

champagne & sparkling wines

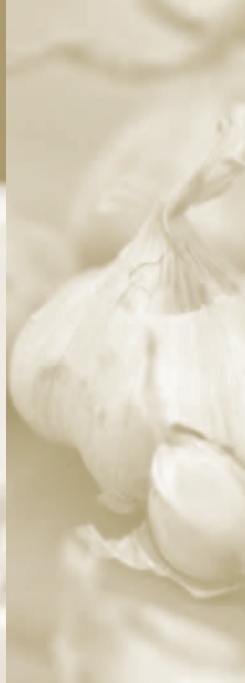
Castellblanch, Rosado Brut Reserva, Cava	Spain	£18.50
this refreshing pink sparkler has red fruit flavours & a hint of sweetness		
Laurent-Perrier Brut	France	£44.00
high quality, elegant Champagne with classy floral hints & long finish		
House Champagne, (J. Lemoine) Brut	France	£36.00
a classy well balanced Champagne with a great yeasty taste & delicious small bubbles		
Cuvee Rosé Laurent-Perrier	France	£64.00
a fabulous rose Champagne, bursting with fresh summer fruits, along with a toasty finish		
CastellBlanch Carat, Brut, Cava	Spain	£17.50
an elegant crisp & fresh sparkling wine from Spain's best region for Cava		
Taittinger, Brut, Prestige Rosé	France	£48.00
a wine for both early & late evening, a delicious accompaniment to fruit desserts		

white wines

Sauvignon Blanc, Lazy Lizard	France	£13.95
this is a wine with powerful aromas & a lingering fruit yet crisp finish		
Muscadet, de Sevre et Maine, La Cassemichere	France	£15.90
fresh & crisp with good fruit & balanced acidity, serve with shellfish & seafood	175ml	£3.85
	250ml	£5.35
White Rioja, Marques de Caceres, Seco	Spain	£15.95
a fresh & aromatic wine expressing intense fruit flavours combined with a light floral finish		
Pinot Grigio, Italia	Italy	£15.50
dry but very fruity, an ideal apéritif, or with pasta & spicy dishes	175ml	£3.75
	250ml	£5.25
Semillon-Chardonnay, Aldridge Estate	Australia	£14.50
citrus fruit flavours with hints of peach & subtle spicy oak notes		
Macon Lugny, Les Genievres, Louis Latour	France	£17.80
made from Chardonnay, very popular with fish & white meats		
Sauvignon Blanc, Norte Chico	Chile	£12.35
dry & crisp with tropical fruit flavours	175ml	£3.10
	250ml	£4.30
Chenin Blanc, Brown Brothers	Australia	£14.90
just off dry with lots of fruit, goes well with fish, spicy dishes & pastas		
Chardonnay, Norte Chico	Chile	£12.35
satisfying uncooked chardonnay, with aromas of green apples & exotic fruit	175ml	£3.10
	250ml	£4.30
Sauvignon Blanc, Marlborough, Oyster Bay	New Zealand	£17.50
zesty & aromatic with lots of lively, penetrating fruit characters		

Rosé Wines

White Zinfandel, Jack Rabbit	California	£13.95
just off dry with plenty of fruit, very versatile	175ml	£3.45
	250ml	£4.80
Rioja, Marques de Caceres, Rosé	Spain	£15.25
an excellent wine to drink with most foods or just on its own, perfect for a summers day! ...		
Merlot Rose, Norte Chico	Chile	£12.35
a very refreshing & soft palate with summer fruit flavours	175ml	£3.10
	250ml	£4.30



We accept most major credit cards, cash and Euro notes. Sorry no cheques.



All our prices include GST

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menu

before the bench

MEZZE

Graze on a selection of dishes each served with crostinni & toasted pitta bread

Choose any 3 from below £7.95

Hummus
Chilli Olives & Feta with Mint
Tzatziki
Tomatini
Sun Blush Tomatoes & Pickled Pepperdew Peppers
Baba Ghannouj
Taramasalata

Extra choices £1.95 each

Roasted Chorizo & Baby Onions
Duck Rillet & Gherkin
Parma Ham & Melon
Garlic Sausage & Sauerkraut

Extra choices £2.95 each

SMALLER DISHES TO START

Duck Rillette £4.25
with dressed salad & cornichons

Fresh Homemade Soup £3.95
with rustic bread & Jersey butter (V)

Potted Jersey Crab £5.50
with Jersey butter spiced with nutmeg & bay leaf, served with wholemeal toast

Baked Field Mushroom £4.95
with Stilton, spinach & herb crumb (V)

Seafood Chowder £4.50
smoked haddock, prawns & mussels finished with thick Jersey cream, served with crusty bread

Smooth Chicken Liver Parfait £4.95
served with Melba toast

Scottish Smoked Salmon £5.25
with radish, orange & chilli

if your honour pleases

SALADS less more

Classic Caesar Salad £5.45 £7.45
Cos lettuce, garlic croutons, anchovies, Parmesan flakes & creamy Caesar dressing (V)

with Char-grilled Chicken £5.95 £8.95

with Spiced Crispy Duck £6.25 £9.25

Greek Marinated Feta Cheese Salad £5.50 £8.50
with olives & peppers, on a bed of crisp lettuce, red onions, diced tomatoes & cucumber (V)

Creamy Wensleydale, Crisp Green Apple & Marinated Walnut Salad (V) £5.20 £7.20

Paysanne Salad £5.45 £7.45
artichoke hearts, smoked bacon, sun-blush tomatoes, olives & baby potatoes (V)

Cock & Bottle Fresh Seafood Salad £12.95
Jersey crab, prawns, Scottish smoked salmon & lemon mayonnaise

MOULES

Fresh Jersey Moules with crusty bread, Jersey butter & your choice of sauce...More...is served with Fries

Steamed in White Wine & Shallots £6.85 £8.95
finished with Jersey cream, fine herbs & a hint of garlic

Mild Curry Sauce £6.85 £8.95
with coconut, mango & fresh coriander

Cider & Crisp Smoked Bacon Lardons £6.85 £8.95

BROCHETTES

Succulent marinated char-grilled skewers served with Hasselback potatoes & salad garnish

less more

Monkfish, Scallops & King Prawns £6.95 £11.95

Provençale Vegetables £5.95 £8.95

Lamb with Garlic & Rosemary £6.95 £9.95

Spiced Chicken & Peppers £6.95 £9.95

BOARDS IDEAL FOR SHARING

Charcuterie Board £10.95

perfect with a glass of wine or two, a selection of cured meats with homemade chutney, French bread & Jersey butter

Fromagerie Board £10.95

ideal for grazing with a glass of wine, a selection of cheeses with grapes, homemade chutney, French bread & Jersey butter

LARGER DISHES

The Cock & Bottle Double Steak Burger £8.95

two seasoned minced steak burgers served in a toasted sesame bun with bacon, cheese, tomato relish, salad garnish & fries

Deep Fried Cod in Mary Ann Beer Batter £8.80

with homemade rustic tartare sauce, chunky chips & minted pea puree

8oz Prime Entrecote Steak £11.95

grilled field mushroom, tomato, fries & watercress butter

Seafood Paella £9.25

with prawns, mussels, squid, spicy chorizo & saffron

Cock & Bottle Boozy Pie £9.95

chicken, ham, leek & Oloroso sherry with baby Jersey potatoes & seasonal vegetables

Whole Tail Scampi £8.95

in chilli & coconut tempura batter with fries, Asian slaw & Thai dipping sauce

FRESHLY MADE CLUB SANDWICHES

Choose from white or whole grain bread, served with salad garnish & kettle chips

Mature Cheddar Cheese & Spiced Tomato Chutney (V) £5.50

Prawns with Cock & Bottle's Own Cocktail Sauce £6.50

Chicken, Crisp Bacon, Lettuce & Creamy Parmesan Dressing £6.95

Roast Rib of Beef & Horseradish £6.50

Smoked Salmon with Cream Cheese £6.50

Jersey Crab & Lemon Mayonnaise £6.95

SIDE ORDERS (v)

French Fries £2.75

Hasselback Potatoes £2.25

Crisp Salad with French Dressing £2.75

Seasonal Vegetables £2.75

Basket of Bread & Jersey Butter £1.80

Garlic Bread £2.50

Garlic Bread with Melted Cheese £3.50

summing up

Crème Brûlée

Sticky Toffee Pudding
with hot fudge sauce & Jersey vanilla ice cream (V)

Chocolate Orange Mousse (V)

Selection of Jersey Ice creams £3.95 each

i rest my case

BARISTA

Café Noir £1.50

Café au Lait £1.75

Mug of Black Coffee £1.70

Mug of White Coffee £2.10

Americano £1.95
black coffee made with a double espresso

Cappuccino £2.15
Italian classic with textured milk & espresso

Double Cappuccino £2.95
more coffee, more milk & more cup

Espresso £1.80

Double Espresso £2.75

Flat White £2.25
full flavoured coffee with a velvety smooth texture

Café Latte £2.25
milky Italian coffee served in a tall glass

Macchiatio £1.95
Espresso topped with a hint of foam

Hot Mocha £2.35
milky latte with a hint of chocolate

Mug of Hot Chocolate £2.65
luxurious rich & creamy with a chocolate flake

Small Hot Chocolate £1.95
cup of hot chocolate with a flake

Extra Shot £0.95
add an extra caffeine kick of our finest blend

Mug of Tea £1.30

Teas & Infusions from £1.45
breakfast blend, Earl Gray, Darjeeling Ceylon, Mint, Fruit & Camomile

red wines

Shiraz/Cabernet, Aldridge Estate, Australia £14.60
red berry aromas soft & fruity, but quite full bodied, goes well with meats & cheeses

Shiraz, Bakers Station, Franschhoek Cellars, South Africa £15.60
plum coloured wine with black fruit aromas, vineyard owned by Boschendal wines 175ml £3.75 250ml £5.25

Cotes du Rhone Villages, Bishop's, France £15.25
juicy, peppery with lovely plummy fruit, good with pastas, pizzas or cheese

Shiraz, Lazy Lizard, France £13.95
fuller bodied with a touch of spice & soft tannins

Cabernet-Sauvignon, Norte Chico, Chile 12.35
medium weight juicy red wine with hints of blackcurrant 175ml £3.10 250ml £4.30

Rioja, Marques de Caceres, Crianza, Spain £17.25
Spain's top producer, well balanced, a good partner for lamb & roasts

Merlot, Norte Chico, Chile £12.35
medium bodied with rich dark plummy fruits & soft tannins 175ml £3.10 250ml £4.30

Pinot Noir, Casillero del Diablo, Concha Y Toro, Chile £16.20
this wine seduces with elegance & finesse, excellent with white meats & oily fish



If you have any special dietary requirements please ask our staff, many dishes are gluten free & we have soya spread & gluten-free bread available

All our prices include GST