

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

STARTERS

Soup of the Day	6.25	Prawn & Grapefruit Cocktail	9.25
<i>Served with French bread</i>		<i>Served with Marie Rose sauce</i>	
Button Mushrooms Viennoise	7.25	Moules à la Dolphin	16.50
<i>With a touch of garlic & tartare sauce</i>		<i>Served with chips</i>	
Honeydew Melon	7.85	Jersey Oysters	Six - 11.75 Twelve - 19.00
<i>Presented with a selection of exotic fruits</i>		<i>Natural or grilled with garlic butter if preferred</i>	

CHARCOAL GRILLS

Served with tomato & mushrooms

Burger	13.75
Pork Chop	15.75
Best End Lamb Cutlets	18.00
Chicken Kebab	19.00
<i>With a touch of garlic</i>	
Mixed Grill	19.00
<i>With lamb, pork & beef</i>	
Pan-Fried Calves Liver	19.75
<i>With bacon & onions</i>	
Picadinho Madeira Style	20.50
<i>Beef or chicken</i>	
Entrecote Steak	21.75
Surf & Turf	22.50
<i>Ribeye steak with king prawns with garlic butter</i>	
T-Bone Steak	25.75

Served with French fries or boiled potatoes & vegetables or salad

GRILLED FISH

Fried Scampi	15.00
<i>With tartare sauce</i>	
Battered Cod Fillet	15.00
Portuguese Sardines	15.50
King Prawns & Moules	18.50
<i>With garlic butter</i>	
Grilled Fillet of Jersey Plaice	18.75
Grilled King Prawns	18.00
<i>with garlic butter</i>	
Mixed Fish	18.75
<i>With salmon, cod & sea bass</i>	
Salmon	19.75
<i>Presented with mixed seafood sauce</i>	
Sea Bass	18.75
Grilled Jersey Plaice	19.50

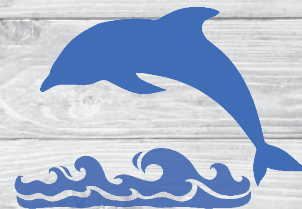
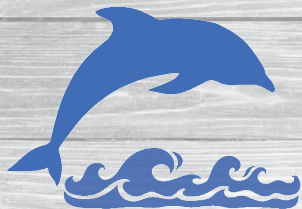
Served with French fries or boiled potatoes & vegetables or salad

SHELLFISH SPECIALITIES

Shell on Prawns	11.50
<i>With brown bread & butter</i>	
Surprise of Shellfish	16.75
<i>Smoked salmon & smoked meats</i>	
Whole Crab Mayonnaise	22.50
Lobster	half 21.50/ whole 33.00
<i>Grilled or cold</i>	
Plateau Fruit de Mer	from 46.00
<i>For one person or to share</i>	

SIDE ORDERS

Basket of Bread & Butter	3.00
Choice of Vegetables	5.75
Mushrooms	5.75
French Fries	5.75
Side Salad	4.50
Basket of Garlic Bread	4.50



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OMELETTES

Mushroom, Ham, Cheese, Plain 13.50
Prawns 13.75

Served with French fries, boiled potatoes or salad

PASTAS

Lasagne 13.00
Served with French fries
Spaghetti Bolognese 13.00
Seafood Spaghetti 14.75

VEGETARIAN DISHES

Cannelloni Italienne 12.00
Fettucine Napoletana 12.00
Todays Chef Special 15.75

COLD DISHES

Served with Salad

Tuna, Ham, Chicken, Beef,
Ploughman's Pate or Cheese 12.75
Prawn Salad 15.00

KIDS FAVOURITES

Fish Fingers, Sausages or
Chicken Nuggets 9.75
Served with French fries

JACKET POTATOES

With various fillings

Coleslaw Salad, Tuna Mayonnaise or
Cheddar Cheese 8.25
Prawns & Marie Rose Sauce 9.25

SWEETS & COFFEE

Dairy Ice Cream 5.25
Choice of Sweets 6.25
Plate of Cheese & Biscuits 8.25
Large Cup of Coffee 2.80
Espresso 2.60
Cappucino 2.80
Liqueur or Spirit Coffee 7.50

SANDWICHES

Served from 12.00 to 2.15pm

Bacon Roll 5.25
With egg - 40p extra
Ham, Cheese, Beef or Tuna 6.50
White or brown bread
Smoked Salmon or
Greenland Prawns 8.50
Steak & Fried Onions on 11.75
French bread with chips

SEE OUR BLACKBOARD FOR DAILY SPECIALS

WHITE WINES

Vintage Bottle

Bin No.

13. Tierra Alta, Sauvignon Blanc 2017 20.00
Delicious fruit balanced by a clean and fresh natural acidity
14. Muscadet, Sèvre et Maine Sur Lie,
"Chateau de la Jannière" 2016 21.25
Dry, clean and crisp.
21. Pinot Grigio, Principato 2016 21.25
Soft fruity and full of flavour. Delicious.
23. Chardonnay Black Label,
McGuigan Wines 2016 23.00
Intense tropical fruit flavour's, full bodied and fresh,
26. Sauvignon Blanc, Los Boldos 2015 23.00
*A round very fruity white varietal blend.
Dryish, with depth and good balance.*
6. Prosecco 'Lunetta', Cavit N.V. 24.50
*A deliciously light and fruity Prosecco with hints
of apple and peach on the nose and fresh,
softly sparkling palate.*
17. Macon Lugny, "Les Genièvres",
Louis Latour 2016 26.50
Fullish attractive Chardonnay flavour.

ROSÉ WINES

9. Cabernet d'Anjou,
Domaine des Cèdres 2014/15 21.00
Medium dry, distinctively fruity.
12. Mateus Rosé, Sogrape N.V. 21.00
*Popular dryish pink, slightly petillant.
From Northern Portugal.*
10. Chateau La Deidière,
Rosé Provence 2016 24.00
Dryish and full of South of France warmth and flavour.

RED WINES

53. Malbec Trivento 2014/15 20.25
Aromas of cherry and raspberries.
28. Tierra Alta, Merlot 2016/17 20.50
Smooth round and fruity, appealingly soft.
44. Cape Heights, Shiraz 2016 21.00
*Bright deep ruby red, fairly firm, dry but not lean.
Good weight and length, distinctive.*
35. Côtes Du Rhône,
"Noble Dame des Treilles" 2015 21.50
*Typical southern warmth and roundness,
with good structure.*
39. Vega del Rayo,
"Vendimia Seleccionada" 2015 21.50
Marvellous value for such stylish individuality.
46. Beefsteak Club "Meaty Malbec" 2016 22.00
*This deep, vibrant Malbec has an intense nose of plum and
dark chocolate. Spicy, juicy and richly layered with well
integrated oak and fine-grained tannins.*
45. Cabernet Sauvignon, Los Boldos 2014 23.00
Dark ruby colour, plenty of ripe flavours.

EXTENSIVE WINE LIST AVAILABLE ON REQUEST