



# SLAUGHTERHOUSE

BAR & EATERY

## SPARKLING WINES

	200ml	Bottle
<b>Bottega doc prosecco nv</b> (Italy)		£26.00
<b>Bottega Gold Prosecco Brut nv</b> (Italy)	£8.00	£29.00
<b>Bottega Rose Spumante nv</b> (Italy)	£8.00	£29.00
<b>Perrier-Jouet Grand Brut nv</b> (France)		£60.00
<b>Ruinart Blanc de Blancs nv</b> (France)		£80.00
<b>Louis Roederer Cristal- Champagne</b> (France)		£195.00

## RED WINES

	175ml	250ml	Bottle
<b>Mezzacorona Castel Firmian Merlot</b> (Italy)	£4.70	£6.60	£19.50
<b>Ederra Rioja Crianza</b> (Spain)	£5.30	£7.50	£22.50
<b>Montanes Malbec, San Rafael</b> (Argentina)	£6.00	£8.50	£25.00
<b>Cotes du Rhone Colombo &amp; Fille</b> (France)	£5.20	£7.40	£22.00
<b>Chateau Reynier Bordeaux Superieur</b> (France)			£26.00
<b>Cycles Gladiator Pinot Noir</b> (California)			£26.00
<b>Chateau de Pierreux Brouilly</b> (France)			£28.00
<b>Valpolicella Ripasso, Bottega</b> (Italy)			£29.00
<b>Elderton Barossa Shiraz</b> (Australia)			£34.00
<b>Pulenta Estate Malbec, Mendoza</b> (Argentina)			£35.00
<b>Cannonball Cabernet Sauvignon</b> (California)			£38.00
<b>Bogle Petite Sirah</b> (California)			£38.00
<b>Monte Real Gran Reserva Rioja</b> (Spain)			£42.00
<b>Bottega Amarone della Valpolicella DOC</b> (Italy)			£57.00
<b>Chateau Siran Margaux</b> (France)			£62.00

## WHITE WINES

	175ml	250ml	Bottle
<b>Peter Lehmann Wildcard Unoaked Chardonnay</b> (Australia)	£4.90	£6.70	£19.50
<b>Pinot Grigio Las Melodias Trapiche</b> (Argentina)	£5.20	£7.40	£21.50
<b>Penny Lane Marlborough Sauvignon Blanc</b> (New Zealand)	£5.45	£7.70	£23.00
<b>Muscadet Sevre &amp; Maine sur Lie Chateau du Cleray</b> (France)			£24.50
<b>Prunus Dao White</b> (Portugal)			£23.00
<b>Altos de Jose Albarino</b> (Uruguay)	£7.50	£10.20	£30.00
<b>Gavi di Gavi Roberto Sarotto</b> (Italy)			£28.00
<b>Dog Point Marlborough Sauvignon Blanc</b> (New Zealand)			£33.50
<b>Saronsberg Viognier</b> (South Africa)			£33.00
<b>Saint-Veran Deux Roches Les Terres Noires</b> (France)			£39.00
<b>Pascal Bouchard Chablis "Vieilles Vignes"</b> (France)			£35.00
<b>Sancerre Daniel Chotard</b> (France)			£38.00
<b>Chassagne-Montrachet Vieilles Vignes Vincent Morey</b> (France)			£55.00

## ROSE WINES

<b>Sauvion Rose d'Anjou</b> (France)	£4.70	£6.60	£19.50
<b>Saint-Louis de Provence</b> (France)	£5.50	£7.90	£23.50
<b>M de Minuty Cotes de Provence Rose</b> (France)			£32.00

## SWEET WINES

<b>Muscat, Rutherglen Campbells NV</b> (Australia)	£5.00		£25.00
<b>Bonnezeaux, Chateau De Fesles 2010</b> (France)			£40.00
<b>Vidal, Peller Estate 2015</b> (Canada)			£45.00

## PORT

	50 ml	Bottle
<b>Taylors Lbv</b> (Portugal)	£5.00	£70.00
<b>Taylors Vintage 2011</b> (Portugal)		£95.00
<b>Warres Vintage 2003</b> (Portugal)		£120.00



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BAR & EATERY

## STARTERS

<b>Home Made Bread &amp; Dips</b>	£3.5
<b>Soup Of The Day</b> With sourdough (gfo)	£6
<b>Salt 'n' Pepper Calamari</b> Crispy vegetables in a pink peppercorn & chilli dressing, wild garlic aioli (gfo)	£7
<b>Confit Duck Rillettes</b> Orange Butter, pickles, sourdough toast (gfo)	£7
<b>Marinated Crispy Chicken Wings</b> Smoked corn salad, tomato, pepper, salsa & spicy mayo (gfo)	£7
<b>Asparagus Spears</b> Sautéed oyster mushrooms, peas, shallots & garlic, crispy local duck egg, hollandaise, mushroom mayo	£8
+ Smoked duck (gf)	£2
<b>Smoked Guernsey Cheddar Mac 'n' Cheese Balls</b> Cherry tomato & red onion salsa, rocket salad (v)	£7
<b>Seared Scallops</b> Wild garlic & pea purée, squid ink, crispy squid, samphire, peas, shiitake mushrooms (gfo)	£10/£19
<b>Selection of Cured Meats</b> With sourdough bread, pickles & olives (gfo)	£12

## SALADS

<b>Caesar Salad</b> Romaine lettuce, crispy bacon, croutons, parmesan, anchovies, caesar dressing (v)	£6/£12
+ Chicken Strips (gfo)	£2
<b>Smoked Local Mackerel Salad</b> Soft boiled quails eggs, scorched peach, cherry tomatoes, peach purée	£6/£12
<b>Guernsey White Crab Meat</b> Mixed leaves, cucumber, cherry tomatoes, fennel, spring onions, avocado & lemon dressing (gf)	£9/£18
<b>Smoked &amp; Shredded Chicken</b> Parma ham crisps, mango, rocket, pickled red onions, peanuts, soy & lime dressing	£7/£14
<b>Quinoa</b> Mixed leaves, avocado, asparagus, pineapple, toasted cashew nuts, blood orange dressing (gfo)	£6/£12
+ Feta (v, gf)	£2
+ Goats Cheese (v, gf)	£2

## SANDWICHES

(Served lunches only)

All served with fries or hand cut chips

<b>Curry Battered Cod Strips</b> Romaine lettuce, corn, cucumber, citrus & herb mayo served on white bloomer bread	£9
<b>Roasted Red Pepper Hummus</b> On toasted bloomer, avocado, grilled courgette, spinach, lemon dressing (ve)	£8
+ Feta (v, gf)	£1
<b>Today's Choice of Slow Cooked BBQ Meat</b> With smoked guernsey cheddar, slaw & pickles on ciabatta bread	£10
<b>Wallow Farm Pastrami</b> Pickles, american mustard, swiss cheese & romaine lettuce on ciabatta bread	£11

## MAINS

<b>Patois Real Ale Battered Cod</b> House cut chips, mushy peas & tartare sauce	£13
<b>Half Roast Chicken</b> Hot sauce, french fries & salad (gf)	£15
Upgrade Your Fries For Sweet Potato Fries	£1
<b>Slow Smoked BBQ Pork Ribs*</b> House cut chips & homemade coleslaw (gf)	£16
Upgrade Your Fries For Sweet Potato Fries	£1
<b>Sticky Pig Cheeks*</b> Wholegrain mustard mash, tender stem broccoli, mushroom sauce (gfo)	£16
<b>Fillet of Turbot</b> Romanesco florets, celeriac, baby leeks, mussels, shellfish foam (gf)	£21
<b>Monkfish</b> Wild garlic & pea purée, asparagus, jersey royal potatoes, samphire & clams, salsa verde (gf)	£19
<b>Moules in a White Wine</b> Garlic, parsley & guernsey cream sauce or thai spiced with coconut milk, served with french fries (gf)	£7 / £14
+ Bread	£1.50
<b>Asparagus Risotto</b> Asparagus, pea, spinach & vegetarian parmesan risotto, crispy kale, toasted hazelnuts, feta (gfo)	£12
<b>Chanterelle Mushroom Tagliatelle</b> Garlic, truffle, shallots, vegetarian parmesan, guernsey cream, parsley, pine nuts (v, gf)	£12
<b>Roasted Rack of Lamb</b> Fondant potato, smoked aubergine, spinach, pearl onions, rosemary jus (gf)	£20
<b>Fillet of Local Bream</b> Spiced chickpea purée, smoked aubergine, sorrel, king prawns, lemon & dill cream (gf)	£18
<b>Sweet Potato &amp; Mixed Bean Chilli</b> whole grain rice (ve)	£12
<b>Mac 'n' Cheese</b> £8 + Guernsey Crab £12, + Today's Smoked Shred* £13	

**1/2 or Whole Lobster Salad**  
Served cold with marie rose sauce or hot with garlic butter, french fries, jersey royals, hand cut or sweet potato fries (ve)  
1/2 Lobster £18, Whole Lobster £36

## SMOKED PLATTER\*

(Please ask which meat the kitchen is shredding today). Crispy chicken wings, smoked sausage, today's shredded meat, smoked ribs, roasted corn, bbq beans, slaw, cheese jalapeño fries & pickles

£20

## BURGERS

Served with baby gem lettuce, tomato, pickle & french fries (gfo)

<b>Slaughterhouse Burger</b> (In a brioche bun)	£12
+ Monterey Jack Cheese	£1
+ Brie	£1
+ Bacon	£1
+ Onion Rings	£1
+ Smoked Shred of the Day	£2
<b>Teriyaki Quinoa &amp; Chick Pea Burger</b> (In a brioche bun) Grilled pineapple, baby gem, tomato, a pickle, guernsey pineapple sweet chilli mayo (v, ve)	£11
<b>Minced Asian Spiced Chicken Burger</b> (In a brioche bun) With peanut slaw & spicy mayo	£13
Upgrade Your Fries For Poutine Fries	£3
Upgrade Your Fries For Sweet Potato Fries	£1

## SIDES

<b>Poutine</b> Canadian version of chips cheese & gravy (gf)	£6
<b>Pig Fries</b> Fries loaded with today's smoked shred, cheese, slaw, jalapeños, corn salsa	£7
<b>House Salad</b> Mixed leaves, lambs lettuce, beetroot, vine tomatoes, cucumber, spring onion, lemon dressing	£4
<b>Seasonal Veg</b>	£4
<b>Fries</b>	£4
<b>Hand Cut Chips</b>	£4
<b>Sweet Potato Fries</b>	£4.5
<b>Onion Rings</b>	£4
<b>Mac 'n' Cheese</b>	£4
<b>Curry Spiced Courgette Fries</b>	£4
<b>Buttered Kale</b>	£4
<b>Jersey Royals</b>	£4
<b>Homemade Coleslaw</b>	£3

## STEAKS

We like to keep things fresh at the Slaughterhouse. All our steaks are sourced from local suppliers

All steaks served with hand cut chips or fries, roasted vine tomatoes, rocket & beetroot salad



<b>10 OZ SIRLOIN</b>	£22
<b>10 OZ RIB-EYE</b>	£24
<b>8 OZ FILLET OR, SURF &amp; TURF</b> + Half a Lobster (Market Price)	£28
<b>26 OZ TOMAHAWK</b> (for 2 people) Served with seasonal vegetables, roasted vine tomatoes, choice of sauce, fries or hand cut chips	£65

<b>EXTRAS</b>			
+ Onion Rings	£1	+ Garlic Butter	£2
+ Béarnaise Sauce	£2	+ Diane Sauce	£2
+ Peppercorn	£2	+ BBQ Sauce	£2
		+ Hot Sauce	£2

\* SMOKED IN HOUSE

V – VEGETARIAN, VE – VEGAN, GF – GLUTEN FREE