



SLAUGHTERHOUSE

BAR & EATERY

PLEASE ASK ABOUT OUR DAILY SPECIALS

STARTERS

- Home Made Bread & Dips (v) £3.5
- Soup of the Day toasted sourdough £6
- Marinated Crispy Chicken Wings
Smoked corn, tomato, & red pepper salsa, salad, spicy mayo (gfo) £7
- Smoked Guernsey Cheddar Soufflé
Sautéed leeks, grated Parmesan (v) £7
- Gin Cured Salmon Carpaccio
White crab meat, tonic jelly, avocado purée, citrus crème fraîche, lemon dressing (gf) £8
- Sauteed Oyster Mushrooms
Local duck egg, creamy garlic sauce, asparagus, toasted sourdough, crispy kale (v) (gfo) £7
- Seared Scallops With Black Pudding
Shallot purée, samphire, baby squid, vanilla butter (gfo) £9

SALADS

- Caesar Salad
Romaine lettuce, crispy bacon, croutons, parmesan, anchovies, caesar dressing (gfo) £6 / £12
+ Chicken Strips £2
- Smoked Duck Salad
Baby spinach, pickled blackberries, toasted walnuts, radish, berry vinaigrette (gf) £7 / £14
- Nicoise Salad
With fish of the day, soft boiled quails egg, green beans, cherry tomatoes, new potatoes, parmesan butter croutons (gfo) £7 / £14
- Fregola Salad
Rocket, black beans, avocado, red onion, roasted courgettes, sun dried tomato pesto, toasted pine nuts (veo) £6 / £12
+ Halloumi £2
- Half or whole Lobster Salad
Hot with garlic butter or cold with Marie Rose sauce with either french fries, hand cut chips or new potatoes (gf) half £18 / whole £36

SANDWICHES

- (Served lunches only)
- All served with fries or hand cut chips
- Curry Battered Cod Strips
Romaine lettuce, corn, cucumber, citrus & herb mayo served on white bloomer bread £9
 - Today's Choice of Slow Cooked BBQ Meat
Smoked guernsey cheddar, slaw & pickles on ciabatta bread £10

- Minute Steak Ciabatta
Sirloin steak & caramelised onion ciabatta, coleslaw, american mustard £12

MAINS

- Patois Real Ale Battered Cod
House cut chips, mushy peas & tartare sauce £13
- Half Roast Chicken
Hot sauce, french fries & salad (gf) £15
Upgrade Your Fries For Sweet Potato Fries £1
- Slow Smoked BBQ Pork Ribs*
House cut chips & homemade coleslaw (gfo) £16
Upgrade Your Fries For Sweet Potato Fries £1
- Moules in White Wine
Garlic, parsley & guernsey cream sauce or thai spiced with coconut milk, served with french fries (gf) £7 / £14
+ Bread £1.50
- Mac 'n' Cheese £8
+ Guernsey Crab £12, + Today's Smoked Shred* £13
- Monkfish Fillet
Wrapped in parma ham, gratin dauphinois, roasted baby carrots, clams & parsley sauce (gf) £21
- Broad Bean, Pea & Spinach Risotto
Mint, feta, vegetarian parmesan and crispy kale (v) (veo) £11
- Szechuan Tofu
Stir fried vegetables, coconut milk & black bean linguine (ve) £12
- Honey Roasted Duck Breast
Sweet potato fondant, pak choi, blackberries, jus (gf) £19
- Pan Fried Loin of Lamb
Smoked shoulder of lamb risotto with peas, parmesan & mint, crispy kale (gf) £21
- Pan Fried Bream
Gnocchi, asparagus, peas mussels, seafood saffron foam £16

£20 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

BURGERS

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

- Slaughterhouse Burger* (In a brioche bun) £12
 - + Monterey Jack Cheese £2
 - + Brie £2
 - + Bacon £2
 - + Onion Rings £2
 - + Smoked Shred of the Day £3

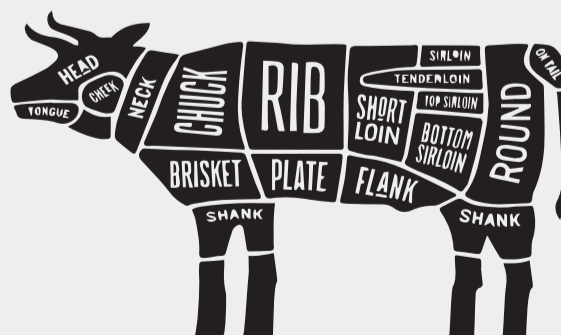
- Teriyaki Quinoa & Chick Pea Burger (In a sourdough bun) £12
Avocado, slaw, guernsey pineapple sweet chilli tofu "mayo" (v, ve)

- Minced Asian Spiced Chicken Burger (In a brioche bun) £13
With kimchi and spicy mayo
Upgrade Your Fries For Poutine Fries £3
Upgrade Your Fries For Sweet Potato Fries £1

*Please note Beef Burgers are served well done due to Environmental Health Regulations.

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

- 10 OZ RIB-EYE £24
Upgrade To Surf & Turf 1/2 lobster £15
- 8 OZ FILLET £28
Upgrade To Surf & Turf 1/2 lobster £15
- 26 OZ TOMAHAWK (for 2 people) £65
Served with seasonal vegetables, roasted vine tomatoes, choice of sauce, fries or hand cut chips

EXTRAS

- + Onion Rings £2
- + Béarnaise Sauce £2
- + Peppercorn £2
- + Garlic Butter £2
- + Diane Sauce £2
- + BBQ Sauce £2
- + Hot Sauce £2

- Poutine
Canadian version of chips cheese & gravy (gf) £6
- Pig Fries
Fries loaded with today's smoked shred, cheese, slaw, jalapeños, corn salsa £7
- House Salad
Mixed leaves, lambs lettuce, vine tomatoes, cucumber, spring onion, lemon dressing £4
- Fries £4
- Hand Cut Chips £4
- Sweet Potato Fries £4.5
- Onion Rings £4
- Mac 'n' Cheese £4
- New Potatoes £4
- Homemade Coleslaw £3
- Market Vegetables £4
- Tempura Courgettes £4.5



DRINKS MENU



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SPARKLING WINES

	200ml	Bottle
Bottega Doc Prosecco nv (Italy)		£27.50
Bottega Gold Prosecco Brut nv (Italy)	£8.50	£31.00
Bottega Rose Spumante nv (Italy)	£8.50	£31.00
Perrier-Jouet Grand Brut nv (France)		£67.00
Perrier Jouet Blason Rose nv (France)		£90.00
Perrier Jouet Belle Epoque (France)		£195.00
Louis Roederer Cristal - Champagne (France)		£210.00

WHITE WINES

	175ml	250ml	Bottle
Peter Lehmann Wildcard Unoaked Chardonnay (Australia)	£5.20	£7.10	£21.00
Pinot Grigio Las Melodias Trapiche (Argentina)	£5.60	£7.90	£23.00
Penny Lane Marlborough Sauvignon Blanc (New Zealand)	£5.80	£8.20	£24.50
Muscadet Sevre & Maine sur Lie Chateau du Cleray (France)			£26.00
Altos de Jose Albarino (Uruguay)			£28.00
Gavi di Gavi Roberto Sarotto (Italy)			£30.00
Pascal Bouchard Chablis "Vieilles Vignes" (France)			£35.00
Dog Point Marlborough Sauvignon Blanc (New Zealand)			£36.00
Sancerre (France)			£38.00
Chassagne-Montrachet Vieilles Vignes Vincent Morey (France)			£55.00
Jacques Carillon Puligny-Montrachet Premier Cru 'Les Perrières' (France)			£65.00

ROSE WINES

	175ml	250ml	Bottle
Route 66 Boulevard Blush (France)	£5.00	£7.00	£20.00
Saint-Louis de Provence (France)	£5.90	£8.30	£24.50
Whispering Angel Cotes De Provence Rose (France)			£40.00

RED WINES

	175ml	250ml	Bottle
Mezzacorona Castel Firmian Merlot (Italy)	£5.20	£7.10	£21.00
Côtes du Rhône Château de Tresques (France)			£23.50
Eterra Rioja Crianza (Spain)	£5.70	£7.90	£23.50
Montanes Malbec, San Rafael (Argentina)	£6.70	£9.20	£27.50
Chateau Reynier Bordeaux Superieur (France)			£28.00
Cycles Gladiator Pinot Noir (California)	£7.00	£9.60	£28.00
Chateau De Pierreux Brouilly (France)			£29.00
Elderton Barossa Shiraz (Australia)			£34.00
Albert Bichot "Secret De Famille" Bourgogne Pinot Noir (France)			£35.00
Pulenta Estate Malbec, Mendoza (Argentina)			£37.00
Cune Gran Reserva Rioja (Spain)			£38.00
Museum Cigales Reserva (Spain)			£38.50
Vieux Chateau Des Combes Grand Cru (France)			£41.00
Cannonball Cabernet Sauvignon (California)			£43.00
Bottega Amarone Della Valpolicella Doc (Italy)			£60.00
Chateau Siran Margaux (France)			£65.00
Chateau La Patache Pomerol (France)			£64.00
Saletta Riccardi (Italy)			£72.00
Chateau Grand Puy Lacoste Pauillac (France)			£79.00

DESSERT WINES

	75ml	Bottle
Muscat, Rutherglen Campbells NV (Australia)	£7.10	£25.00
Bonnezeaux, Chateau De Fesles 2010 (France)		£43.00
Vidal, Peller Estate 2015 (Canada)		£45.00