



PARKER'S

BAR & CELLAR

A LITTLE TASTE OF WHAT'S INSIDE...

SHARING PLATTERS

Selection of Cheese	£16.50
Mixed olives Chutney Air-dried toast	
Charcuterie	£16.50
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Cheese & Charcuterie	£16.50
Mixed olives Chutney Air-dried toast	

STARTER DISHES

Shellfish soup	£7.50
Charred sweetcorn Sourdough toast	
Pan seared local scallops GF	£11.00
Pineapple coriander yogurt Crispy pancetta Smoked chilli sauce	
Guernsey crab rarebit	£10.00
Tomato chorizo chutney	
Goats cheese & sun blushed tomato spring rolls GF	£8.00
Homemade pickled vegetables Apricot dipping sauce	
Roasted butternut squash & hummus DF	£8.00
Crunchy dukkah Herb & tomato flatbread	
Beef & chicken liver parfait	£8.00
Homemade chutney Air dried toast	
Pressed smoked ham DF	£8.00
Mustard relish Boiled egg	
Creole charred brisket DF	£11.00
Beef tomato, red onion, cucumber & lime California sunset mayonnaise	

SPECIALITIES FROM THE CHARCOA GRILL

JB's flame-grilled beef burger	£14.00
Melted vintage cheddar Fried onions Thick hand-cut chips	
Tender jerk chicken skewers GF DF	£15.00
Braised rice Mango salsa	
Harissa marinated lamb rump	£22.00
Beetroot feta salad Toasted flatbread Cucumber local yogurt	
Chargrilled chicken tikka salad DF	£13.00
House mixed salad with cucumber yogurt	
Jerk chicken salad GF DF	£12.50
Crispy pancetta Creole sweetcorn	
Creole braised brisket bun	£14.00
Pickled vegetables Spicy mayonnaise Thick hand-cut chips	

DAILY SELECTION OF STEAKS FROM THE CHARCOA GRILL

CHECK OUR BOARDS OR ASK OUR WAITING STAFF

All steaks come with	
Tomato compote Thick hand-cut chips	
Choose your sauce:	
Roast garlic butter GF	£1.50
Peppercorn sauce	£1.50
Stilton cheese sauce	£1.50

FISH & SEAFOOD

Chargrilled supreme of salmon GF DF	£13.00
New potato saffron salad with tomato and parsley	
Baked panko fish burger	£14.00
Crunchy leaves Sliced tomato Chunky tartare sauce	
Lemon & thyme panko crumbed fish	£14.00
Pea purée Chunky tartare sauce Thick hand-cut chips	

PLANT-BASED & VEGETARIAN

Superfood salad GF DF	£12.50
Quinoa Chickpeas Lime & coriander aioli Red lentil Peanut patties	
Baked aubergine GF DF	£13.00
Chickpea butter Roasted tomato and basil risotto	
Sweet potato & kidney bean curry GF DF	£13.00
Turmeric rice	
Honey glazed goats cheese gnocchi	£12.50
Rocket with balsamic beetroot	

SIDE DISHES

Thick hand-cut chips DF	£4.00
Add Bloody Mary seasoning for extra flavour £0.50	
Parmesan and white truffle new potatoes GF	£4.00
Guernsey butter mash GF	£4.00
Add wasabi and pea for an extra kick £0.50	
Chilli and soy sauce tenderstem broccoli GF	£4.00
Roasted vegetables GF	£4.00
Smoked paprika set soured cream Toasted seeds	
Sautéed baby spinach white onion butter GF	£4.00
House salad with our house dressing GF	£4.00
House bread basket	£4.00

DESSERTS

Iced lemon parfait GF	£7.00
Strawberry mint compote	
Bourbon cheesecake	£7.00
Caramel sauce Sugared pecans	
Sticky toffee pudding	£7.00
Vanilla ice cream	
Roasted apple & blueberry nut crumble GF DF	£7.00
Vegan vanilla ice cream	
Baked chocolate custard	£7.00
Passoa marinated fruit salad	
Selection of Guernsey ice cream (per scoop)	£2.00
Vanilla, chocolate or strawberry	
Selection of Cheese	£9.00
Homemade chutney Air dried toast	

WEEKLY SPECIALS AVAILABLE



Bespoke Wine Tasting Packages
in the Wine Cellar at JB Parker's

FROM 4 to 20 PEOPLE

We also offer a great selection of cask ales, ciders, craft lagers and wine by the glass as well as cocktails!