



winter
2025/2026
menu

01481 248400

www.peninsula.gg

bar du nord

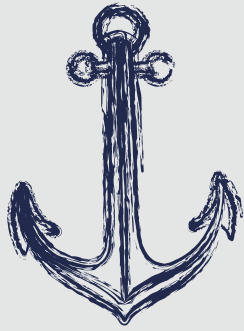
winter 2025/2026 menu

starters

aubergine & tofu involtini (ve)	9.00
marinated tofu, romesco sauce, basil oil	
crispy sesame lentil balls (ve)	9.00
courgette puree, parsley tahini sauce, pita bread tuile, red radish	
soup of the day (vea, gfa)	8.00
sourdough slices, guernsey butter	
bakers basket (gfa)	8.00
mini rolls & slices, selection of dips	
chilli & ginger prawn fritters (gfa)	11.00
lime & mango chutney, lemongrass cilantro sauce	
crispy squid & pineapple (gfa)	11.00
grilled pineapple, pickled peppers & avocado salsa, basil caviar pearls	
homemade Guernsey crab cake (dfa)	11.00
creamy hollandaise sauce, lemon & garlic asparagus, angel hair potato	
duck & plum bonbons (dfa)	10.00
leeks & cucumber salad, plum & hoisin sauce	
buffalo-style chicken wings (gfa)	9.00
blue cheese dip, spring onions	

salads

moroccan couscous salad (gfa)	17.00
tossed with grilled vegetables, tomato, onions, cucumber, feta cheese, pomegranate, olives, sultana & lemon herb dressing	
baby octopus' salad (gfa, dfa)	18.00
boiled potatoes with crispy chorizo, red onion, capers, chopped pickles, drizzle with chimichurri over a bed of mixed leaves	
classic ceasar (gfa)	17.00
romaine lettuce, smoked bacon lardons, anchovies, parmesan, crutons & creamy dressing	
+ chicken breast	4.00
+ garlic tiger prawns	5.00



mains

kibbeh a' bandoura (ve) bulgur cooked in a rich tomato sauce, served with shirazi salad, pomegranate glaze & toasted walnuts	17.00
battered fish 'n' chips (dfa) battered cod, smashed peas, hand cut chips, dill infused tartare sauce, charred lemon	19.00
du nord scampi (dfa) smashed peas, hand cut chips, dill infused tartare sauce, charred lemon	19.00
grilled jumbo prawns seasoned potato wedges, grilled bell peppers, garlic & lemon sauce	23.00
olive & almond-crusted salmon fillet baby potato fondant, braised fennel, lebanese harra sauce	22.00
chicken shawarma wrape (dfa) house salad, chilli mayo dip, pickles, hand cut chips	18.00
crispy pork karekare (gfa) shrimps' peanut sauce, aubergine, bok choy & fine beans, steam rice	20.00
grilled lamb chops (gfa, dfa) roasted garlic mashed potato, sauteed vegetables & mint lamb jus	23.00
shish tawook (gfa) marinated grilled chicken skewers, herbed baby potatoes, grilled vegetables, chilli bread, garlic mayo, tomato salsa	21.00
homemade falafel burger (gfa, vea) guacamole, hummus, fried aubergine, tahini sauce, hand cut chips	18.00
du nord beef burger (gfa, dfa)	19.00
grilled chicken burger (gfa, dfa) crispy bacon, guernsey cheddar, onion ring, hand cut chips, tomato relish and coleslaw	18.00
8oz fillet steak (gfa, dfa)	31.00
10oz ribeye steak (gfa, dfa) grilled tomatoes, portobello mushroom, house salad, hand cut chips	29.00



sides

hand cut chips	4.50
french fries	4.50
sweet potato fries	5.00
battered new potatoes	4.50
a panache of local market vegetables	5.00
orange glazed carrots	5.00
battered green fine beans	5.00
sauteed or creamy spinach	5.00
sauteed mushrooms	5.00
steamed rice	4.50
rocket & parmesan salad	4.50
house salad	4.50

saucEs all 3.00

green peppercorn (gfa, dfa)
diane (gfa, dfa)
blue cheese (gf)
garlic butter (gf)
bearnaise (gf)