

COPENHAGEN DRINKS

Brandy

Courvoisier xxx	£4.50
Pere Magloire/xo	£4.50/£6.50
Remy Martin V.S.O.P	£5.20
Armagnac	£5.20
Hennesy xxx	£4.90
Remy Martin xo	£10.00

Whisky/Malt

Grouse	£3.80
Canadian Club	£3.90
Jamesons	£3.80
Monkey Shoulder	£4.90
Dalmore 12y	£6.50
Balvenie	£11.00
Ardmore	£6.50
Laphroaig	£6.90
Isle Jura Superstition	£5.90
Glenfiddich	£4.90

Bourbon

Jim Beam White	£4.00
Jack Daniels	£4.30
Wild Turkey	£4.80

Gin

Gordon's Export	£3.90
Gordon's Pink	£4.00
Blue Bottle Dry Gin	£4.80
Hendricks	£4.80
Tanqueray 10y	£4.80
Brockmans	£4.90
Wheadons	£4.90
Bombay	£4.80

Rum

Appleton Special	£4.00
Havana 7y	£4.80
Indica Rum	£5.00
Ron Zacapa 23-year-old	£9.50
Bacardi	£4.00
Juggling King Rum	£4.90
Morgan Spice	£4.20
Navy Lambs	£4.20

Vodka

Belvedere Intense	£6.20
Absolut	£4.00
Stolichnaya	£3.90
Grey Goose	£5.90

Tequila

Patron Anejo	£9.50
Patron XO Café	£5.90
Tequila Rose	£3.80
Tequila	£3.80

Sundry

All Liqueurs	£4.20
Port Taylors LBV	£4.90
Crofts Vintage 1994	£8.00
All Sherries	£4.20
Vermouth	£3.90
Pimms or Cocktail	£3.70/£6.00
Red Bull	£4.00

Bottled Beer/ Cider/Ale

Becks Blu (Non-alcoholic)	£3.90
Peroni	£4.30
San Miguel	£4.30
Corona	£4.30
Magners Cider	£5.30
Old Mout Cider Summer Berries	£5.30
Old Mout Cider Kiwi & Lime	£5.30
Punk IPA	£4.70
Hobgoblin	£6.90
Old Speckled Hen	£5.30
Whitstable Bay	£6.40
Nigel	£4.70
Fullers London Pride Ale	£6.70

Draught

	Pint	1/2 Pint
Patois	£4.20	£2.10
Spitfire	£5.40	£2.70
Doom Bar	£5.20	£2.60
Camden Pale Ale	£6.00	£3.00
Krusovice	£5.60	£2.80
Moretti	£5.30	£2.65
Rocquettes Cider	£4.50	£2.25
Guinness	£4.50	£2.25
Grimbergen		
Belgian Ale	£6.30	£3.15

Minerals

Fever Tree 200ml Bottle Tonics, Bitter, Lemon, Ginger Ale, Soda	£1.90
Fruit Juice	£2.10
Coke/Lemonade 200ml Bottle	£1.90
Soft Drink 330ml Bottle	£2.20
Mineral Water Small	£1.90
Mineral Water Large	£4.00

House Wine

175ml Glass	£6.30
250ml Glass	£8.40
Bottle	£25.20

Prosecco

By the Glass	£5.50
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Champagne

By the Glass	£12.50
Kir Royale	£13.50

FOOD & DRINK



Copenhagen
BAR & GRILL



Copenhagen, a chestnut stallion, became Arthur Wellesley, First Duke of Wellington's favourite horse. Named after one of Wellington's early victories, Copenhagen was present at the Duke's greatest victory, the Battle of Waterloo in 1815.

Copenhagen
BAR & GRILL

Follow us    

NIBBLES

Candied Pork Belly Cubes	£4.50
Chorizo & Squid Potato Fritters, Saffron Aioli	£5.50
Marinated Olives	£3.50
Home Made Focaccia Bread	£3.50
Bombay Mix	£2.95

GRAZING PLATES

Pan Fried Calamari & Chorizo £7.95
Light Chilli, White Wine, Lemon & Butter Reduction

Crab Melts £8.95
Guernsey Crab Meat combined with Coriander, Chilli, glazed with Mature Cheddar Cheese flavoured Hollandaise sat on an English Muffin

Potted Beef & Bacon £8.25
Mini-Yorkshires & Onion Gravy

Maple Glazed Pork Ribs £7.95
Slow cooked for up to 12 hours finished on the Grill served with a Savoury Sweet Dipping Sauce

Pan Seared Scallops £10.95
Swede Fondant, Pea Puree & Cherry Tomatoes

Pot of Mussels 'Mariniere' £8.50 GF

Mariniere Steamed Mussels in Guernsey White Wine, Garlic, Shallots finished with Cream and Parsley

Main with Garlic Bread and Pomme Frites **£17.95**

Herm Oysters £9.95 for 6 / £19.95 for 12
Au la Natural, with a Shallot Red Wine Vinegar
Or Au Gratin, with a Basil Oil, White Wine Parmesan Crust

Chef's Soup £5.95 GF
With Warm Crusty Bread

SHARING PLATTERS ALWAYS FOR TWO OR MORE

Fruits De Mer £Market Price from April until September
Whole Lobster, Crab Meat, Oysters, Calamari, Clams, Prawns, Mussels, Cockles, Garlic Mayo, Potato Salad and Mixed Leaves

Wallow Charcuterie Platter £26.95 GF
Coppa Cured with Garlic and Fennel, Black Pepper & Fennel Salami, Noix De Jambon Cured in Sea Salt, Fricandeux De Porc Pate. This is a Coarse Pate with Liver Belly Meat Salt & Pepper, Parmesan Cheese, Manchego Cheese, Marinated Vegetables & Olives & Selection of Breads & Butters

Traditional Paella £27.95
(Add a Half or Whole Lobster at Market Price)
Prawns, Chicken, Chorizo Sausage, Red Peppers, Peas and Mussels

Classic Cheese Fondue £29.95
A blend of Gruyere, Emmental & White Wine with Bread Croutons, Sirloin Steak, Pan Fried King Prawns, Fried Polenta Cubes & Sun-Dried Tomatoes

Chateaubriand 20oz £59.00
Grass fed Irish Beef, Prime Angus Hereford cross, 31 days dry aged served with a choice of Sauces and two choices from our Side & Extra section

PLATES

Pan Seared Duck Breast £22.95 GF
Dauphinoise Potatoes, Savoy Cabbage, Orange Zest & Black Cherry Sauce

Pan Roasted Rack of Lamb £24.95 GF
Grilled Vegetables, Polenta Fries & Chimichurri Sauce

Honey Roasted Pork Belly £18.95
Mashed Potatoes, Chantenay Carrots, Beetroot Quenelles, Apple Sauce

Copenhagen Spicy Sausages (made locally) £14.95
Grain Mustard Mashed Potatoes, Caramelized Onion Gravy

Fish & Chips £15.95 GF
Minted Garden Peas and Thick Cut Chips

Lobster Linguini £Market Price
Tossed with Cherry Tomatoes, Garlic, Aged Extra Virgin Olive Oil, and Guernsey Lobster

Grilled Fillet of Brill £23.95 GF
Sautéed Asparagus, Duchess Potatoes & Basil Hollandaise

Pan Fried Turbot £Market Price GF
Warm Niçoise Salad

Pan Seared Scallops & King Prawns £25.95 GF
Scallion Mash and Air Dried Pancetta

Pan Fried Fillet of Sea Bass £22.95 GF
Crushed New Potatoes, Pak Choi, Shellfish Asian Broth

Lobster Chips & Salad £Market Price GF
Grilled Lobster with Garlic Butter served with French Fries, Baby Spinach Salad dressed with Truffle oil, Walnuts and Parmesan Cheese

OUR HOUSE SALAD

Mixed Leaves, Beetroot, Red Onion, Cucumber, and Cherry Tomatoes topped with a choice of:

Seared Fillet of Salmon with Lime Salsa £18.95

Grilled Cajun Chicken & Bacon £17.95

Grilled Goats Cheese with a Honey Mustard Dressing £14.95 V

1/2 Lobster with Garlic Mayonnaise £Market Price

Guernsey Crab & Avocado Tartare £20.95

All served with Crusty Bread

STEAKS & GRILLS

Our beef comes from British & Irish farms that have raised top quality Beef Cattle for over 100 years. Our specially selected cuts are dry aged on the bone for approximately 28 days before being expertly butchered locally. All our steaks are served with mushrooms, vine tomatoes, home cut fries and a sauce of your choice.

Beef & Reef £Market Price
Fillet Steak, Lobster Tail, Home Cut Fries served with Béarnaise Sauce

Sirloin 10oz / 280 gr £23.95
With an edging of fat

Fillet 8oz / 225 gr £28.95
Fillet 5oz / 141 gr £21.95
Very tender almost fat free

Ribeye 12oz / 340 gr £26.95
A marbled tender cut giving a rich full flavoured Steak

T-Bone 18oz / 565 gr £36.95
Fillet and Sirloin all in one

Gourmet Copenhagen Burger £16.95
Ground Veal and Pork Meat, Onions, Danish Blue Cheese, Lettuce, Tomato, Bacon, Gherkins on a Brioche Bun with Home Cut Fries

Complementary Sauces

Au Poivre, Chilli Chocolate, Hollandaise, Béarnaise, Garlic Butter, Diane Sauce, Mushroom Sauce

SIDES & EXTRAS

Sautéed Spinach £4.75	New Potatoes £3.50
Mixed or Green Salad £5.00	Green Beans £4.00
Tomato, Red Onion Salad £3.50	Dauphinoise £4.45
Deep Fried Courgettes £4.45	Thick Cut Chips £4.00
Parmesan Polenta Fries £4.00	French Fries £3.50
Sweet Potato Fries £3.90	Lyonnaise £4.00
Assorted Breads & Flavoured Butters £5.00	

CHEESE TROLLEY

A selection of Guernsey, British and European Cheeses Served with Biscuits and Fig Chutney

Small Cheese £8.95 | Big Cheese £10.95

FROM THE GARDEN

All these dishes are Vegetarian and can also be adjusted to suit Vegan and Gluten Free diets on request.

Seasonal Soup Small £5.95 | Big £9.95
With Warm Crusty Bread

Potato Gnocchi Small £7.95 | Big £14.95
Sun-Dried Tomato, Mixed Peppers, Green Beans, Aubergine in a Tomato Sauce drizzled with Basil Pesto

Indian Vegetable Curry £15.95
Steamed Basmati flavoured Rice, Garlic Naan Bread and Mint Yoghurt Dip

Butternut Squash & Roasted Pine Nuts Risotto Small £7.95 | Big £14.95
Vegan Mozzarella or Parmigiano Reggiano

Aubergine Parmigiana Small £7.50 | Big £14.50
This classic Southern Italian recipe is a great way to serve Aubergines, layered with Tomatoes, Mozzarella and Vegetarian Parmesan style Cheese

Chickpea Burger £15.95
Walnuts, Tomato Paste, Soya Sauce, Paprika & Cous Cous. Sliced Avocado, Vegan Mozzarella & Home Cut Fries

Warm Garden Salad £14.95 GF
Broccoli, Pak Choi, Chickpeas, Cherry Tomatoes, Roasted Pine Nuts & Soya Sauce

Crispy Gold Tempura Battered Vegetables GF Small £7.95 | Big £15.95
With Seasonal Salad and Sweet Chilli Sauce

DESSERTS

Chocolate Lava Cake £7.50
Dark Belgian Chocolate Served with Chocolate Sauce, Berry Puree and Vanilla Ice Cream

Passion Fruit & Mango Cheesecake £7.50
Baked Mango Cheesecake, Passion Fruit Glaze Served with Lemon Biscuit, Passion Fruit Jelly, Mango Compote, Mango Sorbet and Guernsey Cream

Apple Tart Tatin £7.50
Vanilla Ice Cream

Lemon & Raspberry Tart £7.50
Italian Meringue & Lemon Sorbet

Espresso Cream Caramel £7.50
Chocolate Pistachio Biscuits

Chocolate & Orange Cake £7.95 V VEG GF
Dried Cranberries & Peaches Served with Orange & Fruit of The Forest Puree, Orange Sorbet

Chocolate Fondue for TWO £16.95
Belgian Milk Chocolate served with Marshmallow, Strawberry, Banana & Chocolate Brownie
Add an extra flavour for £1.00
Hazelnut, Amaretto, Peanut Butter