & Guernsey butter	
Fish pie à la Normande	14.25
Cod, salmon, prawns & mussels poached in a cream & white wine sauce served with cheesy chive mash & side salad	
Liberation Ale battered fish 'n' chips	12.50
Served with salad & tartar sauce	
Grilled Salmon fillet	13.50
Avocado & prawn crust, crushed new potatoes, white wine & tarragon velouté & seasonal vegetables	
Roast butternut & feta cheese cannelloni (V)	14.00
Served with rocket & fresh pesto side salad	
Vegetable Mee Goreng (V)	11.50
Indonesian stir fried noodles with vegetables, egg & chillies	
With chicken	12.95
With king prawn	16.75
Thai style vegetable panang curry (V)	11.50
Basket of sticky rice	
With chicken	13.75
With king prawn tails	16.95

— FROM THE GRILL —

All our steaks are served with a field mushroom, slow roasted cherry tomatoes & fries

6oz fillet steak	22.00
8oz sirloin steak	18.95
10oz ribeye steak	22.00
Add sautéed king prawns in garlic, chilli & coriander	6.50
Add a sauce of your choice - pepper, Diane or garlic butter	2.00



8oz Guernsey beef burger	13.00
100% Guernsey beef topped with sliced cheddar, smoked bacon, tomato relish & fries	
Lemon & thyme chicken burger	13.00
Citrus & herb marinade, baby gem lettuce, beef steak tomato, fries & hummus dip	