

GRILL MENU

RESTAURANT

Starters

Soup of the Day
Served with French bread, butter

Button Mushrooms Viennoise
With a touch of garlic & tartare sauce

Honeydew Melon
Presented with a selection of exotic fruits

Greenland Prawns & Grapefruit Cocktail
Served with Marie Rose sauce

Moules à la Dolphin
Special sauce of cream, tomato & garlic
Served with chips

Jersey Oysters
Natural or grilled with garlic butter if preferred
six - 14.50
twelve - 26.50

Fish
Fried Scampi
With chips, tartare sauce, lemon

Battered Cod Fillet
With chips, peas, tartar sauce

Fillet of Seabass
With noodles, stir-fried vegetables

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

Grilled Portuguese Sardines
With sea salt

Grilled Fillet of Jersey Plaice
With tartare sauce, lemon

Grilled King Prawns
With garlic butter

Grilled Fillet of Salmon
With seafood sauce

Shellfish

Whole Lobster
Grilled or cold)
Salad, boiled potatoes

Plateau Fruit de Mer
King prawns, gambas, oysters, scallops, moules, shell on prawns

Rendez-vous de Crustaces Dolphin
King prawns, oysters, moules, shell on prawns, gambas - served in white wine and garlic sauce

Side Orders

Basket of Bread & Butter

Side Salad

Choice of Vegetables

Fried Mushrooms

Basket of Chips
Topped with Parmesan

Basket of Garlic Bread

Basket of Garlic Bread
Tomato & cheese

Extra Sauces
Pepper, mushroom, garlic butter

Charcoal Grills

Served with French fries or boiled potatoes & vegetables or salad

Belly Pork
Madeira wine sauce

Best End Lamb Cutlets
Mint sauce

Chicken Kebab
With a touch of garlic

Mixed Grill
With lamb, pork & beef

Pan-Fried Calves Liver
Bacon, onions, gravy

Entrecote Steak
Grilled tomato, mushrooms

Surf & Turf Rib-eye Steak
King prawns & garlic butter

T-Bone Steak
Grilled tomato & mushrooms

Chef's Specials

Burger a la Dolphin
Cheese, bacon, fried egg, chips, salad

Picadinho Madeira Style
(Chicken or beef)
French fries, tomato & olives in red wine sauce

Steak on Rocks
2 persons

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
Chicken
Beef & Prawns
Scallops with Bacon

17.50
25.50
70.00
29.50
23.75
31.50
31.50

LUNCH 12:00 - 2:30 / DINNER 6:15 - 9:00

www.dolphinhoteljersey.com/



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 16.50



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 12.50

Battered Chicken Fillets



Jacket Potatoes

With various fillings

Coleslaw Salad, Tuna Mayonnaise 12.50

Cheddar Cheese

Prawns & Marie Rose Sauce 13.50

Sandwiches

Served from 12.00 to 2.30pm

Bacon Roll 6.75

add egg +0.50

Ham, Cheese, Beef or Tuna 8.50

White or brown bread

Smoked Salmon or Greenland Prawns 11.50

Steak & Fried Onions Baguette 15.50

Served with chips

SEE OUR BLACKBOARD FOR DAILY SPECIALS



Sweets & Coffee

Dairy Ice Cream 5.25

Choice of Sweets 7.75

Plate of Cheese & Biscuits 10.50

Large Cup of Coffee 2.75

Espresso 2.75

Cappucino 3.25

Liqueur or Spirit Coffee 10.00



GRILL MENU

WINE LIST

White & Sparkling

Bin No.

13. Bravio, Sauvignon Blanc 24.50

Delicious fruit balanced by a clean and fresh natural acidity

14. Muscadet, Sèvre et Maine Sur 25.50

"Chateau de la Jannière"

Dry, clean and crisp.

20. Pinot Grigio, Principato 24.50

Soft fruity and full of flavour. Delicious

22. Chardonnay, Willowglen 28.50

Intense tropical fruit flavour's, full bodied and fresh,

21. Gavi di Gavi, "Nuovo Quadro" 33.50

Complex, with a touch of minerality and refreshing acidity.

5. Prosecco 'Lunetta', Cavit 28.50

A deliciously light and fruity Prosecco.

17. Macon Lugny, Louis Latour 36.50

Fullish attractive Chardonnay flavour.

Rosé Wines

Bin No.

8. Cabernet d'Anjou, 24.50

Domaine des Cèdres

Medium dry, distinctively fruity.

11. Mateus Rosé, Sogrape 25.00

Popular dryish pink, slightly petillant. From Northern Portugal.

9. Chateau La Deidière, Rosé 29.50

Dryish and full of South of France warmth and flavour.

7. Pure Mirabeau, Rosé 35.00

Sun-soaked fruity aromas, notes of pink grapefruit and berries, minerality and fresh acidity.



Red Wines

29. Bravio, Merlot 24.50

Smooth round and fruity, appealingly soft.

41. Cape Heights, Shiraz 26.00

Bright deep ruby red, fairly firm, dry but not lean. Good weight and length, distinctive.

34. Côtes Du Rhône, "Noble Dame" 27.50

Typical southern warmth and roundness, with good structure.

37. Vega del Rayo, Reserva 27.50

Marvellous value for such stylish individuality.

43. Malbec, Cristobal 1492 28.50

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

42. Cabernet Sauvignon, Ventisquero 27.50

An astonishingly good Chilean Cabernet showing aromatic berries and molasses.

Extensive Wine List Available On Request

