

# feast<sup>®</sup>MENU 2017

## To start...

<b>Pan of sizzling garlic prawns</b> <b>feast's</b> own baked ciabatta	<b>£8.50</b>
<b>Classic fish soup</b> Crab - gruyere cheese – rouille - croutons - garlic rub	<b>£9</b>
<b>Goats cheese and caramelised onion tart</b> [V] Balsamic glazed beetroots - roast hazelnuts - beetroot puree	<b>£8</b>
<b>Lamb shank Ragu</b> Orecchiette pasta – rich red wine ragu – parmesan – olive oil	<b>£8/£15</b>
<b>Mussel pot</b> Shallots - white wine - garlic - Jersey cream – ciabatta	<b>£9</b>
<b>Bruschetta – feast The Works sourdough toast topped with:</b> Fresh Jersey crab – lemon – dill – chilli – herb oil	<b>£9</b>
<b>Bruschetta – feast The Works sourdough toast topped with:</b> Heritage tomatoes - red onion –mango & pineapple salsa – pomegranate molasses and balsamic dressing [V]	<b>£8</b>
<b>Caesar salad</b> Soft poached egg - <b>feast's</b> Caesar dressing - croutons - parmesan <b>add chargrilled halloumi</b> [V] <b>add chicken and pancetta</b> <b>add pan seared prawns</b>	<b>£6</b> <b>£2</b> <b>£3</b> <b>£5</b>
<b>feast's crispy salt &amp; pepper squid</b> Chipotle chilli sauce – roast garlic & lemon aioli – rocket leaves	<b>£8.50</b>
<b>Pan fried locally dived scallops &amp; slow roast pork belly</b> Black pudding – <b>feast's</b> apple puree	<b>£9.50</b>
<b>Feast's fish meze – for two to share</b> Smoked makerel pate on toast – crayfish & avocado cocktail - dressed Jersey crab – tempura prawn – crispy salt & pepper squid - salad	<b>£17</b>

## Side orders...

<b>feast's</b> ginger & lemon spiked olives & nutty garlic	<b>£3</b>
<b>Crusty bread &amp; Jersey butter</b>	<b>£2</b>
<b>Double fried chips</b>	<b>£3</b>
<b>Jersey royals or new potatoes &amp; parsley butter</b>	<b>£3</b>
<b>feast's</b> salad	<b>£3</b>
<b>seasonal vegetables</b>	<b>£4</b>

## The main event...

a side includes a choice of chips - salad – steamed rice – Jersey Royals or new potatoes

**Panko & parmesan chicken schnitzel** £16  
Gnocchi – beurre noisette and caper sauce

**Crispy confit duck leg** £16  
Honey marmalade glaze – sweet potato mash – slow roast cherry tomatoes – tender stem broccoli - red wine jus

**Slow roast British pork belly** £15  
Wholegrain mustard mash – baby veg – creamed leeks - black pudding & apple fritter – apple sauce  
**add scallops £4**

**8oz Irish Steak Beef burger from the grill & chips** £14  
Sesame brioche bun – bacon jam – spicy chipotle ketchup – Monterey Jack cheese

**St. Louis sticky pork rib rack** £15  
**Feast's** Tennessee bourbon glaze – tempura pickles – slaw - chips

**8oz Irish Sirloin Steak** £21  
Choice of peppercorn sauce, stilton butter or garlic butter – rocket – onion rings – Portobello mushroom – side

**8oz Surf & Turf** £24  
Irish Sirloin Steak – tiger garlic prawn – tarragon butter – onion rings – side  
**add tiger prawns £4**

**10oz Ribeye steak** £21  
Choice of peppercorn sauce, stilton butter or garlic butter – rocket – onion rings – Portobello mushroom - side

**Beef cheek & Guinness pie** £17  
Puff pastry top – rich Guinness sauce – sweet potato smash – seasonal greens

**Pan seared Seabream** £17  
Chorizo – sauté potatoes – wilted spinach – herb oil

**Cider battered cod & chips** £14  
Tartar sauce – pea puree

**Fish pie** £15  
Crunchy topped – bubbling creamy sauce – salmon – cod – smoked haddock – prawns – mash – side salad

**Feast's crispy squid & battered tiger prawns** £16  
Chipotle chilli sauce – roast garlic aioli – rocket - side

**Mussel pot & chips** £15  
Shallots – white wine – Jersey cream

**Feast's veggie burger & chips** £13  
Sesame brioche bun - chickpea patty – sundried tomato pesto – roast red peppers – montaray jack cheese

**Butternut squash risotto** £14  
Crispy sage – pine nuts – parmesan

**Fishless fish & chips** [V] £12  
Cider battered halloumi – tartar sauce – minted pea puree

**Feast Thai curry of the day** [V] £14  
Seasonal vegetables – jasmine rice  
crushed peanuts – lime – crispy noodles  
**add tiger prawns £5**

Feast is a family friendly restaurant. However having regards to the enjoyment of all our guests and for safety reasons we would respectfully request that children be seated and supervised at all responsible times. Feast cannot guarantee that our food products are free from nuts or even trace elements of nuts or fish extracts. "V" beside a dish indicates that it is a dish composed with the needs of vegetarians in mind. All prices re GST inclusive. A service charge of 10% will be added to the costs of food and drinks for all groups of 6 or more.