

Menu available Tuesday - Saturday

SLAUGHTERHOUSE

A 10% discretionary service charge will be added to parties of 8 or more.

STARTERS

Homemade Breads Rolls 6
Guernsey butter (v)

Beef & Pork Meatballs 10
Tomato sauce

Balsamic Mushrooms on Toast 8.5
Whipped goats cheese (v)

Seared Scallops 12/21
Diced bacon, pea purée, mint butter & chilli oil (gf)

Caesar Salad 8.5/15
Romaine lettuce, crispy bacon, Parmesan croutons, Parmesan, anchovies, Caesar dressing (gfo)

Salad add ons:
+ Harissa Chicken (gf) 3
+ Garlic Prawns (gf) 2.5 each
+ Grilled Goats Cheese 2.5

FROM THE GRILL

Served With Roasted Cherry Tomatoes & Skin On Fries (gfo)

10oz RIB-EYE 30

8oz FILLET 35

26oz TOMAHAWK (For 2) 75

Choice of 2 Sauces

Please allow a minimum of

30 minutes cooking time

Sauces

(all sauces are gluten free)

+ Peppercorn Sauce 2.5

+ Bearnaise Sauce 2.5

+ Slaughterhouse Jus 2.5

+ Chimichurri Sauce 2.5

+ Garlic Butter 2.5

MAINS

Breda Fish & Chips 17
Minted mushy peas, Koffman chunky chips, tartare sauce

Mushroom & Gruyère Risotto 17
Wild mushrooms, Gruyère, crispy onions, garlic butter, chives (veo,gf)

Seafood Linguini 22
Mussels, clams, prawns, cod, mixed herbs, garlic

Moules 9/19
Herb & garlic infused Guernsey cream, or Thai Red Curry with coconut milk, served with homemade bread roll (gfo)

Pan Roasted Fillet of Sea Bream 24
Grilled asparagus, caper brown butter, lemon & parsley crushed potatoes (gf)

Whole Lavender Roasted Poussin 21
Mixed herbs, roasted baby carrots, fennel & blood orange salad (gf)

Slaughterhouse Beef Burger 16.5
Monterey Jack cheese, baby gem, beefsteak tomato, house slaw, skin on fries, burger sauce, in a brioche bun
+ Blue Cheese 2.5
+ Streaky Bacon 3

FROM THE SMOKER

Smokehouse Platter 28/50

Smoked BBQ Pork Ribs, Smoked Beef Brisket Croquette, Smoked Sausage, Smoked Chicken Wings, Smoked Beef Brisket, Honey Whiskey & Chorizo Beans, Skin On Fries, House Slaw, Maple Chipotle Glaze

Smoked Chicken Wings 8
BBQ (gfo), or Buffalo bourbon (gfo)

Half Rack of Smoked BBQ Pork Ribs 9
Bourbon BBQ sauce (gf)

800g Slow Smoked BBQ Ribs 18
Bourbon BBQ sauce, skin on fries (gfo)

SIDES

House Fries 9.5
Cheese sauce, crispy pancetta, smoked brisket & Texas Roadhouse mayo

Halloumi Fries (v,gfo) 8
Siracha & coriander mayo

Skin on Fries (ve,gfo) 5

Truffle Fries 6
Parmesan cheese, mushroom & truffle mayo

Koffman Chunky Chips (ve,gfo) 5.5

Sweet Potato Fries (ve,gfo) 6

Bone Marrow Mash (gf) 7.5

Mac & Cheese 6
Herbed breadcrumbs, Gruyère, cheddar & Red Leicester (v)

Brisket Mac & Cheese 8
Slow smoked brisket, herbed breadcrumbs, Gruyère, cheddar & Red Leicester cheese

Beer Battered Onion Rings (ve) 5

Seared Garlic Butter Prawns (6) (gf) 9

Seared Scallops
Cauliflower purée, crispy pancetta & chives (gf) 9

Frickles 6
Deep fried pickles, honey & mustard mayo (v)

Flatbread (v) 6 or garlic (v) 4
Green basil pesto, mozzarella & sun-dried tomatoes (v)

Summer Salad 6
Mixed leaves, cherry tomatoes, red onion, feta, walnuts, cucumber, fennel, blackberry balsamic dressing (v,gf)

Grilled Tender-stem Broccoli
Hazelnuts, feta & basil oil (v, gf) 6

Roasted Bone Marrow
Roasted Onion (gf) 9