

GRILL MENU

RESTAURANT

Starters

- Soup of the Day** 7.50
Served with French bread, butter
- Button Mushrooms Viennoise** 8.50
With a touch of garlic & tartare sauce
- Honeydew Melon** 8.50
Presented with a selection of exotic fruits

- Greenland Prawn & Grapefruit Cocktail** 11.50
Served with Marie Rose sauce
- Moules à la Dolphin** 18.50
Special sauce of cream, tomato & garlic
Served with chips
- Jersey Oysters** six - 13.50
twelve - 25.00
Natural or grilled with garlic butter if preferred

Charcoal Grills

Served with French fries or boiled potatoes & vegetables or salad

- Belly Pork** 18.50
Madeira wine sauce
- Best End Lamb Cutlets** 19.75
Mint sauce
- Chicken Kebab** 21.50
With a touch of garlic
- Mixed Grill** 22.50
With lamb, pork & beef
- Pan-Fried Calves Liver** 22.50
Bacon, onions, gravy
- Entrecote Steak** 24.50
Grilled tomato, mushrooms
- Surf & Turf Rib-eye Steak** 28.50
King prawns & garlic butter
- T-Bone Steak** 29.50
Grilled tomato & mushrooms

Chef's Specials

- Burger a la Dolphin** 16.50
Cheese, bacon, fried egg, chips, salad
- Picadinho Madeira Style** 24.50
(Chicken or beef)
French fries, tomato & olives in red wine sauce
- Steak on Rock 2 persons** 65.50

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 28.50
- Chicken 23.75
- Beef & Prawns 29.50
- Scallops with Bacon 29.50

Fish

- Fried Scampi** 17.50
With chips, tartare sauce, lemon
- Battered Cod Fillet** 18.50
With chips, peas, tartar sauce
- Fillet of Seabass** 22.75
With noodles, stir-fried vegetables

Grilled Fish

All served with French fries or boiled potatoes & vegetables or salad

- Grilled Portuguese Sardines** 18.50
With sea salt
- Grilled Fillet of Jersey Plaice** 19.75
With tartare sauce, lemon
- Grilled King Prawns** 21.00
With garlic butter
- Grilled Fillet of Salmon** 22.75
With seafood sauce

Shellfish

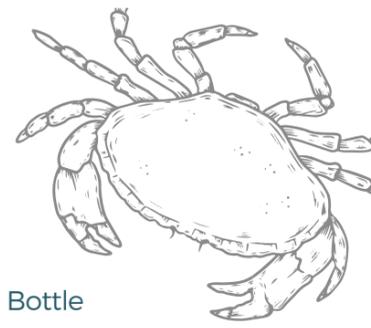
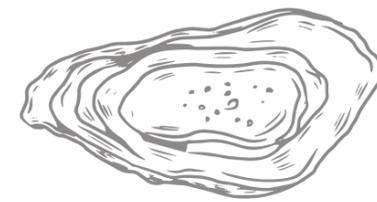
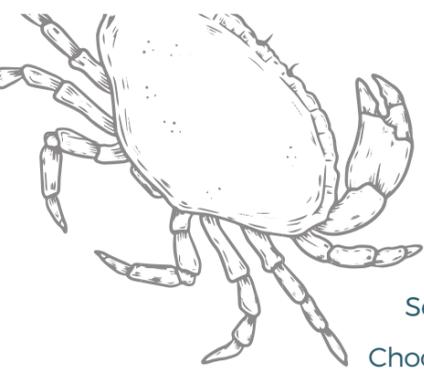
- Half Cold Lobster** from - 27.00
Salad, boiled potatoes
- Whole Lobster (grilled or cold)** from - 50.00
Salad, boiled potatoes
- Plateau Fruit de Mer** from - 57.50
Half lobster, King prawns, gambas, oysters, scallops, moules, shell on prawns
- Rendez-vous de Crustaces Dolphin** from - 35.00
King prawns, oysters, moules, shell on prawns, gambas - served in white wine and garlic sauce

Side Orders

- Basket of Bread & Butter** 4.50
- Side Salad** 5.50
- Choice of Vegetables** 3.50
- Fried Mushrooms** 6.50
- Basket of Chips topped with Parmesan** 6.50
- Basket of Garlic Bread** 5.50
- Basket of Garlic Bread tomato & cheese** 6.50
- Extra Sauces - pepper, mushroom, garlic butter** 2.50

LUNCH 12:00 - 2:30 / DINNER 6:15 - 9:00

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Omelettes

Served with French fries, boiled potatoes or salad

- Choose from Mushroom, Ham, Cheese, Plain 17.50
- Greenland Prawns 18.50

Pastas

- Lasagne served with French fries 17.50
- Spaghetti Bolognese 16.50
- Seafood Spaghetti 18.50

Vegetarian Dishes

- Cannelloni Italiane 15.50
- Fettucine Napoletana 15.50

Cold Dishes

Served with salad

- Tuna, Ham, Chicken, Beef, Ploughman's Paté or Cheese 16.50
- Prawn Salad 18.50

Kids Favourites

Served with French fries

- Fish Goujons, Sausages or Battered Chicken Fillets 12.50

Jacket Potatoes

With various fillings

- Coleslaw Salad, Tuna Mayonnaise or Cheddar Cheese 10.50
- Prawns & Marie Rose Sauce 12.50

Sandwiches

Served from 12.00 to 2.30pm

- Bacon Roll 6.75
add egg +0.50
- Ham, Cheese, Beef or Tuna 8.50
White or brown bread
- Smoked Salmon or Greenland Prawns 10.50
- Steak & Fried Onions Baguette 14.50
Served with chips

SEE OUR BLACKBOARD FOR DAILY SPECIALS

Sweets & Coffee

- Dairy Ice Cream 5.00
- Choice of Sweets 7.50
- Plate of Cheese & Biscuits 9.75
- Large Cup of Coffee 2.75
- Espresso 2.75
- Cappucino 3.00
- Liqueur or Spirit Coffee 9.75

GRILL MENU

WINE LIST

White & Sparkling

- | Bin No. | | Bottle |
|---------|---|--------|
| 13. | Bravio, Sauvignon Blanc
Delicious fruit balanced by a clean and fresh natural acidity | 23.50 |
| 14. | Muscadet, Sèvre et Maine Sur Lie, "Chateau de la Jannière"
Dry, clean and crisp. | 24.50 |
| 20. | Pinot Grigio, Principato
Soft fruity and full of flavour. Delicious. | 23.50 |
| 22. | Chardonnay, Willowglen
Intense tropical fruit flavour's, full bodied and fresh, | 26.50 |
| 21. | Gavi di Gavi, "Nuovo Quadro"
Complex, with a touch of minerality and refreshing acidity. | 32.50 |
| 5. | Prosecco 'Lunetta', Cavit
A deliciously light and fruity Prosecco. | 27.50 |
| 17. | Macon Lugny, Louis Latour
Fullish attractive Chardonnay flavour. | 35.00 |

Rosé Wines

- | Bin No. | | Bottle |
|---------|--|--------|
| 8. | Cabernet d'Anjou,
Domaine des Cèdres
Medium dry, distinctively fruity. | 23.50 |
| 11. | Mateus Rosé, Sogrape
Popular dryish pink, slightly petillant. From Northern Portugal. | 24.50 |
| 9. | Chateau La Deidière, Rosé
Dryish and full of South of France warmth and flavour. | 28.50 |
| 7. | Pure Mirabeau, Rosé
Sun-soaked fruity aromas, notes of pink grapefruit and berries, minerality and fresh acidity. | 32.50 |

Red Wines

- | | | |
|-----|---|-------|
| 29. | Bravio, Merlot
Smooth round and fruity, appealingly soft. | 23.50 |
| 41. | Cape Heights, Shiraz
Bright deep ruby red, fairly firm, dry but not lean. Good weight and length, distinctive. | 25.00 |
| 34. | Côtes Du Rhône, "Noble Dame"
Typical southern warmth and roundness, with good structure. | 25.00 |
| 37. | Vega del Rayo, Reserva
Marvellous value for such stylish individuality. | 26.50 |
| 43. | Malbec, Cristobal 1492
Such an easy drinking style. Rich with black fruit, spice and plum aromas and flavours. | 27.50 |
| 42. | Cabernet Sauvignon, Ventisquero
An astonishingly good Chilean Cabernet showing aromatic berries and molasses. | 26.50 |

Extensive Wine List Available On Request

