Menu available Tuesday - Saturday

SLAUGHTERHOUSE

We pride ourselves on using the freshest, highest-quality local ingredients wherever possible, carefully selected based on seasonal availability to ensure every dish showcases the best produce our region has to offer

STARTERS

Homemade Breads Rolls 6
Guernsey butter (v)

Grilled Garlic Butter King Prawns (6) 9
Burnt lemon (gf)

Grilled Octopus Sausage 9
Local caught octopus, caramelized onion, burned lemon, smoked red pepper sauce, crispy potatoes

Grilled Lamb Skewers 8
Mint & cumin marinated lamb with tzatziki sauce

Creamed Butternut & Sweet Potato Soup 6
Garlic & chili croutons & feta cheese (veo)

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

400g Smoked BBQ Pork Ribs 9
Bourbon BBQ sauce (gf)

Seared Scallops 12/21
Local caught scallops, pancetta, sweet corn puree, chive oil & charred corn (gf)

SALADS

Winter Salad 6/13
Mix leaves, red onion, pomegranate, roasted butternut squash, cherry tomatoes, pecans & roasted fig dressing (v, gf)

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

Salad add ons:
+ Harissa Chicken (gf) **3**
+ 3 Garlic King Prawns (gf) **6**
+ Grilled Goats Cheese **2.5**

FROM THE GRILL

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

10oz British Grass fed Ribeye 30

8oz Irish Grass fed Fillet 36

26oz F1 Wagyu Tomahawk 75
(For 2) Choice of 2 Sauces. Please allow a minimum of 30 minutes cooking time

7oz Bluefin Tuna Steak 23
Yuzu ponzu sauce

Sauces
(all sauces are gluten free)
+ Peppercorn Sauce 2.5
+ Bearnaise Sauce 2.5
+ Blue Cheese Sauce 2.5
+ Guinness Sauce 2.5
+ Garlic Butter 2.5

MAINS

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

Sundried Tomato & Feta Risotto - 17
Roasted red pepper puree, crispy onions, chives (veo,gf)

Seafood Linguini - 24
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 Seared Fillet of Seabass - 24
Local seabass fillet, buttery mash potatoes, lemon, roasted baby beetroot & carrot with caper & butter sauce (gf)

Slaughterhouse Smash Beef Burger - 16.5
(Served with house slaw, skin on fries and in a brioche bun)
Monterey Jack cheese, baby gem, beefsteak tomato

Yuzu Pork Burger - 16.5
(Served with house slaw, skin on fries and in a brioche bun)
Pork mince burger, yuzu ponzu mayo, fried egg, baby gem, beef steak tomato, caramelized onion, smoked cheddar cheese,

Burger add ons:
+ Blue Cheese **2.5**, + Streaky Bacon **3**

Smokehouse Platter - 28/50
Smoked BBQ Pork Ribs, Smoked Ox Cheek Croquettes, Smoke Pork Belly Bites, Smoked Chicken Wings, Smoked Beef Brisket, Corn salad, Skin on Fries, House Slaw, Bourbon & Peach Glaze

800g Slow Smoked BBQ Ribs - 20
Bourbon BBQ sauce, skin on fries (gfo)

300g Smoked Beef Brisket - 16
House slaw, flatbread

CHIPS & FRIES

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

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

Skin on Fries (ve,gfo) 5

Truffle Fries 7
Parmesan cheese and truffle mushroom mayo

Koffman Chunky Chips (ve, gfo) 5.5

Sweet Potato Fries (ve,gfo) 6

SIDES

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

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

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

Winter Salad 6
Mix leaves, red onion, pomegranate, roasted butternut squash, cherry tomatoes, pecans & roasted fig dressing (v,gf)

Grilled Tender-stem Broccoli 6
Chive oil, toasted pecans & feta (v, gf)

Please let us know if you have any food allergies or special dietary needs.

- smoked in house, - local produce,
v - vegetarian, ve - vegan, veo - vegan option,
gf - gluten free, gfo - gluten free option