



## Westward Bar Menu

### Small Picking Boards

From the Sea	10.00
<i>Selection of today's fish and shell fish dishes</i>	
From the Garden (v)	10.00
<i>Selection of vegetarian bites, Gordal olives, grilled halloumi &amp; Guindilla chillies</i>	
From the Land	10.00
<i>Warm mini chorizo, Spanish lomo, Serrano ham, saucisson, Milano salami &amp; garlic mayonnaise</i>	
All served with bread and oils	

### Smaller Plates

Garlic Ciabatta (v)	4.50
With Cheese	5.25
Crispy Chilli Squid, Garlic Mayonnaise & Lime	8.00
Smoked Chicken Caesar Salad	small 7.50 / large 12.00

### Pub Mains

OCH Burger	13.00
<i>Cheddar cheese, smoked bacon, dill pickles, tomato relish &amp; hand-cut chips</i>	
Fish and Chips	12.00
<i>Liberation Ale battered cod, hand-cut chips, petit pois, tartare sauce</i>	
Pork Ribeye	15.00
<i>Black pudding and apple fritter, hand cut chips, sage butter</i>	
Steamed Moules	small 8.50 / large 12.00
<i>Cooked in Liberation Ale, cream, garlic and thyme, with frites and bread</i>	
Vegetarian Burger (v)	13.00
<i>Grilled field mushroom, almond crusted halloumi, sun-blushed tomato &amp; grilled pesto vegetables</i>	
Coconut & Preserved Lemon Chicken	15.00
<i>Spicy coconut cream, cashews, peppers, basmati rice &amp; flat bread</i>	
Roast Butternut & Goat's Cheese Cannelloni (v)	15.00
<i>with sun-blushed tomato, a mixed leaf &amp; roast vegetable salad, garlic ciabatta</i>	

*Dishes highlighted with (v) are suitable for vegetarians*

*All our dishes are created in house where we use ingredients containing nuts & peanuts, gluten, fish, molluscs and seafood, eggs, milk and other dairy products, celery, sesame, mustard seeds and some products that may contain sulphites*



## Steaks

10oz Rib Eye	22.00	8oz Fillet	25.00
10oz Sirloin	21.00	Côte de boeuf for two to share	60.00
Add béarnaise, Peppercorn, Garlic butter	2.50		

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

## 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 &amp; Jersey butter, buttered Jersey Royals</i>	28.50
The Old Court House Fruit De Mer Royal <i>Half Jersey lobster, half Chancre crab, 3 Jersey oysters, French crevettes, daily catch, prawns, bread &amp; Jersey butter, buttered Jersey Royals</i>	45.50

## Oysters

6 Natural - Tabasco & shallot vinegar	9.00
6 Rockefeller – Warm spinach & Pernod cream glaze	10.50

*Dishes highlighted with (v) are suitable for vegetarians*

*All our dishes are created in house where we use ingredients containing nuts & peanuts, gluten, fish, molluscs and seafood, eggs, milk and other dairy products, celery, sesame, mustard seeds and some products that may contain sulphites*