

# 19 BAR & GRILL

## DINNER MENU

5.30PM TO 8.30PM

### APPETISERS

SHELLFISH BISQUE *GF bread available with parmesan croutons* **£8.50**

GUERNSEY SMOKED CHEDDAR CHEESE BEIGNETS *v* **£8.25**  
*caramelised walnuts, cranberry compote, balsamic dressed salad*

WHOLE BAKED CAMEMBERT *v* **£16.00**  
*thyme, garlic & caramelised pecan, served with croutons (please allow 15 min)*

LEMON SOLE TEMPURA *(5)* **£10.50**  
*lightly battered fillets, salsa verde, lemon & herb mayonnaise*

CAULIFLOWER CHEESE VELOUTÉ *v, GF* **£7.75**  
*crumbled blue cheese, freshly baked bread (GF bread available)*

SHELLFISH TARTLET **£12.50**  
*seared hand dived scallops, crabmeat & prawns, shellfish sauce, rocket salad, shaved parmesan*

SCALLOPS **£13.75**  
*Garlic, lemon, fresh herbs, pancetta, rocket salad and citrus dressing*

### SALADS

GUERNSEY CRAB & PRAWN SALAD *starter £10.50 main £20.00*  
*oak smoked salmon, crab, house salad & cocktail sauce*

CARPACCIO OF BEEF SALAD *starter £10.50 main £20.00*  
*seared beef fillet, rocket salad, shaved parmesan, pickled beetroot, blue cheese dressing*

BAKED GOAT'S CHEESE TART *v* *starter £10.50 main £20.00*  
*caramelised pecan nuts, sun dried tomatoes, chutney, basil & balsamic dressing*

SEARED FRESH TUNA 'SASHIMI' SALAD *DF* *starter £11.75 main £22.00*  
*roasted cashew nuts, avocado, mixed leaves, Asian deli sauce*

### SHARING/GRAZING

FISH PLATTER *2 people* **£25.00**  
*pan fried scallops, with fresh chilli, ginger & lime butter (2) // crab mayo on focaccia croutons (2) // tempura king prawns (2) // tuna sashimi, asian deli sauce (2) // oak smoked salmon // fresh herb mayonnaise*

MEAT PLATTER *2 to 3 people* **£32.00**  
*bayonne ham, pickles, bresola, italian olives // mortadella - marinated peppers // salami // freshly baked breads // baked camembert, thyme, garlic & caramelised pecan*

### CREATE YOUR OWN BURGER **£14.50**

CHOOSE FROM

BEEF WITH RELISH SAUCE

OR VEGGIE BURGER

OR HARISSA SPICED CHICKEN, BUTTERMILK RANCH DRESSING

*served with pickles, lettuce, tomato & triple cooked chips. GF bun available*

add crispy bacon **£1.75**

add fried egg **£1.25**

add crispy onion **£1.25**

add jalapeños **£1.25**

add brie **£2.00**

add avocado **£2.50**

add monterey jack cheese **£1.25**

add gorgonzola cheese **£2.00**

### STEAK & WINE NIGHT

EVERY WEDNESDAY NIGHT

CHOOSE FROM: 600g CHATEAUBRIAND **£65** // 700g RIBEYE **£60**

*Served with triple cooked chips, garlic roasted tomato & field mushroom and two sauces.*

1 BOTTLE OF MALBEC

*(Prices for two people)*

## NINETEEN STEAK

*Nineteen steak cuts all steaks served with garlic roasted tomatoes, field mushrooms & triple cooked chips*

230g IRISH FILLET	<b>£29.50</b>
280g SLANEY VALLEY RIB EYE	<b>£27.50</b>
600g CHÂTEAUBRIAND <i>for 2 people</i>	<b>£68.50</b>
600g AGED T-BONE	<b>£38.50</b>
300g AGED SIRLOIN	<b>£28.00</b>
FOR 'SURF & TURF' ADD SEARED SCALLOPS	<b>£7.00</b>

## SAUCES

BÉARNAISE <i>GF</i>	<b>£2.50</b>
GREEN PEPPERCORN <i>GF</i>	<b>£2.50</b>
BONE MARROW GRAVY <i>GF, DF</i>	<b>£2.50</b>
CASHEL BLUE CHEESE SAUCE <i>GF</i>	<b>£2.50</b>
GARLIC & HERB BUTTER <i>GF</i>	<b>£2.50</b>
CHIMICHURRI <i>GF, DF</i>	<b>£3.00</b>
WILD MUSHROOM <i>GF</i>	<b>£3.50</b>

## MAINS

MASSAMAN CURRY <i>GF, DF</i> <i>chicken</i> <b>£15.50</b> / <i>king prawns</i> <b>£17.90</b> <i>blended with lime leaves, ginger, chilli, tomato, coconut, served with shrimp crisps (no crackers GF)</i>	
STICKY MAPLE & GINGER GLAZED PORK TENDERLOIN <i>smoked bacon champ mash, crispy cabbage &amp; onions, pork crackling</i>	<b>£16.75</b>
CHICKEN, CHORIZO & ASPARAGUS PASTA <i>small</i> <b>£11.80</b> / <i>large</i> <b>£15.95</b> <i>parmesan shaving, white wine creamy sauce &amp; rocket</i>	
ASPARAGUS, PEA & SPINACH LINGUINE <i>v</i> <i>small</i> <b>£11.00</b> / <i>large</i> <b>£14.00</b> <i>sun dried tomatoes, shaved parmesan, pesto cream</i>	
ROASTED RACK OF LAMB <i>smoked bacon rosti, baby spinach, confit garlic, garlic &amp; thyme jus</i>	<b>£27.50</b>
SZECHUAN PEPPERED DUCK BREAST <i>smoked bacon and spring onion potatoes, Griottines cherries, orange &amp; armagnac jus</i>	<b>£25.75</b>

## FISH & SHELLFISH

FISH & CHIPS <i>beer battered cod fillet, triple cooked chips, green peas &amp; tartare sauce</i>	<b>£15.50</b>
LINGUINE PASTA <i>starter</i> <b>£11.95</b> <i>main</i> <b>£17.75</b> <i>crab, prawns, lobster creamy sauce, rocket &amp; shaved parmesan (add scallops £7.00)</i>	
PAN-FRIED SEA BASS FILLET <i>warm Asian crabmeat, fresh herbs, soy and honey dressing, sweet potato fries</i>	<b>£25.00</b>
BRILL FILLET <i>shellfish crushed new potatoes, crabmeat, asparagus, shellfish cream</i>	<b>£26.50</b>

## VEGAN STARTER £9.75 MAIN £18.50

QUINOA, CARROT, AVOCADO & POMEGRANATE SALAD <i>toasted almonds, apple cider vinaigrette</i>	
MIDDLE EASTERN SPICED LENTIL TABBOULEH SALAD <i>tomatoes, mint, mixed leaves, lemon &amp; tahini dressing</i>	
ROASTED RED PEPPER, ASPARAGUS & PEA RISOTTO <i>toasted pimentos, balsamic dressed salad</i>	
BUTTERNUT, SWEET POTATO & CASHEW NUT CURRY <i>cherry tomato &amp; red onion salad, basmati rice</i>	
TOMATO, GARLIC & OREGANO SOUP	<b>£6.50</b>

## KIDS MENU

BATTERED COD FILLET <i>fries &amp; peas</i>	<b>£7.50</b>
SOUTHERN FRIED CHICKEN <i>fries &amp; mixed vegetables</i>	<b>£7.50</b>
BREADED SCAMPI <i>fries</i>	<b>£7.50</b>
MINUTE STEAK <i>triple cooked chips &amp; mixed vegetables</i>	<b>£8.50</b>
PASTA SHELLS <i>tomato &amp; basil sauce, melted cheese</i>	<b>£7.50</b>
HOMEMADE MINI PIZZA <i>choice of margherita or pepperoni</i>	<b>£7.50</b>

## HOMEMADE PIZZAS

*Large GF Available*

THE CLASSIC SEVE <i>v</i> <i>tomato, mozzarella &amp; basil</i>	<i>small</i> <b>£9.50</b> / <i>large</i> <b>£13.00</b>
THE GRAND SALAMI <i>pepperoni, bresola &amp; milano sausage</i>	<i>small</i> <b>£10.50</b> / <i>large</i> <b>£13.50</b>
THE ITALIAN OPEN <i>prosciutto &amp; fresh pesto</i>	<i>small</i> <b>£10.50</b> / <i>large</i> <b>£13.50</b>
THE MOLINARI <i>v</i> <i>field mushroom, spinach, goat's cheese, egg &amp; garlic</i>	<i>small</i> <b>£10.50</b> / <i>large</i> <b>£13.50</b>
THE CHICKEN GARCIA <i>smoked paprika chicken, chorizo, red onion, garlic &amp; peppers</i>	<i>small</i> <b>£11.50</b> / <i>large</i> <b>£15.50</b>
THE HALL IN ONE <i>crème fraiche, red onion, mushroom, garlic &amp; parma ham</i>	<i>small</i> <b>£11.50</b> / <i>large</i> <b>£15.50</b>
ON THE GREEN <i>v</i> <i>artichoke, spring onion, wild mushroom &amp; olives</i>	<i>small</i> <b>£11.50</b> / <i>large</i> <b>£15.50</b>
PAR 4 <i>v</i> <i>goat's cheese, roquefort, reblochon, fresh parmesan</i>	<i>small</i> <b>£10.50</b> / <i>large</i> <b>£13.50</b>

## SIDES

CREAMED SPINACH & PARMESAN	<b>£4.50</b>
SAUTÉED MUSHROOMS & BACON	<b>£4.25</b>
CRUSTY BREAD WITH GUERNSEY BUTTER	<b>£2.75</b>
FRENCH FRIES	<b>£3.90</b>
TRIPLE COOKED CHIPS	<b>£4.00</b>
CHEESY GARLIC BREAD <i>small</i> <b>£5.80</b> / <i>large</i> <b>£9.50</b>	
HOUSE SALAD	<b>£4.50</b>
ROCKET, BALSAMIC & PARMESAN SALAD	<b>£4.80</b>
SWEET POTATO FRIES	<b>£4.75</b>
BUTTERED GREEN BEANS	<b>£4.50</b>
CRISPY CHICKEN BITES, SWEET CHILLI	<b>£6.80</b>
SCAMPI, TARTARE SAUCE	<b>£6.70</b>
VEGETABLE SPRING ROLLS, PIRI-PIRI DIP	<b>£6.20</b>
SPICED VEGETARIAN SAMOSAS	<b>£6.70</b>

## DESSERT

BAKED CHOCOLATE LAVA PUDDING <i>hot gooey dark chocolate cake, marshmallows, brownie, pecans, salted caramel ice cream</i>	<b>£8.00</b>
WARM APPLE & FRANGIPANE TART <i>vanilla ice cream, maple syrup (for 2 people)</i>	<b>£10.50</b>
NINETEEN ROCKY ROAD <i>burnt marshmallow, butterscotch</i>	<b>£8.00</b>
MACAROON XXL <i>GF</i>	<b>£8.00</b>
THE ELVIS <i>GF</i> <i>peanut parfait, caramelised banana, strawberry, maple bacon dust</i>	<b>£8.50</b>
PASSION FRUIT POSSET <i>GF</i> <i>mango, cashew nuts, raspberry, lime jelly</i>	<b>£8.00</b>
HOT VEGAN CHOCOLATE FONDANT <i>vegan vanilla ice cream</i>	<b>£8.00</b>
CHEESE SELECTION <i>served with chutney, grapes &amp; biscuits</i>	<b>£10.40</b>

## ICE CREAM & SORBET

*Locally made Guernsey Ice cream*

1 SCOOP	<b>£2.50</b>
2 SCOOPS	<b>£4.00</b>
3 SCOOPS	<b>£5.50</b>

*marshmallow // vanilla // dark chocolate // salted caramel // honeycomb // strawberry // forest fruit // banana // Nutella // passion fruit // blackcurrant // lime*



V = VEGETARIAN  
DF = DAIRY FREE  
GF = GLUTEN FREE

ALL STEAKS AND FISH DISHES CAN BE DF & GF ON REQUEST

GLUTEN FREE PASTA AVAILABLE ON REQUEST  
PLEASE ADVISE YOUR SERVER OF ANY DIETARY REQUIREMENTS AND ALLERGIES, THANK YOU.

FOR A PARTY OF 8 OR MORE - 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL