



BOOK A TABLE

STARTERS

Garlic Bread plain |3.5 with cheese |4 tomato and cheese |4.5

French Onion Soup |7

with a grilled cheese crouton

Chilli and Ginger Marinated Fried Beef |8

Served on gem lettuce with crispy noodles and Asian salad

Grilled King Prawns |9

King prawns with garlic, chilli and parsley served with grilled ciabatta

Scallops |8

Pan fried scallops served in the shell with white wine, cream, peas and spring onions

Teriyaki Pork Belly |8

Slow roasted marinated pork belly served with peanut, pickled cucumber and sesame salad

Wings of Fire |7

Marinated chicken wings in a Louisiana chilli sauce served with a sour cream dip

- served as hot as you like

Mini Chimichanga |7.5

Fried, rolled Mexican pancake filled with sautéed peppers, tomatoes & onions, chicken breast and chipotle chilli sauce. Served with salsa relish, sour cream and guacamole dip

Chef's Smooth Chicken Liver Pâté |7.5

Served with red onion marmalade and toasted brioche

Antipasto |8

Cold Italian meats selection, focaccia bread, olives and sundried tomato mix

Only for Garlic Lovers (V) |7

Slow roasted whole garlic head, with virgin olive oil and balsamic, home-made Ciabatta bread & a ramekin of Boursin cheese Crispy Falafel (V) |7

Crispy falafel balls served with minted cucumber yoghurt and tahini dip served on rocket salad

Fire Crackers (V) | 7

Deep fried breaded halloumi and cheddar cheese stuffed whole jalapeños with sour cream & guacamole dip

Mediterranean Mezze Plate (V) | 8

Spiced hummus with coriander, tzatziki, marinated olives and sundried tomatoes served with flat bread

MAINS

SALADS

Baby Squid & Chorizo Salad | 14

Pan fried baby squid & chorizo with lime and garlic on mixed seasonal lettuce with sesame seeds topping

Caesar Salad (V) | 11

Lettuce with croutons and Caesar dressing

Falafel Caesar Salad (V) | 12

Lettuce, Tahini dressing and falafel with pitta bread

Chicken Caesar Salad | 13

Lettuce with croutons, Caesar dressing and chargrilled chicken strips

Prawn Caesar Salad | 13

Lettuce with croutons, Caesar dressing and grilled king prawns

FISH & SEAFOOD

Moules & Frites (subject to availability) | 13

Fresh Jersey moules cooked in herb and tomato or creamy mild curry or creamy Marinière sauce, served with French fries

Fish & Chips | 14

Fried juicy cod fillet cooked in our home made batter with hand cut chips, mushy peas and THE INN tartare sauce

Sea Bass | 19

Served with herb cous-cous, seasonal vegetables and caper & parsley butter sauce

Grilled Salmon Fillet | 18

Scottish salmon fillet served with crushed potato, green beans and salsa verdi

Prawn and Scallop Sizzler | 18

A tasty stir fry of king prawns, Greenland prawns, scallops, peppers and onions in tangy sauce served on a sizzling skillet with rice

King Prawn Curry | 16.5

served with basmati rice, poppadoms and condiments Choose mild, medium or hot

Catch of the Day.....

Please see Specials

ESPETADAS

Created in Madeira, eaten in Jersey Served with your choice of two side dishes

Beef Espetada | 19

Chunky seasoned diced beef served on a skewer with melted garlic butter

Earth & Sea Espetada | 21

Chunky seasoned diced beef and king prawns on a skewer with garlic butter

Mixed Seafood Espetada | 20

Seasonal seafood and fish on a skewer with garlic butter

Chicken Piri Piri Espetada | 17

Seasoned mixed chicken spiced with piri piri on a skewer with garlic butter with extra piri piri dip

MEATS

Rib Eye Steak | 20

Make it 'Surf' with garlic king prawns | 22

Flame grilled 8oz Rib Eye steak cooked to your liking, served with sautéed mushrooms and grilled tomato. Served with your choice of two side dishes

Flamed Baby Rack of Pork Ribs | 16

Slow roasted baby rack of flamed ribs with Jack Daniel's BBQ sauce. Served with your choice of two side dishes Lamb Shoulder | 18

Slow braised lamb shoulder served with crushed potato, curly kale and rosemary & redcurrant gravy

THE INN Tomahawk Sharing Steak | 55

for two Delicious on-the-bone rib steak, cut from the fore-rib with the entire rib bone french trimmed - the ultimate wow factor steak. Packed full of flavour served with a choice of sauce (Peppercorn, Béarnaise, Diane or Salsa), vine tomatoes, hand cut chips and mushrooms.

A treat for two to share

EXTRAS/SIDE DISHES

Jersey Potatoes | 3.5 French Fries | 3 Hand Cut Chips | 4 Seasonal Vegetables | 3.5 Milo Frito | 3 Rice | 3 Rocket & Parmesan salad | 3 Side Salad | 3 Coleslaw | 3

Sauces: Peppercorn • BBQ Jack Daniel's • Béarnaise • Diane • Piri Piri • Salsa relish | 2.5

PIZZAS

Pizza Margherita | 9

Tomato and cheese on home made pizza dough

Pizza Vegetarian (V) | 9.5

Tomato and cheese on home made pizza dough with mushrooms, peppers, broccoli, onions, olives and sweetcorn

Pizza Meat Feast | 13

Tomato and cheese on home made pizza dough with pepperoni, salami, ham, BBQ chicken, onions and mushrooms

INN Pizza | 13

Build your own pizza Margherita base with up to five toppings of your choice

Extra Toppings: Cheese, pepperoni, onions, mushrooms, olives, peppers, sweetcorn | 1 Prawns, BBQ chicken, ham, salami, tuna | 1.5

MEATS

Beef Sizzler | 17.5 Chicken Sizzler | 15

A tasty stir fry of beef or chicken breast strips with peppers and onions in tangy sauce served on a sizzling skillet with rice

Beef Fajitas | 17.5 Chicken Fajitas | 16

Spiced beef or chicken with chilli chipotle tomato sauce, guacamole, salsa relish and crème fraiche served with soft tortillas and tomato rice

Chicken Curry | 14.5

served with basmati rice, poppadoms and condiments Choose mild, medium or hot

THE INN Burger 8oz | 12.5

Flame grilled home made beef burger, served in an artisan ciabatta roll with melted cheese, gherkins, caramelised onion, lettuce and tomato served with heritage salad, coleslaw, red onion chutney and French fries

ADD fried egg or bacon to your burger for | 2

VEGETARIAN MAINS

Caesar Salad | 11

Lettuce with croutons, Caesar dressing

Falafel Caesar Salad | 12

Lettuce, tahini dressing and falafel with pitta bread

Bunny Chow |13

Chick peas, spinach and coconut dahl in a tasty curry sauce served inside a home made bread pot

Choose mild, medium or hot Chilli Minced Quorn |14

Vegetarian chilli made of minced Quorn with chilli, tomato, bean mix served with a timbale of rice

Burger |12.5

Falafel burger served in a brioche bun, halloumi cheese, pickle, onions, lettuce and tomato, served with red onion chutney and French fries

Sizzler |13

A tasty stir fry of vegetables served on a sizzling skillet with rice

Fajitas |14

Stir fried vegetables with chipotle sauce, guacamole, salsa, crème fraiche, soft tortillas and tomato rice

Roast Vegetable Casserole |13

With celeriac, swede, carrot and squash with herb pearl barley

Potato Gnocchi |13

With wild mushrooms and tarragon

Most of our dishes can be adapted for Vegans please ask your server

DESSERTS

Crème Brulee |6

Set vanilla custard glazed with caramelised sugar

Manapple |6

Glazed caramelized mango and pineapple slices served with rum & raisin Jersey ice cream or Vegan ice cream

Lemon Posset |6

Set lemon cream with strawberries

Sticky Toffee Pudding |6

Moist date sponge cake with hot toffee sauce

Forest Fruit Meringue Nest |6

Meringue nest filled with Jersey vanilla ice cream, whipped cream and mixed forest fruit coulis

Warm Chocolate Brownie |6

Served with vanilla ice cream

Black Butter Cheese Cake |6

Jersey black butter cheesecake with whipped cream on a crushed cookie base

Sherry Trifle | 6

Classic trifle with raspberry jam, sherry-soaked sponge, custard, whipped cream and toasted flaked almonds

Assorted Jersey Ice Cream (3 scoops) | 4.75

Vanilla, strawberry, chocolate, coffee, mint choc chip, dark cherry, coconut & pineapple, toffee & honey crunch, rum & raisin

Cheese Board | 7.95

Selection of cheeses served with biscuits, nuts, celery and grapes

All dishes subject to change

Call us now to book your table on (01534) 722239 or email your request to info@theinnjersey.com