

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

STARTERS

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

CHARCOAL GRILLS

Served with tomato & mushrooms

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

Served with French fries or boiled potatoes & vegetables or salad

GRILLED FISH

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

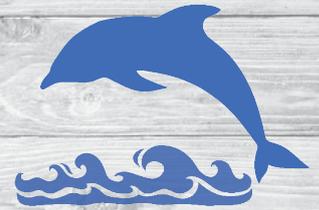
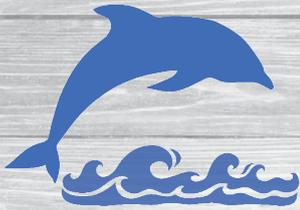
Served with French fries or boiled potatoes & vegetables or salad

SHELLFISH SPECIALITIES

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

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
Spaghetti Bolognese 13.00
Seafood Spaghetti 14.75

Served with French fries

VEGETARIAN DISHES

Cannelloni Italiane 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