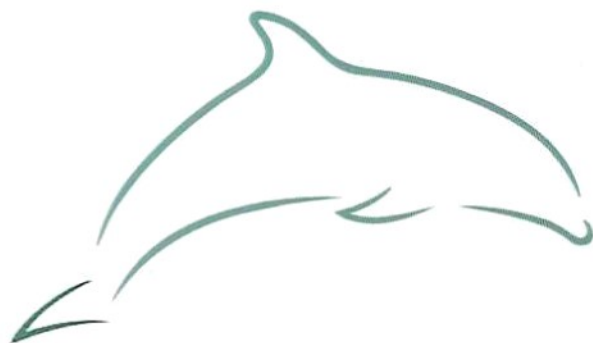




RESTAURANT
DOLPHIN HOTEL
GOREY

LUNCH 12:00 - 2:00 / DINNER 6:15 - 9:00

www.dolphinhoteljersey.com/

Starters

Soup of the Day served with French bread, butter	7.50
Button Mushrooms Viennoise with a touch of garlic & tartare sauce	8.50
Honeydew Melon presented with a selection of exotic fruits	8.50
Greenland Prawn & Grapefruit Cocktail served with Marie Rose sauce	12.50
Moules à la Dolphin Special sauce of cream, tomato, garlic & chips	19.50
Jersey Oysters Natural or grilled with garlic butter if preferred	six - 13.50 twelve - 25.00

Charcoal Grills

Served with French fries or boiled potatoes & vegetables or salad

Belly Pork madeira wine sauce	18.50
Best End Lamb Cutlets mint sauce	19.75
Chicken Kebab with a touch of garlic	21.50
Mixed Grill with lamb, pork & beef	22.50
Pan-Fried Calves Liver bacon, onions, gravy	23.50
Entrecote Steak grilled tomato, mushrooms	26.50
Surf & Turf Rib-eye Steak king prawns & garlic butter	28.50
T-Bone Steak grilled tomato & mushrooms	29.50

Chef's Specials

Burger a la Dolphin cheese, bacon, fried egg, chips, salad	16.50
Picadinho Madeira Style French fries, tomato & olives in red wine sauce (Chicken or beef)	24.50
Steak on Rock 2 persons	65.50

From our charcoal grill - served on a skewer
All with a touch of salt & garlic, served with polenta or chips & salad or vegetables

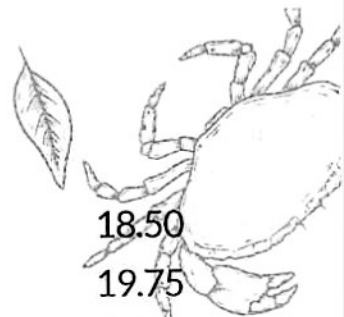
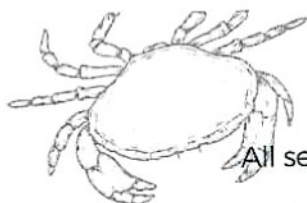
Madeira Style Espetada

Beef	28.50
Chicken	23.75
Beef & Prawns	29.50
Scallops with Bacon	29.50

Fish

Fried Scampi with chips, tartare sauce, lemon	17.50
Battered Cod Fillet with chips, peas, tartar sauce	19.50
Fillet of Seabass with noodles, stir-fried vegetables	23.50

If you have any dietary or allergy requirements please let us know before ordering



Grilled Fish

All served with French fries or boiled potatoes & vegetables or salad



Grilled Portuguese Sardines with sea salt

18.50

Grilled Fillet of Jersey Plaice with tartare sauce, lemon

19.75

Grilled King Prawns with garlic butter

21.00

Grilled Fillet of Salmon with seafood sauce

22.75

Shellfish

Half Cold Lobster salad, boiled potatoes

from - 27.00

Whole Lobster (grilled or cold) salad, boiled potatoes

from - 50.00

Plateau Fruit de Mer

Half lobster, King prawns, gambas, oysters, scallops, moules, shell on prawns

from - 57.50

Rendez-vous de Crustaces Dolphin

King prawns, oysters, moules, shell on prawns, gambas - served in white wine and garlic sauce

from - 35.00

Side Orders



Basket of Bread & Butter

4.50

Side Salad

5.50

Choice of Vegetables

3.50

Fried Mushrooms

6.50

Basket of Chips topped with Parmesan

6.50

Basket of Garlic Bread

5.50

Basket of Garlic Bread tomato & cheese

6.50

Extra Sauces - pepper, mushroom, garlic butter

2.50

Omelettes

Served with French fries, boiled potatoes or salad



Choose from Mushroom, Ham, Cheese, Plain

18.50

Greenland Prawns

19.50

Pastas

Lasagne served with French fries

18.50

Spaghetti Bolognaise

17.50

Seafood Spaghetti

19.50

Vegetarian Dishes

Cannelloni Italienne

16.50

Fettucine Napoletana

16.00

Cold Dishes

Served with salad

Tuna, Ham, Chicken, Beef,

17.50

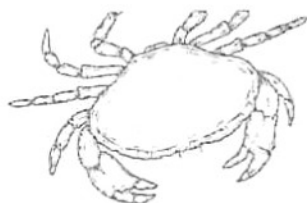
Ploughman's Paté or Cheese

17.50

Prawn Salad

19.50





Kids Favourites

Served with French fries

Fish Goujons, Sausages or Battered Chicken Fillets

12.50

Sweets & Coffee

Dairy Ice Cream

5.00

Choice of Sweets

8.50

Plate of Cheese & Biscuits

9.75

Large Cup of Coffee

2.75

Espresso

2.75

Cappuccino

3.00

Liqueur or Spirit Coffee

9.75

Recommended

White & Sparkling Wines

Bin No.

Bottle

13. Bravio, Sauvignon Blanc

23.50

Delicious fruit balanced by a clean and fresh natural acidity

14. Muscadet, Sèvre et Maine Sur Lie, "Chateau de la Jannière"

24.50

Dry, clean and crisp.

21. Gavi di Gavi, "Nuovo Quadro"

32.50

Complex, with a touch of minerality and refreshing acidity.

5. Prosecco 'Lunetta', Cavit

27.50

A deliciously light and fruity Prosecco.

17. Macon Lugny, Louis Latour

35.00

Fullish attractive Chardonnay flavour.

Rosé

8. Cabernet d'Anjou, Domaine des Cèdres

23.50

Medium dry, distinctively fruity.

9. Chateau La Deidière, Rosé

28.50

Dryish and full of South of France warmth and flavour.

Red

29. Bravio, Merlot

23.50

Smooth round and fruity, appealingly soft.

37. Vega del Rayo, Reserva

26.50

Marvellous value for such stylish individuality.

43. Malbec, Cristobal 1492

27.50

Such an easy drinking style. Rich with black fruit, spice and plum aromas and flavours.

Extensive Wine List Available On Request