



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 may have been a little difficult to manage but he was a great war horse. He stayed with the Duke in retirement and was given a funeral with full military honours when he died in 1836. Copenhagen was buried at the Duke's country estate at Stratfield Saye in Hampshire.

“

There may have been many faster horses, no doubt many handsomer, but for bottom and endurance I never saw his fellow.

Duke of Wellington

”

Afternoon Tea

(Served from 2pm–5.30pm) **GF DF** Options available

Guernsey Cream Tea £9.00

Pot of Fairtrade Tea, Fruit Infusion or Coffee.
Served with Scone, Jam, Guernsey Butter and Cream.

Deluxe Afternoon Tea £21.00

A selection of Homemade Finger Sandwiches including Smoked Salmon on Rye Bread, Cheese and Tomato Focaccia Fingers, Ham & Mustard in a Sliced Sourdough Bread, Chicken & Mayo in a Mini Brioche Bun with Fruit Scones, Strawberry Jam, Fresh Guernsey Cream and Butter. Selection of Miniature Cakes all served with Fairtrade Tea, Fruit Infusions or Coffee.

Prosecco Afternoon Tea £28.00

A glass of House Prosecco specially chosen to complement your Afternoon Tea.

A selection of Homemade Finger Sandwiches including Smoked Salmon on Rye Bread, Cheese and Tomato Focaccia Fingers, Ham & Mustard in a Sliced Sourdough Bread, Chicken & Mayo in a Mini Brioche Bun with Fruit Scones, Strawberry Jam, Fresh Guernsey Cream and Butter. Selection of Miniature Cakes all served with Fairtrade Tea, Fruit Infusions or Coffee.

HOT BEVERAGES

Pot of Fairtrade Tea with Biscuits £6.00

Please choose from:
English Breakfast, Fruit Tea,
Green Tea with Mint,
Green Tea with Lemon,
Ceylon Earl Grey, Green Tea,
Camomile, Ginger & Lemon
and Peppermint Tea.

Cafetière of Coffee with Biscuits £6.00

Our kitchen regularly accommodates various allergies and dietary requirements. While we take every precaution to avoid cross-contamination, we cannot guarantee that our food is completely allergen-free.

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MENU

Nibbles (Served from 12pm–9.30pm) **GF** **DF** Options available

- Candied Pork Belly Cubes** £7.00
- Chilli Pesto Halloumi Fries** £6.00
- Marinated Olives & Mr Filbert’s Mixed Nuts** £5.00
- Homemade Sea Salt and Rosemary Focaccia, Olive Tapenade** £6.00

Smörgåsbord (Served from 12pm–5.30pm)

GF **DF** Options available

- Smørrebrød** £14.00
Blue Cheese, Pear and Hazelnut, Roast Sirloin Beef and Gravalax on Rye Bread
- Scamorza Steak Ciabatta** £19.00
Thinly Sliced Fillet Steak, Scamorza Cheese, Lettuce, Tomatoes, Sautéed Mushrooms and French Fries
- Guernsey Crab and Avocado** £15.00
On Toasted Farmhouse Bloomer with Potato Chive Salad

Guernsey Lobster Roll £Market Price
Glazed Brioche Roll, Guernsey Lobster with a Citrus and Chive Mayo and French Fries

Mediterranean Veggie £12.00
Grilled Zucchini, Aubergine, Roasted Peppers with Hummus, Baby Spinach, Pickled Red Onion on Grilled Seeded Sourdough Bread

Cajun Chicken £16.00
Blackened Chicken, Smoked Bacon, Iceberg Lettuce, Tomatoes in a Glazed Brioche Roll with French Fries

Classic Sandwiches
(Granary or White and Fries. Add a Mug of Soup – £4 extra)

- Local Crab Mayo** £13.00
- Ham & Cheese** £10.00
- Prawn Marie Rose** £12.00

Sharing Platters and Paellas (Always for two or more)

(Served from 12pm–9.30pm) **GF** **DF** Options available

Fruits De Mer (48 hours notice is required) £Market Price
Whole Lobster, Chancre Crab, Oysters, Calamari, Clams, Prawns, Mussels, Cockles, Garlic Mayo, New Potatoes and Seasonal Salad

Traditional Paella £29.00
Prawns, Chicken, Chorizo Sausage, Red Peppers, Peas and Mussels

Baked Camembert & Charcuterie Platter £29.00
Wiith Warm Sourdough Bread

Vegetarian Mezze Platter £29.00
Marinated Olives, Tomatoes, Falafel, Potato Tortilla, Grilled Halloumi, Hummus, Cucumber, Deep Fried Jalapeno with Cheese, Toasted Pitta Bread

(Our Paellas are made using traditional Bomba Rice, Saffron and Iberico Chorizo)

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Small Plates

(Served from 12pm–2pm & 5.30pm–9.30pm) **GF** **DF** Options available

Warm Duck & Beetroot Salad £9.00
With Walnut and Orange Dressing

Crab Melts £12.00
Guernsey Crab Meat combined with Coriander, Chilli, glazed with Mature Cheddar Cheese flavoured Hollandaise sat on an English muffin

Potted Ham Hock with Apple & Sultana Chutney £9.00

Simmered for five hours, shredded and flavoured with Capers and Parsley, set in Clarified Guernsey Butter served with Toasted Crostini

Maple Glazed Pork Ribs £9.00

Slow Cooked for up to 12 hours finished on the Grill served with a Savoury Sweet Dipping Sauce

Main with Garlic Ciabatta and French Fries £18.00

Seared Local Scallops £14.00
With a Sesame Crust, Citrus Salad and a Chilli Dressing

Pot of Mussels ‘Mariniere’ £10.00

Steamed in Guernsey Cider, Garlic, Shallots finished with Cream and Parsley

Main with Garlic Bread and Pomme Frites £18.00

Chef’s Soup £7.00
With Warm Ciabatta Bread

From the Garden

(Served from 12pm–9.30pm) **GF** **DF** Options available

Seasonal Soup Small £7.00 | Big £12.00
With Warm Ciabatta Bread

Roasted Vegetable & Goats’ Cheese Puff Tart

Small £9.00 | Big £16.00
A Warm Puff Pastry Tart topped with Roasted Courgette, Yellow Bell Pepper, Cherry Tomatoes and Red Onion, finished with Creamy Goats Cheese and Fresh Thyme. Served with a Rocket and Herb Salad

Crispy Gold Tempura Vegetables

Small £9.00 | Big £17.00

With Sweet Chilli Dip

Aubergine Parmigiana £16.00

This classic Southern Italian recipe is a great way to serve Aubergines, layered with Tomatoes, Vegetarian Mozzarella and Parmesan style Cheese served with a Green Salad

Mediterranean Mezze Grain Bowl £17.00

Nutty Bulgur Wheat topped with Grilled Asparagus, Charred Cherry Tomatoes, Roasted Red Peppers, and Sweet Peas finished with Grilled Halloumi, Whipped Feta, a Lemon & Oregano Dressing, and served with Warm Flatbread

Plates

(Served from 12pm–2pm & 5.30pm–9.30pm) **GF** **DF** Options available

Pan Seared Duck Breast £25.00

Dauphinoise Potatoes, Savoy Cabbage with an Orange and Brandy Jus

Lamb Rump £25.00
Parmesan Polenta Fries, Roast Peppers and Olives Ratatouille, Rosemary and Red Wine Reduction

Honey Roasted Pork Belly £22.00

Layered Potato Cake, Sautéed Cabbage with an Apple and Cider Jus

Danish Style Sausage (made locally) £16.00

On a Sage and Sweet Potato Mash with Caramelised Onion Gravy

Fish & Chips £20.00

Minted Garden Peas and Thick Cut Chips

Lobster Linguini £Market Price

Tossed with Cherry Tomatoes, Garlic, Aged Extra Virgin Olive Oil, and Guernsey Lobster

Chef’s Fish Quay Choice £Market Price

Please ask a member of our team for Today’s Catch With a Warm Nicoise Salad

Pan Seared Scallops & King Prawns £29.00

Scallion Mash and Air Dried Pancetta

Pan Fried Fillet of Sea Bass £25.00

Crushed New Potatoes, Pak Choi, Shellfish Asian Broth

Desserts

(Served from 12pm–9.30pm) **GF** **DF** Options available

Café Gourmand £9.00
Trio of Petit Sweet Served with Espresso

Espresso Crème Brulee £8.00

Caramelised Apple Tart Tatin £9.00
Vanilla Ice Cream

Chocolate Fondant £8.00

Farmhouse Salted Caramel Ice Cream

Glazed Strawberry Cheesecake £8.00

Mixed Berry Compote

Vegan Mixed Berry Cheesecake £9.00

Mixed Blueberry Compote

Chocolate Fondue for Two £17.00

Belgian Milk Chocolate served with Marshmallow, Strawberry, Banana, Chocolate Brownie

Ice Cream or Sorbet £2.50 per scoop

Chocolate, Vanilla, Strawberry, Honeycomb & Salted Caramel or Lemon, Passion Fruit & Mango

Cheese Platter

A selection of Guernsey, British and European Cheeses, served with Cheese Crackers, Fig Chutney & Grapes

Small £10.00 | Big £15.00

Steaks & Grills

(Served from 12pm–2pm & 5.30pm–9.30pm) **GF** **DF** Options available

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 Bernaise Sauce

Sirloin 10oz / 280 gr £32.00

With an edging of fat

Fillet 8oz / 225 gr £37.00

Fillet 5oz / 141 gr £29.00

Very tender almost fat free

Ribeye 12oz / 340 gr £36.00
A marbled tender cut giving a rich full flavoured Steak

Gourmet Copenhagen Burger £22.00

Ground Veal and Pork Meat, Onions, Danish Blue Cheese, Lettuce, Bacon, Gherkins on a Brioche Bun with Home Cut Fries

Chateaubriand 20oz £80.00 (perfect for sharing)

Grass Fed Irish Beef, Prime Angus Hereford Cross, 31 Days Dry Aged served with a choice of Two Sauces & Two Choices from our Sides & Extras

Complementary Sauces

Au Poivre, Chilli Chocolate, Hollandaise, Béarnaise, Garlic Butter

Sides & Extras

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|--------------------------------------|-------------------------------|
| Sautéed Spinach £6.00 | Dauphinoise £7.00 |
| Deep Fried Courgettes £6.00 | New Potatoes £5.00 |
| Green Beans £5.00 | Thick Cut Chips £6.00 |
| Mixed or Green Salad £7.00 | Duchess Potatoes £6.00 |
| Tomato, Red Onion Salad £5.00 | Lyonnaise £6.00 |

Our House Salad

(Served from 12pm–9.30pm) **GF** **DF** Options available

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

Seared Fillet of Salmon with Lime Salsa £23.00

Grilled Cajun Chicken £21.00

Grilled Goats Cheese with a Honey Mustard Dressing £19.00 **V**

Guernsey Crab & Avocado Tartare £26.00

All served with Crusty Bread