

Menu available Tuesday - Saturday

PLEASE ASK FOR  
OUR WEEKLY  
SPECIALS

# SLAUGHTERHOUSE

SMOKEHOUSE  
BAR & EATERY

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

## STARTERS

<b>Homemade Breads Rolls</b>	<b>6</b>
Guernsey butter (v)	
<b>Grilled Garlic Butter Prawns (6)</b>	<b>9</b>
Burnt lemon (gf)	
<b>Grilled Octopus Sausage</b> ♻️	<b>6</b>
Caramelised onion, house slaw	
<b>Beef &amp; Pork Meatballs</b>	<b>8</b>
Tomato sauce	
<b>Balsamic Mushrooms on Toast</b>	<b>8.5</b>
Whipped goats cheese (v)	
<b>Roasted Bone Marrow</b>	<b>9</b>
Roasted onion crostini	
<b>Smoked Chicken Wings</b> 🔥	<b>8</b>
BBQ (gfo), or Buffalo bourbon (gfo)	
<b>Half Rack of Smoked BBQ Pork Ribs</b> 🔥	<b>9</b>
Bourbon BBQ sauce (gf)	
<b>Seared Scallops</b> ♻️	<b>12/21</b>
Diced bacon, pea purée, mint butter & chilli oil (gf)	

## SALADS

<b>Summer Salad</b>	<b>6/13</b>
Mixed leaves, cherry tomatoes, red onion, feta, walnuts, cucumber, fennel, blackberry balsamic dressing (v,gf)	
<b>Caesar Salad</b>	<b>8.5/15</b>
Romaine lettuce, crispy bacon, Parmesan croutons, Parmesan, anchovies, Caesar dressing (gfo)	
<b>Salad add ons:</b>	
+ Harissa Chicken (gf)	<b>3</b>
+ 3 Garlic Prawns (gf)	<b>6</b>
+ Grilled Goats Cheese	<b>2.5</b>

## FROM THE GRILL

Served with Roasted Cherry Tomatoes & Skin on Fries (gfo)

<b>10oz Rib-Eye</b>	<b>30</b>	<b>Sauces</b> (all sauces are gluten free)
<b>8oz FILLET</b>	<b>35</b>	+ Peppercorn Sauce 2.5
<b>26oz Tomahawk</b>	<b>75</b>	+ Bearnaise Sauce 2.5
(For 2) Choice of 2 Sauces. Please allow a minimum of 30 minutes cooking time.		+ Blue Cheese Sauce 2.5
<b>7oz Tuna Steak</b>	<b>23</b>	+ Chimichurri Sauce 2.5
Yuzu ponzu sauce		+ Garlic Butter 2.5

## SLAUGHTERHOUSE BEEF BURGER

16.5

Monterey Jack cheese, baby gem, beefsteak tomato, house slaw, skin on fries, burger sauce, in a brioche bun

**Burger add ons:**

- + Blue Cheese 2.5
- + Streaky Bacon 3



## 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 & orange salad (gf)

### Smokehouse Platter 🔥 - 28/50

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

### 800g Slow Smoked BBQ Ribs 🔥 - 18

Bourbon BBQ sauce, skin on fries (gfo)

### 300g Smoked Beef Brisket 🔥 - 16

House slaw, flatbread

## CHIPS & FRIES

<b>House Fries</b> 🔥	<b>9.5</b>
Cheese sauce, crispy pancetta, slow smoked brisket & Texas Roadhouse mayo	
<b>Halloumi Fries</b> (v,gfo)	<b>8</b>
Siracha & coriander mayo	
<b>Skin on Fries</b> (ve,gfo)	<b>5</b>
<b>Truffle Fries</b>	<b>6</b>
Parmesan cheese, mushroom & truffle mayo	
<b>Koffman Chunky Chips</b> (ve,gfo)	<b>5.5</b>
<b>Sweet Potato Fries</b> (ve,gfo)	<b>6</b>

## SIDES

<b>Mac &amp; Cheese</b>	<b>6</b>
Herbed breadcrumbs, Gruyère, cheddar & Red Leicester (v)	
<b>Brisket Mac &amp; Cheese</b> 🔥	<b>8</b>
Slow smoked brisket, herbed breadcrumbs, Gruyère, cheddar & Red Leicester cheese	
<b>Beer Battered Onion Rings</b> (ve)	<b>5</b>
<b>Seared Scallops</b>	<b>9</b>
Cauliflower purée, crispy pancetta & chives (gf)	
<b>Frickles</b>	<b>6</b>
Deep fried pickles, honey & mustard mayo (v)	
<b>Flatbread</b> (v) 6 or garlic (v) 4	
Green basil pesto, mozzarella & sun-dried tomatoes (v)	
<b>Summer Salad</b>	<b>6</b>
Mixed leaves, cherry tomatoes, red onion, feta, walnuts, cucumber, fennel, blackberry balsamic dressing (v,gf)	
<b>Grilled Tender-stem Broccoli</b>	<b>6</b>
Hazelnuts, feta & basil oil (v, gf)	
<b>Bone Marrow Mash</b> (gf)	<b>7.5</b>

# SLAUGHTERHOUSE

SMOKEHOUSE  
BAR & EATERY

## WINE LIST

### NON ALCOHOLIC 175ml 250ml Bottle

**Oddbird Domaine de la Prade Chardonnay 0%** 6.5 8.9 25

**Oddbird de la Prade Merlot & Shiraz 0%** 6.5 8.9 25

### PROSECCO & SPARKLING WINES 200ml Bottle

**Villa Sandi Prosecco II Fresco DOC (It)** 9.7

**Villa Sandi Prosecco Rose (It)** 9.9

**Anna de Codorniu Cava Blanc de Blancs NV (Sp 20cl)** 9.9

**Villa Sandi Prosecco Brut DOCG Millesimato (It)** 35

Fruity & flowery aroma with hints of ripe golden apple and small mountain flowers. The dry, soft and flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste.

**Bottega Gold Prosecco Brut NV (It)** 35

**Bottega Rose Spumante NV (It)** 35

**Castelnau Brut NV Champagne (Fr) 40 - (375ml)** 65

Buscuits aromas give way to lovely spice; displaying a complexity rarely present in a non vintage Brut (40% Chardonnay, 20% Pinot Noir, 40% Pinot meunier).

**Hattingley Classic Reserve Brut NV (UK)** 65

The beautifully complex bouquet combines aromas of green apples with creamy nougat, freshly baked brioche and delicate toasted notes from ageing in bottle. Refreshing and perfectly balanced, with a delightfully long finish.

**Castelnau Brut Rose Champagne (Fr)** 79

Pretty red fruit characteristics of ripe fresh strawberry and raspberry, a hint of lemon peel and biscuit notes from the ageing over the lees.

**Moet et Chandon Brut Imperial (Fr)** 82

The wine is a blend of the classic Champagne grapes Pinot Noir, Pinot Meunier and Chardonnay. The fresh crisp palate reveals flavours of citrus and white fleshed fruits (apple, pear, white peach) alongside floral notes and elegant hints of brioche and fresh nuts.

**Louis Roederer Cristal 2012 (Fr)** 270

Rich and complex aromas with notes of zesty and candied fruit (lemon) mingled with pollen (white flowers), roasted hazelnut and Madagascar vanilla. After aeration, the bouquet develops rich notes of fresh pastries and smoky notes from bottle ageing. A delicious, concentrated and chalky palate.

**Dom Perignon 2013 (Fr)** 295

Vivid acidity and a chalky underpinning make a crystalline frame for finely detailed notes of ripe melon, mandarin orange, toasted brioche and candied ginger in this harmonious Champagne, which is expressive and expansive on the palate, but with a sense of finesse and restraint. Long and creamy on the mineral-laced finish.

### WHITE WINES 175ml 250ml Bottle

**Fedele Pinot Grigio\Catarratto Organic & Vegan (It)** 7.8 9.9 28

In this blend the Catarratto gives the wine body, cream & some delicate pear & ripe melon flavours, whilst the Pinot Grigio brings hints of peach & stone fruit & an incredible freshness!

**Kono Marlborough Sauvignon Blanc (NZ)** 8.1 10.4 30

This wine has a vibrant fruit-driven nose bursting with citrus & passionfruit aromas. The palate is pure & bright, filled with tropical fruits & herbaceous notes.

**Mantra Rebel Chardonnay (Arg)** 8.3 10.9 31

A fresh and zesty style of unoaked Chardonnay. Citrus, apple and stone fruit on the nose with a lovely minerality on the palate. Great balance and finish; a lovely clean and fresh example.

**Sand Boy Albarino (Sp)** 9 12 35

Crisp and refreshing with bright citrus, green apple and stone fruit notes, balanced by a subtle saline minerality and clean, zesty finish.

### ROSE WINES 175ml 250ml Bottle

**Route 66 Boulevard Blush (Cal)** 7.8 9.9 28

Ripe, juicy flavours of watermelon & strawberry lead to a long sweet finish.

**Barbe Belle Rose Fleuri Coteaux d'Aix en Provence Rose (Fr)** 8.3 10.9 31

Pale & brilliant, salmon reflections. On the palate - fresh strawberry, harlequin sour cherry, white flowers.

**Whispering Angel Cotes De Provence Rose (Fr)** 46

The siren-like fresh aroma & notes of citrus & pink grapefruit are only bettered by its smooth & creamy feel on the palate. The flavour is complex, with layers of fruity flavours; testament to the Provence region it comes from.

**Barbe Belle Rose Fleuri Coteaux d'Aix en Provence Rose 1.5l (Fr)** 65

### RED WINES 175ml 250ml Bottle

**Mezzacorona Castel Firmian Merlot (It)** 8.1 10.4 30

Add description: A smooth and velvety Merlot with vibrant notes of ripe cherries, blackberries and plums, enhanced by hints of cocoa, vanilla and a touch of spice.

**Ederra Rioja Crianza (Sp)** 8.1 10.4 30

Aromas of ripe red fruit underlain with supple notes of vanilla, coconut and cocoa.

**Cycles Gladiator Pinot Noir (Cal)** 9 11.5 34

This fresh and juicy Pinot Noir bursts out of the glass with aromas of cherries. The palate is round and supple, medium body with delicate tannins. On the finish, a slight cedar and vanilla character show off a delicate oak influence in this easy drinking Pinot Noir.

**P15 Malbec, Patagonia (Arg)** 9.1 11.3 32

Intense purple in the glass, this Patagonian Malbec has a nose of Morello cherries, ripe plums & a subtle hint of violets. The palate shows decent weight & plenty of fruit.

**Belleruche Rouge Cote du Rhone Chapoutier (Fr)** 32

An intense wine with blackcurrant & raspberry notes complemented by notes of white pepper. The wine is juicy, powerful & fruity on the palate, with roasted notes, & silky delicate tannins.

**Borgo del Mandorlo Appassimento (It)** 33

Appassimento is the southern Italy's interpretation of Amarone! Smooth wine, full bodied & bursting with flavour.

**La Sablette Muscadet Sevre et Maine Sur Lie (Fr)** 29

This wine is weightier and more long lived than the average Muscadet. An absolute delight which will make a lot of people change their minds about Muscadet! (Melon de Bourgogne).

**Penny Lane Marlborough Sauvignon Blanc (NZ)** 33

Aromas of pineapple & guava dominate with flavours of passionfruit & gooseberry.

**Roberto Sarotto Gavi di Gavi Bric Sassi (It)** 39

Quite rich in texture compared to most Gavi but still soft and gentle. Medium-bodied and silky with plenty of juicy peach and pear fruit alongside stony minerality.

**Pascal Bouchard Chablis "Le Classique" (Fr)** 29 - (375ml) 46

Attractive Chablis typicity on the nose. Full-flavoured, rich, warm. Classic flavour. Quite rich in texture compared to most Gavi but still soft and gentle. Medium-bodied and silky with plenty of juicy peach and pear fruit alongside stony minerality.

**Chateau De Pierreux Brouilly (Fr)** 36

Brilliant deep ruby in colour with an elegant aroma of soft, floral notes of violet and peonies. Soft and round on the palate with dark berry flavours of blueberry and blackcurrant.

**Moulin d'Issan Bordeaux Superieur (Fr)** 39

Moulin d'Issan is full & velvety. This wine is fruity with aromas of black fruit & ripe plums. Great value for money.

**Chateau Laroque Les Tours De Laroque Saint-Emilion (Fr)** 44

The second wine of this estate, is smoothly textured & rich with dark plum & liquorice flavors. Plenty tannins in the background, good structure. Great glass of wine.

**Gascon Escorihuela Malbec Gran Reserva (Arg)** 50

Expressive dark fruit nose that delivers note of fresh red fruits such as plums & berries. Fruity aftertaste bound to please palates that appreciate intense & expressive wines.

**Cannonball Cabernet Sauvignon (Cal)** 56

Balance in the mouth is exceptional from start to finish - strawberry, blueberry, & red apple dipped in dark chocolate, allspice & a layer of toasted oak. Tannins are structured but not overwhelming, with very well-balanced acidity.

**Ballade De La Pointe Pomerol (Fr)** 65

The colour is a beautiful deep, brilliant crimson. The nose offers crushed strawberries & blueberries. The Palate is full & creamy, closing on a pleasant tobacco note. The Finish is subtle. Round & velvety with a silky texture & fine ripe tannins, all & all well balanced with an elegant finish.

**Dog Point Marlborough Sauvignon Blanc (NZ)** 48

This refreshing Sauvignon wine shows crisp acidity balanced with wonderful concentration. Bone dry from a Pouilly-Fumé mould, contrary to many others with high levels of residual sugar.

**Sancerre Domaine Paul Doucet & Fils (Fr)** 49

Elegant & refreshing with overtones of goosberry & citrus flavours on the palate. Intense & aromatic with tropical fruit flavours.

**Mommessin Pouilly Fuisse (Fr)** 70

A floral bouquet with ripe apple and citrus fruit flavours. Palate: A rich, silky mouth feel and a hint of almonds on a long smooth finish.

**Meursault Domaine Mazilly (Fr)** 82

Rich & full-bodied, there is nothing lacking in the bouquet of peaches & pears or the palate of toasted almond. Creamy in texture.

**Les Hauts de Barville Rouge Chateauf-neuf-du-Pape (Fr)** 70

Rich and full-bodied with layers of dark berry fruit, spice, and a touch of smoky oak. Smooth tannins and a warm, lingering finish make it a perfect match for grilled meats and hearty dishes.

**Amarone della Valpolicella 'Torre del Falasco' (It)** 77

Deep ruby in colour, this wine has aromas of ripe plums, spice & cocoa, which give way to a solid tannin structure that supports the concentrated, dried cherry fruit character.

**Blason d'Issan 2nd Wine Margaux (Fr)** 80

Deep cherry crimson. Fresh, graphite with pure dark fruit. Lots of lead pencil on the palate and not at all leafy. Lovely purity and very silky, elegant tannins. Aromatic. Cool and fresh and elegant. Lightish but still has lovely scented length.

**Lacoste Borie Pauillac (Fr)** 82

Beautiful ruby red color, very intense red berries aromas & spicy notes. It presents the very characteristic cassis nose. Fruity with ripe & silky tannins on the palate.