



FEAST

	LESS	MORE	
GARLIC PRAWNS with crusty bread	6.00		
CIABATTA BREAD with feast olive oil and balsamic vinegar for dipping (V)	1.50		
CLASSIC FISH SOUP with all the trimmings including Gruyère, rouille and croutons	7.50		
SALAD OF ROAST BUTTERNUT SQUASH, sun blushed tomatoes and baby mozzarella topped with pine nuts and basil (V)	7.75		
SHARING PLATTER FOR 2 - warm flatbread, charcuterie, hummus, aubergines and artichokes (available vegetarian with mozzarella and sunblushed tomato)	11.00		
CRISPY DUCK LEG with guacamole and teriyaki sauce	7.50	15.00	(F) (JR)
MOULES - local mussels cooked in white wine, shallots, garlic and a touch of Jersey cream. Served with bread as a starter and bread and 'frites' as a main course	7.75	11.50	
SALT & PEPPER CRISPY SQUID served with feast chilli sauce or lemon aioli	6.50	12.00	(F) (JR)
STICKY PORK RIBS made to feast's own recipe!	7.00	12.50	(F) (JR)
SCALLOPS			
with black pudding and crispy pancetta	9.00	17.00	(F) (JR)
or with teriyaki sauce and mango salsa	9.00	17.00	(F) (JR)
or with chorizo and red pepper hollandaise	9.00	17.00	(F) (JR)
CHARGRILLED & HOMEMADE BURGER with feast tomato relish, gherkin and beefeater tomato with fries on the side feast cured bacon and/or cheese available - 50p supplement each		9.75	(F) (JR)
CHARGRILLED SIRLOIN STEAK			
with Béarnaise sauce and fries		17.50	(F) (JR)
or with Argentine Chimichurri sauce on the side and fries		17.50	(F) (JR)
or topped with tiger prawns, calamari, and chilli garlic sauce, served with fries		21.00	(F) (JR)
THAI GREEN CURRY			
Chicken and prawn		13.00	
or Chicken		12.50	
or Vegetable		11.50	
GOATS CHEESE, WILD MUSHROOM & BUTTERNUT RISOTTO (V)		12.50	
BEER BATTERED COD & CHIPS served with homemade tartare sauce		11.75	(F) (JR)
ROAST FILLET OF SALMON topped with tarragon hollandaise, and Jersey Royals		14.00	(F) (JR)
PAN FRIED FILLET OF SEABASS			
with lemon cream sauce, and Jersey Royals		16.50	(F) (JR)
or on a crab, prawn and mushroom risotto		19.00	
CREAMY FISH PIE of salmon, smoked haddock and prawns topped with mash potato, served with green salad		13.00	
ROAST LEMON & HERB HALF CHICKEN baked until the skin is crispy, and Jersey Royals		13.50	(F) (JR)
RUMP OF LAMB marinated in rosemary, garlic and lemon served with ratatouille and basil pesto		16.50	(F) (JR)

(V) = vegetarian (F) (JR) = fries or jersey royals served with more portions

SIDES

FRIES	2.00
JERSEY ROYALS with local butter and parsley	3.00
MIXED LEAF GREEN SALAD	2.50
ROAST BUTTERNUT WITH ROSEMARY AND GARLIC	2.50
PEAS	2.50



Feast cannot guarantee that our food products are free from nuts, trace elements of nuts or fish extracts.
All prices are GST inclusive. A service charge of 10% will be added on food and drink for all groups of 8 or more.