

# BAR DU NORD

## FOR THE TABLE 3.0

**Japanese Rice Crackers** V

**Marinated Olives** DF GF V

**Bread Basket with Olive Oil & Balsamic** V

**Vegetable Crisps** DF GF V

**Wasabi Peas** V

**Courgette Frites with Sweet Chilli Sauce** DF V

## TO SHARE - NORD BOARDS Prices per head

**Seafood Selection** 9.5 DF

A selection of smoked fish and shellfish served with crusty bread, capers, lemon wedges and a Marie Rose sauce

**Vegetable Anti Pasti** 6.5 V

A variety of chargrilled mediterranean vegetables accompanied by sunblushed tomatoes, olives, hummus and flatbread

**Charcuterie** 7.95 DF GF

A platter consisting of smoked & cured meats and terrines

## STARTERS

**Girard Goats Cheese Fritter** 6.5 V  
with chipotle mayonnaise

**Tempura Prawns** 7.5 DF  
with sweet chilli dip

**Salmon & Crab Arancini** 6.95  
with a tomato relish

**Ham Hock Terrine** 6.75 DF  
with local Rocquette cider chutney and crostini

**Char-Grilled Chicken & Mango Salad** 6.75 DF GF

**Vegetable Anti Pasti** 6.5 V  
A variety of chargrilled mediterranean vegetables accompanied by sunblushed tomatoes, olives, hummus and flatbread

**King Prawn & Avocado Tian** 7.75  
Served with avruga caviar and belinis

## SALADS

**Classic Caesar Salad** 9.95 GF V  
+ Chicken 3.5 + Prawn 3.5

**Parma Ham, Cherry Tomato, Pesto, Mozzarella, & Rocket** 12.5 GF

**Smoked Salmon with Avocado & Prawns** 12.95 DF

**Chancre Crab, Grapefruit, Baby Gem, & Vanilla Yoghurt** 13.5 GF

**Char-Grilled Chicken & Mango** 12.5 DF GF

**Girard Goats Cheese, Grapes, Fig & Mixed Leaves** 11.95 GF V

## PIZZAS 12.75

**Pesto, Chicken & Boccocini**

**Pepperoni**

**Four Cheese**

**Girard Goats Cheese, Red Onion & Courgette** V

**Parma Ham, Wild Mushroom & Rocket**

**Garlic Pizza Bread** 4.0  
+ Cheese 1.0

**Extra Pizza Toppings** 1.5  
Pepperoni, Extra Cheese, Ham, Mushrooms, Chicken, Sweetcorn, Red Onion, Pineapple, Chilli Flakes

## MAINS

**Roast Chicken Supreme** 16.5 GF  
Served with dauphinoise potato, stuffing, and chantenay carrots

**Mushroom & Barley Risotto** 14.5 GF V  
Creamed pearl barley and wild mushrooms topped with shaved Italian cheese

**Etoile Burger** 12  
Prime beef patty, smoked bacon, red onion jam, smoked Guernsey cheddar, served with fries and salad

**Salmon Linguine** 15.95  
In a white wine cream with roquette, and parmesan

**Pan Fried Seabass** 17.95 DF GF  
Served with crushed new potatoes, and sauce vierge

**Beer Battered Cod** 13 DF  
Served with chunky chips and mushy peas

**Vegetable Ravioli** 14.95 V  
Open ravioli served with garlic bread and salad

**Pan Fried Skate Wing** 16.5 GF  
In a lime beurre blanc sauce with wilted spinach

**Local Cod Fillet** 17.5 GF  
Served with horseradish mash and a basquaise sauce

**Bar Du Nord Scampi** 12.5 DF  
Served with chunky chips and mushy peas

**Pork Cutlet** 15.95  
Served with grain mustard mash and savoy cabbage in a port jus

## FROM THE GRILL

**Char Grilled Rib Eye Steak** 21 DF  
Served with a tomato compote, chunky chips and onion rings

**Steak Sauce** 1.5 Garlic Butter, Bernaise, Peppercorn, Diane, Red Wine Jus

**Rack of Lamb** 42 to share  
Served with dauphinoise potatoes, green beans and a red wine jus

**Chateaubriand** 50 to share GF  
wrapped in basil and parma ham, served with chunky chips and a béarnaise sauce

## SIDES 3.5

**House Fries** DF GF V

**Truffle & Parmesan Fries** GF V

**Courgette Frites** DF V

**New Potatoes** DF GF V

**Creamed Mashed Potato** GF V

**Seasonal Vegetables** DF GF V

**Green Beans & Shallot** DF GF V

**House Salad** DF GF V

**Onion Rings** DF V

## DIETARY REQUIREMENTS

V | Vegetarian  
GF | Gluten Free  
DF | Dairy Free

'All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team'

No nuts are used in any of our dishes

## PUDDINGS

**Eton Mess** 6.5 GF V  
Made with a selection of seasonal fruit

**Ice Cream & Sorbet** 6.5 GF DF V  
Selection served with exotic fruits, lemon grass and star anise syrup

**Dark Chocolate Brownie** 6.95 V  
Warm chocolate brownie served with vanilla ice cream

**Cheese Platter** 7.95 V  
A selection of cheese and crackers

**Cheesecake** 7.0 V  
Served with Guernsey cream and mixed berries

**Sticky Toffee Pudding** 6.5 V  
Served with a butterscotch sauce and salted caramel ice cream

**Crème Brulee** 6.0 V  
Served with shortbread biscuit

**Passion Fruit Delice** 7.5 V  
Served with fresh raspberries and a mango sorbet