

# MENU

**V** Vegetarian **VG** Vegan **GF** Gluten-Free

**GF\*** Gluten-Free Available

*Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens. Some fish dishes may contain small bones.*

*If you are unsure or need specific advice, please ask a member of our team who will be happy to assist.*

**THE WHARF**  
BAR • FOOD • SPORT

## STARTERS

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<b>Southern Spiced Chicken Tenders</b> Garlic mayo	£9.00
<b>Atlantic Prawn Bruschetta (GF*)</b> Lemon and caper mayonnaise   Garlic ciabatta   Tomato salsa	£10.00
<b>Falafel (VG)</b> Pitta bread   Sun-blushed tomato and pumpkin seed pesto	£8.00
<b>Soup Du Jour (VG) (GF*)</b> Ask your server for today's soup Artisan sourdough bread	£8.00
<b>Nachos (V) (GF)</b> Cheddar cheese   Sour cream   Guacamole   Homemade salsa Cheese Sauce	£10.00

## MAINS

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<b>8oz Jersey Angus Ribeye Steak</b> Parmesan and rocket salad   Garlic butter   Vine tomatoes Chips   Flat mushroom   Peppercorn sauce or Béarnaise sauce Add 4 King Prawns	£28.00 £6.00
<b>Truffle Scented Butter Chicken</b> Oven baked baby naan   Basmati rice   Mixed salad	£17.50
<b>Nairobi Spiced Breaded Salmon</b> Jersey royals*   Mixed salad   Lemon mayonnaise	£22.00
<b>Sun Blushed Tomato Pesto Pasta (VG) (GF*)</b> Tomato and Pumpkin Seed Pesto   Vegan Cream Vine Tomatoes   Vegan Cheese   Garlic Bread Add Chicken Add 4 King Prawns	£15.00 £2.00 £6.00
<b>Wharf Bar Fish &amp; Chips</b> Crushed garden peas   Tartare sauce	£16.00
<b>Madras Lamb Curry</b> Oven baked baby naan   Basmati rice   Mixed salad	£19.50
<b>Ploughman's Platter (GF*)</b> Olive mortadella   BBQ ham   Smoked Applewood cheddar Brie   Grapes   Gherkins   Mixed salad   Onion chutney Artisan sourdough bread	£15.00

\*Subject to seasonal availability

## BURGERS & SANDWICHES

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All burgers and sandwiches are served with chips and Pomme house slaw

<b>The Sinful Burger</b> £1 from each sale will be donated to our 2024 Seymour Hotels Charities - Cancer Relief, JSPCA & Mind Jersey 6oz Jersey beef patty   Bacon   Gherkins   Smoked Applewood cheddar Lettuce   Tomato   Sriracha mayo   Onion rings	£18.50
<b>4oz Jersey Angus Sirloin Steak Ciabatta</b> Rocket   Monterey Jack cheese   Garlic butter Peppercorn sauce	£16.00
<b>Homemade Chickpea Burger (VG)</b> Crispy chickpea patty   Lettuce   Tomato salsa	£14.00
<b>Cheesy Ciabatta (V) (GF*)</b> Red Leicester   Smoked Applewood cheddar   Mayonnaise Lettuce   Tomato Add Parma Ham	£12.00 £3.00
<b>Jersey Crab and Prawn Ciabatta (GF*)</b> Hand-picked crab   Atlantic prawns   Lettuce   Tomato   Cucumber	£15.00
<b>Crispy Chicken Wrap</b> Southern fried chicken   Cheddar cheese Garlic and lemon mayonnaise   Lettuce	£13.00

## SIDES

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<b>Mixed Salad (VG)</b>	£4.00
<b>Chips (VG)</b>	£4.00
<b>Sweet Potato Fries (VG)</b>	£4.00
<b>Mixed Vegetables (VG)</b>	£4.00
<b>Truffle and Parmesan Fries</b>	£5.00

## DESSERTS

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<b>Eton Mess (GF)</b> Fresh berries	£7.00
<b>Tiramisu</b> Ladyfinger biscuit   Fresh berries	£7.00
<b>Jersey Black Butter Chocolate Mousse (VG) (GF)</b> Chocolate mousse   Jersey black butter   Berry compote	£7.00
<b>Jersey Dairy Ice Cream (3 Scoops)</b>	£7.00
<b>Sticky Toffee Pudding (V)</b> Homemade pudding   Butterscotch sauce   Vanilla ice cream	£7.00
<b>Pomme d'Or Apple Mousse (VG) (GF)</b> Chocolate crumble   Cinnamon tuile	£7.00