



## STARTERS

- Soup of the Day** £8  
*Served with warm crusty bread and Guernsey butter.*
- Classic Garlic Mushrooms** £8.5  
*Sautéed button mushrooms in a white wine, garlic & parsley cream, served with toasted sourdough.*
- Prawn Cocktail** £12  
*North Atlantic prawns with crisp baby gem lettuce, classic Marie Rose sauce, brown bread and Guernsey butter.*
- Fully Loaded Potato Skins** £9  
*Crispy potato skins loaded with mature cheddar, smoked bacon, sour cream and fresh chives.*
- Chicken Liver Parfait** £10  
*Smooth chicken liver parfait with toasted melba and red onion chutney.*
- Seafood Bon Bons** £10  
*Golden seafood bon bons with homemade tartare sauce, charred lemon and dressed leaves.*

## SALADS

- Lyonnaise Salad** £9/£17  
*Crisp mixed leaves topped with crispy bacon, poached egg, garlic croutons, red onion and cherry tomatoes, finished with a Dijon vinaigrette.*
- House Salad** £8/£15  
*Crisp mixed leaves with cucumber, tomato, peppers, red onion and house dressing.*

### Make it your own

- Add grilled chicken breast ..... £5  
Add Feta cubes ..... £4  
Add Avocado ..... £4  
Add Cajun prawn skewer ..... £7



### PROUDLY LOCAL

We're proud to use the best produce from our local suppliers across Guernsey whenever we can.

*Thank you for supporting local with us.*

## MAINS

- Beer Battered Fish & Chips** £19  
*Fresh catch of the day in crisp beer batter with chunky chips, garden peas, tartare sauce and lemon.*
- Trio of Sausages** (Vegetarian option available) £16  
*Three locally sourced sausages with creamy Guernsey mash, rich beer gravy and garden peas.*
- ★ **Signature Pie** £19  
*Our homemade pie filled with today's slow-cooked seasonal filling, served with your choice of potatoes and market vegetables. Ask your server about today's homemade pie.*
- ★ **Guernsey Rump Burger** £18  
*Guernsey rump burger in a toasted burger bun with smoked bacon, mature cheddar, confit onions, gherkins, burger sauce and chunky chips.*
- Hunter's Chicken** £18  
*Grilled chicken breast topped with smoked bacon, BBQ glaze and melted mature cheddar, served with fries and salad.*
- Chicken Tikka Masala** £18  
*Mildly spiced chicken tikka in a creamy tomato and spice sauce, served with pilau rice, naan bread, poppadom and mango chutney.*
- 8oz Rib Eye Steak** £32  
*Served with chunky chips, dressed salad and peppercorn sauce.*
- Mushroom Stroganoff** £18  
*Creamy morel & wild mushroom stroganoff finished with paprika and fresh herbs, served with steamed rice.*
- ★ **Bengali Fish Curry** £20  
*Fragrant Bengali fish curry with coconut, tomato and warming spices, served with pilau rice, poppadom and mango chutney.*

## CHEF'S FAVOURITE SIDES

*The perfect addition to any main course.*

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|--|---|
| <b>Beer-Battered Triple Fried Onion Rings</b> £5<br><i>Beer-battered and triple fried for the ultimate crunch.</i> | <b>Cajun Fries</b> £5<br><i>Skinny fries tossed in our smoky Cajun seasoning.</i>                                   |
| <b>Steak Cut Chips</b> £5<br><i>Thick-cut, golden and fluffy.</i>  | <b>Buttered New Potatoes</b> £5<br><i>Warm new potatoes finished with Guernsey butter and parsley.</i>              |
| <b>Skinny Fries</b> £5<br><i>Crisp, golden and perfectly seasoned.</i>   | <b>Garlic &amp; Cheese Ciabatta</b> £6<br><i>Toasted ciabatta with roasted garlic butter and melted mozzarella.</i> |
| <b>Buttered Guernsey Mash</b> £5<br><i>Rich, buttery Guernsey potatoes whipped until smooth.</i>                   | <b>Sweet Potato Fries</b> £6<br><i>Crisp sweet potato fries with smoked paprika seasoning.</i>                      |
| <b>Mixed Leaf Salad</b> £5<br><i>Crisp seasonal leaves with house dressing.</i>                                    | <b>Warm Crusty Bread &amp; Guernsey Butter</b> £3<br><i>Served warm with whipped Guernsey butter.</i>               |
| <b>Seasonal Market Vegetables</b> £5<br><i>Fresh seasonal vegetables finished with butter.</i>                     |   |

Upgrade to Sweet Potato Fries £2





# The Pickled Pig

• GASTRO PUB •

## ALLERGEN GUIDE

Please inform a member of staff of any allergies before ordering.

### STARTERS

Soup of the Day

Please ask for allergens

Classic Garlic Mushrooms \*

Prawn Cocktail \* \*

Fully Loaded Potato Skins \*

Chicken Liver Parfait \*

Seafood Bon Bons \*

### SALADS

Lyonnaise Salad \*

House Salad

### MAINS

Beer Battered Fish & Chips \* \* \* \*

Trio of Sausages & Mash

Signature Pie

Hunter's Chicken

Tikka Masala \*

8oz Rib Eye Steak \*

Mushroom Stroganoff

Bengali Fish Curry

### MAKE IT YOUR OWN

Add grilled chicken breast

Add Feta cubes

Add Avocado

Add Cajun prawn skewer

\* Can be prepared without this allergen on request.

### CHEF'S FAVOURITE SIDES

Beer-Battered Triple Fried Onion Rings \* \*

Steak Cut Chips

Skinny Fries

Buttered Guernsey Mash \*

Mixed Leaf Salad

Seasonal Market Vegetables \*

Cajun Fries

Buttered Jersey Royals \*

Garlic & Cheese Ciabatta \*

Fricke Melts (Fried pickles with cheese) \* \* \* \*

Sweet Potato Fries

Warm Bread & Guernsey Butter \* \*

### ALLERGEN LEGEND



GLUTEN



EGGS



FISH



CRUSTACEANS



MOLLUSCS



MILK



CELERY



MUSTARD



TREE NUTS



PEANUTS



SESAME SEEDS



SOYA



LUPIN



SULPHUR DIOXIDE (SULPHITES)

Thank you for your understanding.