— BEACH HOTEL & SPA — ST BRELADE'S BAY, JERSEY

The Lounge Menu

Sandwiches

Roast ham & tomato £7

Wholegrain Dijon mustard mayonnaise

Roast sirloin of beef £8

Rocket, red onions and creamed horseradish

Scottish oak smoked salmon £9

Black pepper and cucumber

Atlantic prawns £9

Marie Rose sauce

Mature Cheddar cheese £7

Caramelised onion chutney

Free range egg mayonnaise £7

Jersey watercress

All served with mixed salad and lightly salted crisps.

Hot Sandwiches Tomato & mozzarella ciabatta (v) £9

Pesto, Parmesan and rocket

Chicken tandoori wrap £12

Spinach, roasted peppers and voghurt raita

Steak ciabatta £12

Chilli chutney, mature Cheddar cheese and gherkins

All served with mixed salad and skin on fries.

Sharing Platters Fisherman's platter £24

John Ross Jr smoked salmon, smoked trout, mackerel pâté, pot of crevettes with pickles, crisp breads and aioli

Farmer's platter £23

Cured and smoked meats, blue, brie and Cheddar cheese, olives, pickles and crisp breads

Seaside platter £24

Liberation Ale battered cod goujons, salmon fish cakes, salt and pepper tempura squid, chunky chips, tartar sauce, sweet chilli and aioli

Gardener's platter (v) £21

Falafel, houmous, grilled feta, roasted peppers, vegetable crudités, Jersey cucumber and mint yoghurt, olives and griddled pitta bread

All platters serve two people.

Jersey Oysters

6 oysters £12, 12 oysters £24

Lemon and red wine with shallot vinaigrette Rockefeller – topped with a rich butter sauce, parsley and other green herbs and bread crumbs, then baked Jersey Pink Granite gin and cucumber Chilli tomato salsa

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Burgers & Hot Dogs

Beetroot, quinoa & red pepper burger (v) £19

Vegan mozzarella, Asian slaw on a toasted brioche bun with chunky chips

Halloumi & mushroom burger (v) £18

Tomato relish, chipotle mayonnaise and toasted brioche bun

Posh vegetarian bockwurst (ve) £19

Pickled white cabbage slaw, melted vegan mozzarella, crispy onions, sweet mustard and chilli jam with chunky chips

L'Horizon burger £18

Smoked bacon, Cheddar cheese, tomato relish, chipotle mayonnaise on a toasted brioche bun with chunky chips

L'Horizon gourmet hot dog £19

Bockwurst top with cheese, crispy onions, sweet mustard and chunky chips

Desserts

Café gourmand £9

Selection of three miniature cakes

Jersey ice cream £2 per scoop

Please ask your server for the flavours of the day

Selection of cheeses £9

Stilton, Cheddar and brie with chutney and crackers

Cocktails

Will you stick with the classic or twist it up? Margarita £9.50

Tequila, triple sec and fresh lime juice

Pink Grapefruit Margarita £9.50

Tequila, grapefruit juice and fresh lime juice

Mojito £9.50

White rum, mint leaves, fresh lime juice, dash of soda and sugar syrup

Raspberry & Passion Fruit Mojito £10.50

White rum, Passoa, fresh lime juice, mint leaves, fresh raspberries, dash of soda and sugar syrup

Daiquiri £9.50

White rum, fresh lime juice and sugar syrup

Frozen Melon Daiguiri £11.50

White rum, Midori, fresh lime juice and a fresh melon ball

Classic Martini £11

Gin or vodka, dry vermouth – made how you like it

Bikini Martini £12

Bombay Sapphire, Blue Curacao, Peach Schnapps and fresh lemon juice

Mai Tai £10.50

Dark rum, white rum, triple sec, grenadine, pineapple juice and orange juice

Berland's Mai Tai £11.50

Spiced rum, white rum, triple sec, fresh lime juice, grapefruit juice, fresh mint leaves, Angostura bitters and ginger syrup

Pina Colada £10

White rum, coconut rum, coconut milk and pineapple juice

Gone Bananas Pina Colada £11

White rum, coconut rum, frozen banana and pineapple juice

Negroni £8.50

Gin, Campari and sweet vermouth

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Mexican Summer Negroni £9.50

Tequila, strawberry Campari and sweet vermouth

Moscow Mule £10

Vodka, ginger beer and fresh lime juice

Blackberry & Elderflower Moscow Mule £11.50

Fresh blackberries, vodka, St Germain liqueur, fresh lime juice and ginger beer

Blood Orange Mimosa £14

Cointreau, blood orange juice and Bruno Paillard Champagne

Pick Me Up £14.50

Cognac, orange juice, grenadine and Bruno Paillard Champagne

Mocktails Shirley Temple £5

Ginger Ale, lemon juice, grenadine and maraschino cherry

Virgin Pina Colada £5

Cream of coconut, pineapple juice and ice

Nojito £5

Soda water, lime juice, crushed mint leaves, sugar syrup and crushed ice

Virgin Mary £5

Fresh lemon juice, tomato juice and Worcestershire sauce

Citrus & strawberry £5

Lemonade, fresh strawberries, lime juice and sugar syrup

Bottled Beer & Cider

Sol 330ml £4.95

Peroni (gluten free available) 330ml £4.95

Large Peroni 660ml £8.25

Liberation Ale 500ml £5.60

Liberation IPA 500ml £5.60

Carlsberg Alcohol Free 330ml £3.50

Guinness Draught Can 330ml £5.50

Birra Moretti 330ml £4.75

Bulmers 500ml £6.20

Rekorderlig 500ml £5.85

Strawberry & Lime, Wild Berries

Gin & Tonic Pairing Suggestion

Served with a tonic of your choice but please see our recommendations below

Pink Granite Franklins Rosemary & Black Olive £7.85

La Mare Royal Gin Fever-Tree Elderflower £7.60

Monkey 47 Fever-Tree Mediterranean £9.45

Silent Pool Franklins Elderflower & Cucumber £9.90

Salcombe Gin Franklins Pink Grapfruit & Bergamot £9.60

Larios Rose Fever-Tree Slimline £6.85

Hendrick's Franklins Elderflower & Cucumber £7.85

Tanguerav Fever-Tree Original £7.25

Whitley Neill Fever-Tree Original £7.35

Whitley Neill Raspberry Fever-Tree Elderflower £7.35

Whitley Neill Rhubarb & Ginger Franklins Rhubarb & Hibiscus £7.35

Whitley Neill Blood Orange Franlins Pink Grapefruit & Bergamot £7.35

Lone Wolf Franklins Rhubarb & Hibiscus £7.60

Bombay Sapphire Fever-Tree Mediterranean £7.85

Seedlip o% Franklins Original £6.10

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Vodka Grey Goose £6 Absolut £3.85 Crystal Head £6 Reyka £4.05

Rum

Bacardi Carta Blanca £3.85 Kraken Black Spiced £4.15 Mount Gay £4.05 Captain Morgan Spiced £3.95 Captain Morgan Dark £3.85

Cognac & Brandy
Remy Martin XO £16
Remy Martin VSOP £6.55
Hennessy Fine de Cognac £5.55
Courvoisier VSOP £5.50
Courvoisier VS £4.80
Jersey Apple Brandy £4.70

Whisk(e)y
Glenfiddich 12 years £4.60
Laphroaig 10 years £6.75
Highland Park 12 years £5.20
Glenmorangie 10 years £4.90
Balvenie 12 years £5.50
Jameson £3.75
Jack Daniel's £3.75
Canadian Club £3.75

Liqueurs

Baileys 50ml £4.50
 Amaretto 25ml £4
 Cointreau 25ml £4
 Tia Maria 25ml £3.80
 Frangelico 25ml £3.80
 Peach Schnapps 25ml £3.80
 Southern Comfort 25ml £3.80
 Aperol 50ml £4.50
 Pimm's 50ml £7.80

Liqueur Coffees

Irish Jameson Whiskey £7.50
Gaelic Drambuie £7.50
Parisian Cointreau £7.50
Baileys Baileys Irish Cream Liqueur £7.50
Calypso Tia Maria Dark Coffee Liqueur £7.50

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Soft Drinks

Coca Cola (Bottle) £2.90 Diet Coke (Bottle) £2.90 Lemonade £2.90 Fruit Juices £2.90 Cordial 0.80p

J20 Orange & Passion Fruit, Apple & Mango £3 **Fever-Tree Tonic Water** £2.90
Original, Slim-line, Elderflower & Mediterranean

Franklins Tonic Water £2.90

Elderflower & Cucumber, Rosemary & Black Olive, Pink Grapefruit & Bergamot, Rhubarb & Hibiscus, Normal and Slimeline

Strathmore Still or Sparkling Water Small £2.50 Strathmore Still or Sparkling Water Large £4 Ginger Ale £2.80 Ginger Beer £2.80

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