

Food

COLD SANDWICHES

- Atlantic Prawns** (2 Wheat, 3, 4, 9, 14 Malt Vinegar) **15.00**
Open Crusty Ciabatta, Cocktail Sauce, French Fries, Dressed Leaves
- Scottish Smoked Salmon** (2 Wheat, 3, 4, 9, 14 Malt Vinegar) **18.00**
Toasted Brioche, Cream Cheese, French Fries, Dressed Leaves
- Jersey Chancre Crab Meat** (2 Wheat, 3, 7, 9, 14 White Wine Vinegar) **18.00**
Mix of White & Brown Crab Meat with Dill Crème Fraiche & Lemon Zest,
French Fries, Dressed Leaves, White or Brown Bread
- Tuna, Sweetcorn and Mayonnaise** (2 Wheat, 4, 5, 9, 14 White Wine Vinegar) **12.00**
French Fries, Dressed Leaves, White or Brown Bread
- Mature Cheddar and Honey Roast Ham** (2 Wheat, 7, 9, 14 White Wine Vinegar) **11.00**
French Fries, Dressed Leaves, White or Brown Bread
- V Cashew Nut Cheese, Avocado and Tomato** **11.00**
(2 Wheat, 9, 10 Cashew, 14 White Wine Vinegar)
French Fries, Dressed Leaves, White or Brown Bread

HOT SANDWICHES

- Charcoal Grilled Scottish Entrecote Steak** (2 Wheat, 9, 14 White Wine Vinegar) **19.00**
Toasted Ciabatta, Red Onion Chutney, French Fries, Dressed Leaves
- BLT** (2 Wheat, 4, 9, 14 White Wine Vinegar) **14.00**
Bacon, Little Gem, Tomato, Mayonnaise, French Fries,
Dressed Leaves, White or Brown Toast

PANINIS

- Mature Cheddar & Honey Roast Ham** (2 Wheat, 7, 9, 14 White Wine Vinegar) **12.00**
French Fries, Dressed Leaves
- V Avocado & Brie Panini** (2 Wheat, 7, 9, 14 White Wine Vinegar) **14.00**
Red Onion Chutney, French Fries, Dressed Leaves

All Sandwiches can be made **Gluten Free** on request.



Vegan



Vegetarian



Gluten Free

Allergens

1 Celery	2 Cereals containing gluten	3 Crustaceans	4 Eggs	5 Fish	6 Lupin	7 Milk
8 Molluscs	9 Mustard	10 Nuts	11 Peanuts	12 Sesame seeds	13 Soya	14 Sulphur Dioxide

All ingredients may not be listed for this menu, should you need more information about allergens, please ask a member of our front of house team.

Food

SALADS

- G** **Seafood Salad** (3, 4, 5, 7, 9, 14 White Wine Vinegar) **30.00**
Atlantic Prawns, Gambas, Scottish Smoked Salmon, Mixed Salad,
Jersey Royals in Shallot Vinaigrette, Lemon Aioli
- Caesar Salad** (2 Wheat, 4, 5, 7, 9, 14 Vinegar) **12.00**
Gem Lettuce, Boiled Egg, Sourdough Croutons, Shaved Parmesan
& Caesar Dressing
Add Chargrilled Chicken **16.00** or King Prawns (3) **18.00**
- V** **Poke Bowl** (2 Wheat, 10 Walnut, 12, 14 White Wine Vinegar) **14.00**
Mixed Bean & Tomato Salad, Beetroot & Walnut Hummus, Herby Cous Cous,
Avocado, Pickled Veg, Toasted Spiced Seeds, Green Sauce
Add Chargrilled Chicken **18.00** or King Prawns (3) **20.00**

HOT BITES

- Panko Breaded Squid Rings** (2 Wheat, 4, 8, 9, 14 White Wine Vinegar) Small **10.00**
Fried Panko Coated Calamari, with Lemon Aioli, Dressed Mixed Leaves Large **17.00**
- St Brelade`s Burger** (1 Sauce Only, 2 Wheat, 4, 7, 9) **20.00**
Locally Sourced Beef, Brioche Bun, Bacon, Cheese, Lettuce
& Brelade`s Burger Sauce, served with French Fries
- V** **Vegan Burger** (2 Wheat, 14 White Wine Vinegar) **16.00**
Vegan Mushroom Burger, Field Mushroom, Beetroot Relish, Sweet Chilli,
Mayonnaise, in a Seeded Bun, served with French Fries
- Ribeye Steak 8oz** (7, 9, 14 White Wine Vinegar) **32.00**
Flat Cap Mushroom, Garlic Butter, French Fries, Vine Tomatoes
- Entrecôte Steak 8oz** (7, 9, 14 White Wine Vinegar) **27.00**
Flat Cap Mushroom, Garlic Butter, French Fries, Vine Tomatoes
- Local Ale Battered Cod Fillet** (2 Wheat, 4, 5, 9, 14 White Wine Vinegar) **15.00**
Mushy Peas, Tartare Sauce, French Fries, Lemon Wedge



Allergens

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HOT BITES (CONTINUED)

- V** **Truffled Pasta** (2 Wheat, 7, 14 White Wine) **20.00**
Tagliatelle Pasta in a Garlic & Truffle Cream Sauce with Wild Mushrooms, Parmesan & Crispy Leeks
- Jerk Chicken Flatbread Wrap** (2 Wheat, 4, 13, 14 Malt Vinegar) **18.00**
Pulled Jerk Chicken, Seasonal Slaw, Coriander & Aioli in a Flatbread Wrap, served with French Fries

SIDES

- Buttered Jersey Royal Potatoes** (7) **3.50**
- Onion Rings** (2 Wheat) **3.50**
- French Fries** (MC 2 Wheat) **3.50**
- Truffle & Parmesan Fries** (MC 2 wheat) **5.00**
- Salad Leaves with our House Dressing** (9, 14 white wine vinegar) **3.50**

DESSERT

- V** **Sticky Toffee Apple Pudding** (2 Wheat, 4, 7, Mc14) **10.00**
Toffee Sauce, Vanilla Ice Cream
- V** **Lemon and Raspberry Arctic Roll** (2 Wheat, 4, 7, 10 Pistachio, Mc13) **11.00**
Pistachio Sponge, Vanilla Meringue, Raspberries, Honeycomb
- White Chocolate and Strawberry Tart** (2 Wheat, 4, 7, Mc13) **11.00**
Vanilla Tart, Whipped White Chocolate Ganache, Strawberries, Passion Fruit Sorbet
- Selection of Homemade Ice Cream and Sorbet** (2 Wheat, 4, 7, Mc13) **2.95**
Ask your server for details **Per scoop**
- Selection of Artisanal Cheese** (2 Wheat, 7, 10 Almond, Pecan, Hazelnut, Walnut, 12, Mc14) **20.00**
Pecan, Dried Fig and Black Butter Soda Bread, Crackers, Homemade Chutney, Quince Paste, Grapes and Celery
- Afternoon Tea** **28.00**
- Cream Tea** **9.00**
- Tea and Cakes** **9.00**



Vegan



Vegetarian



Gluten Free

Allergens

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Bay Bar Cocktails

AVIATION

Bombay Sapphire Gin, Maraschino Liqueur
and Freshly Squeezed Lemon Juice

11.50

COSMOPOLITAN

Absolute Citron Vodka, Triple Sec,
Cranberry Juice, and Freshly Squeezed Lime Juice

11.50

FRENCH 75

Bombay Sapphire Gin, Fresh Lemon Juice and
Sugar Syrup, Topped with Taittinger Brut Champagne

14.50

FRENCH MARTINI

Absolut Vodka, Chambord, Freshly Pressed
Pineapple Juice, Lemon Juice and Fresh Raspberries

11.50

NEGRONI

Bombay Sapphire Gin, Campari
and Martini Rosso

12.00

OLD FASHIONED

Maker's Mark Bourbon, Brown Sugar
and Angostura Bitters

11.50

Bay Bar Cocktails

BRAMBLE

Blackberry Infused Gin, Freshly Squeezed Lemon Juice and Sugar Syrup, Topped with Blackberry Liqueur

11.50

INDICA SIDECAR

The Channel Island's INDICA Rum, Freshly Squeezed Lemon Juice and Apricot Brandy

12.00

OLD NAVY

Captain Morgan Spiced Rum, Dark Rum, Disaronno, Sugar Syrup and Freshly Pressed Lime and Pineapple Juice

12.00

PORN STAR MARTINI

Absolut Vanilla Vodka, Passionfruit Liqueur, Freshly Pressed Pineapple juice, Fresh Lemon Juice, Passionfruit Puree and Vanilla Syrup - Served with a 50ml Shot of Prosecco

13.00

MARGARITA

Jose Cuervo Tequila, Triple Sec, Fresh Lime Juice, Salt Rim

11.50

VELVET VODKA

Absolut Vodka, Single Espresso, Disaronno Velvet Liqueur and Sugar Syrup

12.00

Spritzer Cocktails

HUGO SPRITZ

Tanqueray Gin, Elderflower Cordial,
Prosecco, Soda & Mint

12.50

APEROL SPRITZ

Aperol, Prosecco, Soda & Orange Wheel

12.50

LIMONCELLO SPRITZ

Limoncello, Prosecco, Soda & Lemon Twist

12.50

NEGRONI SPRITZ

Campari, Martini Rosso, Prosecco, Soda
& Orange Wheel

13.50

MARGARITA SPRITZ

Tequila, Triple Sec, Lime Juice, Prosecco
& Lime Wedge

13.50

BAKEWELL FIZZ SPRITZ

Disaronno, Maraschino Liqueur, Prosecco
& Cherry Garnish

13.50

Alcohol-Free

BLUEBERRY MOSCOW MULE

Muddled Fresh Blueberries, Mint, Freshly Squeezed
Lime Juice Topped with Fever Tree Ginger Beer

7.00

TROPICAL PARADISE

Freshly Squeezed Lemon Juice, Sugar Syrup, Mint Leaves,
topped with Pineapple Juice.

7.00

MANGO BELLINI

Freshly Squeezed Orange Juice, Mango Puree Topped
with Fever Tree Soda Water & Lemonade.

7.00

VIRGIN MOJITO

Fresh Lime Juice, Fresh Mint Fever Tree Lemonade,
Club Soda & Sugar Syrup.

7.00

ELDERFLOWER SPRITZ

Elderflower Pressé, Fever Tree Lemonade,
Soda & Mint Leaves

7.00

Hot Drinks

TEA SELECTION

English Breakfast	3.10
Decaffeinated	3.10
Earl Grey	3.30
China Green	3.30
Chamomile	3.30
Peppermint	3.30
Red Berry Tisane	3.30
Assam	3.30
Darjeeling	3.30
Lapsang Souchong	3.30

COFFEE SELECTION

All coffees available as decaffeinated.

Filter Coffee (Pot For 1)	3.20
Flat White	3.50
Americano	3.40
Espresso	3.30
Macchiato	3.50
Double Espresso	3.60
Cappuccino	3.60
Mocha	3.70
Latte	3.70
Hot Chocolate	3.60

Soft Drinks & Mixers

FEVER TREE SELECTION 200ML

Tonic Water	2.95
Light Tonic Water	2.95
Mediterranean Tonic Water	2.95
Ginger Ale	2.95
Ginger Beer	2.95
Elderflower Tonic	2.95
Soda Water	2.95
Lemonade	2.95

SOFT DRINKS

Coca Cola (200ml)	2.80
Diet Coca Cola (200ml)	2.80
J2O Apple & Mango (275ml)	3.45
J2O Orange & Passion Fruit (275ml)	3.45
J2O Apple & Raspberry (275ml)	3.45
Britvic 55 (200ml)	3.45
Britvic Orange (150ml)	2.85
Britvic Tomato Juice (150ml)	2.95
Red Bull (250ml)	4.55
Cordial Dash	0.80

WATER

Hildon Still / Sparking (330ml)	2.50
Hildon Still / Sparking (750ml)	4.50

House Wine Selection

CHAMPAGNE

125ml Glass 37.5cl Bottle 75cl Bottle

Taittinger Brut, N.V. Grape

Grape Type: 40% Chardonnay, 30% Pinot Noir, 30% Pinot Meunier

16.50 52.00 80.00

Taittinger Brut, Prestige Rosé N.V.

Grape Type: 70% Pinot Noir, 30% Chardonnay

19.50 60.00 110.00

SPARKLING

125ml Glass 37.5cl Bottle 75cl Bottle

Prosecco Botter, DOC, N.V.

Veneto, Italy

Grape Type: Glera

6.75 - 27.00

WHITE

175ml Glass 250ml Glass 75cl Bottle

Pinot Grigio, Primi Soli, DOC, 2022

Veneto, Italy

Grape Type: Pinot Grigio

7.20 10.20 26.00

Sauvignon Blanc, Pasquiers, 2022

Languedoc, France

Grape Type: Sauvignon Blanc, Vermentino

7.50 10.50 27.00

Chardonnay, Pierre Lacasse, 2022

Vin de France

7.90 11.20 28.00

House Wine Selection

ROSE

175ml Glass 250ml Glass 75cl Bottle

Pinot Grigio Blush, Primi Soli, DOC, 2022
Veneto, Italy

7.20 10.20 26.00

Grenache, Villa Blanche, Calmel & Joseph, 2022
Languedoc-Roussillon, France

8.10 11.20 29.00

RED

Cabernet Sauvignon, Louis Eschenauer, 2022
Languedoc- Roussillon, France
Grape Type: Cabernet Sauvignon

7.00 10.00 25.00

Malbec, Les Volets, 2022
Languedoc-Roussillon, France
Grape Type: Malbec

7.20 10.20 26.00

Merlot, Domaine De La Baume, 2022
Languedoc-Roussillon, France
Grape Type: Merlot

7.50 10.50 27.00

SWEET WINE

175ml Glass 250ml Glass 75cl Bottle

Piesporter Michelsberg, Schmitt Sohne
Mosel, Germany

6.70 9.60 24.00

Spirits

ARMAGNAC 25 ML

1991 Baron G. Legrand	9.00
1987 Baron G. Legrand	11.00
1982 Baron G. Legrand	13.00

COGNAC 25 ML

Courvoisier VSOP	6.10
Remy Martin VSOP	6.70
Remy Martin XO Excellence	19.00

CALVADOS 25 ML

Chateau du Breuil VSOP	5.20
Chateau du Breuil 8 Year Old	6.50
Chateau du Breuil 15 Year Old	9.25

RUM 25 ML

Bacardi Superior	4.00
Captain Morgan Dark Rum	4.10
Captain Morgan Spiced Rum	4.20

THE CHANNEL ISLANDS LIQUOR CO 25 ML

Indica Rum	5.90
Indica Spiced Rum	5.80

CARIBBEAN RUM 25 ML

Kraken Spiced Rum	4.70
Malibu	4.00

SHERRY 25 ML

Croft Original	3.80
Harvey's Bristol Cream	3.90
Harveys Amontillado	3.90
Tio Pepe Sherry	4.00

Whiskey

BLENDING SCOTCH 25ML

Famous Grouse	4.00
Johnnie Walker Black Label	5.25

SINGLE MALT 25ML

Speyburn 10 Years Old	5.00
Old Pulteney 12 Years	5.20
Talisker 10 Years	6.00
Glenfiddich Reserve 12 Years	5.70
Dalwhinnie 15 Years	7.50
Old Pulteney 15 Years	11.00
Balvenie Portwood 21 Years	23.00

IRISH 25ML

John Jameson	4.10
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BOURBON 25ML

Makers Mark	5.70
Jack Daniel's	4.30
Bulleit Bourbon	5.80

CANADIAN 25ML

Canadian Club	4.00
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SPIRIT OF NEW ORLEANS 25ML

Southern Comfort	4.15
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The menu is set against a background of botanical illustrations, including various leaves and citrus fruits like lemons and oranges. The word 'Gin' is written in a large, elegant, cursive script at the top center.

Gin

25 M L

Bombay Sapphire	4.10
Brockmans	5.60
Pink Gin	4.00
Hendrick's	5.10
Monkey 47	6.75
Non-Alcoholic Gin	3.50
Tanqueray No. 10	5.15
Whitley Neill Pink Grapefruit	4.15
Whitley Neill Pink Rhubarb & Ginger	4.15

HOME GROWN JERSEY GIN

SEA LIFE

Sea Life Hibiscus & Lime	4.80
Sea Life Old Tom: Orange Infused	4.80

WHEADON'S GIN

Yuzu, Lemongrass & Green Tea	4.75
Rock Samphire & Pink Grapefruit	4.75
Pink Granite	4.60

Vodka

25 M L

Absolut	4.10
Belvedere	6.15
Grey Goose	5.65
Grey Goose VX	9.50

Liqueurs

2 5 M L

Disaranno	4.00
Disaranno Velvet (50ml)	6.10
Arches Peach Schnapps	4.00
Bailey's Irish Cream (50ml)	5.10
Benedictine	4.50
Chambord Raspberry Liqueur	4.00
Cointreau	4.15
Crème de Menthe	4.00
Drambuie	4.20
Glavya	4.50
Grand Marnier Red	4.50
Limoncello (50ml)	5.60
Sea life Limoncello (50ml)	6.30
Tia Maria	4.50
Kahlua	4.20
Campari	4.80

Shots

2 5 M L

Tequila Rose	4.00
Jose Cuervo Bianco	4.50
Jägermeister	4.00
Sambuca	4.00
Sambuca Raspberry	4.10
Sourz Apple	3.50

Beer

DRAUGHT BEERS

	1/2 Pint	Pint
Birra Moretti 4.6%	3.10	6.30
Madri 4.6%	3.00	6.15
Liberation, Best Bitters 3.6%	2.65	5.30
Waverider Pale Ale 4.2%	2.90	5.80

ALE

Liberation Ale 4% (500ml)	6.90
Guinness 4.1% (440ml)	5.20

BOTTLED BEERS

Corona 4.5% (330ml)	5.00
Peroni 5.1% (330ml)	5.10
Asahi 5% (330ml)	5.50
Brewdog Punk IPA (330ml)	5.90

ALCOHOL FREE BEER

Heineken 0% (330ml)	4.25
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CIDERS

Thatchers Gold (500ml)	6.95
Old Mout Cider (500ml)	6.80