

GRILL & BAR

Lunch 12:00 - 2:30pm

Dinner 6:15pm - 9:00pm

STARTERS

Soup of the Day

Served with French bread

7.00

Button Mushrooms Viennoise

With a touch of garlic & tartare sauce

8.25

Honeydew Melon

Presented with a selection of exotic fruits

8.50

Prawn & Grapefruit Cocktail

Served with Marie Rose sauce

10.75

Moules à la Dolphin

Served with chips

18.50

Jersey Oysters

Six - 13.25

Twelve - 21.00

Natural or grilled with garlic butter if preferred

CHARCOAL GRILLS

Served with tomato & mushrooms

Dolphin Burger

With cheese, bacon & fried egg

15.50

Pork Chop

17.50

Best End Lamb Cutlets

19.75

Chicken Kebab

With a touch of garlic

21.50

Mixed Grill

With lamb, pork & beef

21.50

Pan-Fried Calves Liver

With mash potato, bacon & onions

21.75

Picadinho Madeira Style

Beef or chicken

23.50

Entrecote Steak

24.50

Surf & Turf

Ribeye steak with king prawns with garlic butter

27.75

T-Bone Steak

29.50

Served with French fries or boiled potatoes & vegetables or salad

Grilled fish

Fried scampi

With tartare sauce

17.50

Battered cod fillet

17.50

Portuguese sardines

17.50

King prawns & moules

With garlic butter

22.50

Grilled fillet of jersey plaice

19.75

Grilled king prawns

21.00

With garlic butter

Mixed fish

With salmon, cod & sea bass

21.75

Salmon

Presented with mixed seafood sauce

22.50

Sea bass & noodles

22.75

Lobster (starting from)

half - 26.50

Whole - 48.50

Served with french fries or boiled potatoes & vegetables or salad

CHEF'S SPECIALS

From our charcoal grill - served on a skewer
All with a touch of salt & garlic,
served with polenta or chips & salad or vegetables

🇧🇷 Madeira Style Espetada 🇧🇷

Beef 27.50

Chicken 23.75

Beef & Prawns 28.00

Scallops with Bacon 28.00

Steak on Rock 2 persons 58.50

SIDE ORDERS

Basket of Bread & Butter 4.50

Side Salad 5.50

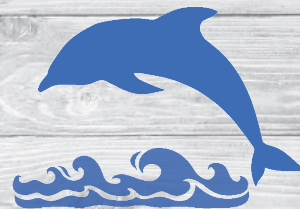
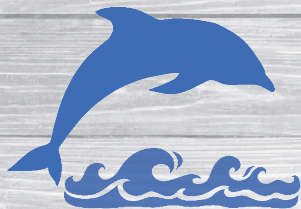
Basket of Garlic Bread 5.50

Choice of Vegetables 6.50

Mushrooms 6.50

Basket of French Fries 6.50

If you have any allergies or intolerances please inform a member of staff



Lunch 12:00 - 2:30pm
Dinner 6:15pm - 9:00pm

OMELETTES

Mushroom, Ham, Cheese, Plain	16.50
Prawns	17.50

Served with French fries, boiled potatoes or salad

PASTAS

Lasagne	16.50
<i>Served with French fries</i>	
Spaghetti Bolognese	15.00
Seafood Spaghetti	16.75

VEGETARIAN DISHES

Cannelloni Italienne	14.50
Fettucine Napoletana	14.50

COLD DISHES

Served with Salad

Tuna, Ham, Chicken, Beef,	
Ploughman's Pate or Cheese	14.50
Prawn Salad	17.50

KIDS FAVOURITES

Fish Goujons, Sausages or	11.25
Battered Chicken Fillets	
<i>Served with French fries</i>	

JACKET POTATOES

With various fillings

Coleslaw Salad, Tuna Mayonnaise or	
Cheddar Cheese	9.50
Prawns & Marie Rose Sauce	10.50

SWEETS & COFFEE

Dairy Ice Cream	5.00
Choice of Sweets	7.50
Plate of Cheese & Biscuits	9.75
Large Cup of Coffee	3.50
Espresso	3.20
Cappuccino	3.75
Liqueur or Spirit Coffee	9.50

SANDWICHES

Served from 12.00 to 2.30pm

Bacon Roll	6.50
<i>With egg</i>	
Ham, Cheese, Beef or Tuna	8.25
<i>White or brown bread</i>	
Smoked Salmon or	
Greenland Prawns	10.25
Steak & Fried Onions Baguette	14.50
<i>Served with chips</i>	

SEE OUR BLACKBOARD FOR DAILY SPECIALS

WHITE & SPARKLING

Bin No. Bottle

13.	Tierra Alta, Sauvignon Blanc	23.50
	<i>Delicious fruit balanced by a clean and fresh natural acidity</i>	
14.	Muscadet, Sèvre et Maine Sur Lie, "Chateau de la Jannière"	23.50
	<i>Dry, clean and crisp.</i>	
20.	Pinot Grigio, Principato	23.00
	<i>Soft fruity and full of flavour. Delicious.</i>	
22.	Chardonnay, Willowglen	25.00
	<i>Intense tropical fruit flavour's, full bodied and fresh,</i>	
21.	Gavi di Gavi, "Nuovo Quadro"	30.50
	<i>Complex, with a touch of minerality and refreshing acidity.</i>	
5.	Prosecco 'Lunetta', Cavit	27.50
	<i>A deliciously light and fruity Prosecco.</i>	
17.	Macon Lugny, "Les Genièvres", Louis Latour	33.50
	<i>Fullish attractive Chardonnay flavour.</i>	

ROSÉ WINES

8.	Cabernet d'Anjou, Domaine des Cèdres	23.50
	<i>Medium dry, distinctively fruity.</i>	
11.	Mateus Rosé, Sogrape	23.50
	<i>Popular dryish pink, slightly petillant. From Northern Portugal.</i>	
9.	Chateau La Deidière, Rosé	28.50
	<i>Dryish and full of South of France warmth and flavour.</i>	
7.	Pure Mirabeau, Rosé	29.50
	<i>Sun-soaked fruity aromas, notes of pink grapefruit and berries, minerality and fresh acidity.</i>	

RED WINES

29.	Tierra Alta, Merlot	23.50
	<i>Smooth round and fruity, appealingly soft.</i>	
41.	Cape Heights, Shiraz	25.00
	<i>Bright deep ruby red, fairly firm, dry but not lean. Good weight and length, distinctive.</i>	
34.	Côtes Du Rhône, "Noble Dame des Treilles"	24.50
	<i>Typical southern warmth and roundness, with good structure.</i>	
37.	Vega del Rayo, Reserva	26.50
	<i>Marvellous value for such stylish individuality.</i>	
43.	Malbec, Cristobal 1492	26.00
	<i>Such an easy drinking style. Rich with black fruit, spice and plum aromas and flavours.</i>	
42.	Cabernet Sauvignon, Ventisquero	26.50
	<i>An astonishingly good Chilean Cabernet showing aromatic berries and molasses.</i>	

EXTENSIVE WINE LIST AVAILABLE ON REQUEST

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