

# Balthazar

## Steak & Seafood Grill

### Starters

<b>Herm Oysters</b>	£2.65 each
• <b>Au Natural</b> with Shallots & Red Wine Vinegar (gf, df)	
• <b>Tempura Oysters</b> with tartar sauce (df)	
<b>Moules A La Crème</b> (gfo, dfo)	£9.95 / £18.50
Starter served with bread, main served with French fries	
<b>Crispy Cajun Calamari</b> (gf,df)	£9.95
Sweet chilli sauce & homemade salsa	
<b>Salmon Ceviche</b> (gfo, df)	£9.95
Mandarin, avocado, Thai basil oil & Salmon roe	
<b>Prawn Shiso Tempura</b> (df)	£9.95
Shiso leaf, tempura batter	
<b>Roasted Scallops</b> (gfo)	£12.00
In the shell with garlic butter, white port & breadcrumbs	
<b>Ancho Chilli Rabbit Tacos</b>	£10.50
Braised rabbit, Ancho chilli, cabbage, salsa, radish & feta cheese served in a corn tortilla	
<b>Pork Belly Rib</b> (gf,df)	£8.95
Honey glaze, Chinese leaf, apple pickle, sesame seeds & pork crackling	
<b>Fillet Steak Tartare</b> (gfo, df)	£12.50
Cornichon, caper, shallots, confit egg yolk & homemade tortilla chips	
<b>Lamb Chops</b> (gf, df)	£12.50 / £26.50
Korean BBQ sauce, tofu cream & pickled baby gem. Main served with new potatoes	
<b>Guernsey Cheddar Cheese &amp; Leek Croquettes</b> (v)	£8.95
Shaved parmesan & truffle mayonnaise	
<b>Goats Cheese Cohiba</b> (v)	£8.95
Kimchi ketchup, mixed salad	

### Prime Cuts

6oz Fillet	£24.50
10oz Fillet steak	£38.00
10oz Ribeye	£26.95
19oz Chateaubriand	£69.95

All steaks served with your choice of sauce: Béarnaise, peppercorn, bone marrow jus, garlic butter, lime & chilli butter, blue cheese, mushroom, truffle oil

#### Add:

3 Scallops	£8.95
3 King prawns	£5.50

### Guernsey Lobster

 Market price

Whole lobster, served with French fries & your choice of sauce

Thermidor  
Garlic butter  
Lime & chilli butter  
Tempura & tartare sauce

### Mains

<b>Beef Wellington</b> (df)	£28.50
Chunky chips & bone marrow jus	
<b>Slow Braised Short Rib Wellington</b> (df)	£25.95
Chunky chips & bone marrow jus	
<b>Vegetarian Wellington</b> (v, vg)	£16.95
Chunky chips & vegan gravy	
<b>Tempura Monkfish</b> (df)	£21.95
Triple cooked chips, minted mushy peas & Tartare sauce	
<b>Pan Seared Fillet of Seabass</b> (gf)	£24.95
Rosti potato, leeks, mussels & dill sauce	
<b>Salmon Fillet</b> (gf)	£22.95
Guernsey crab tagliatelle, tarragon, white wine & crème fraiche	
<b>Whole Roasted Seabream on/off the bone</b> (gf,dfo)	£27.50
Chilli, garlic, lemon, new potatoes	
<b>Slow Cooked Pork Cheeks</b> (gf, dfo)	£19.95
Smoked bacon mash, buttered greens, red wine sauce	
<b>Whole Roasted Poussin</b> (gf, df)	£17.95
Gochujang or lemon herb sauce, triple cooked chips	

### Sides

Poutine chips	£5.95
Chunky chips or French fries	£4.50
Sweet potato fries	£4.95
Parmesan & truffle chips	£6.55
Mac n' Cheese	£5.50
Add Lobster for £5.00 or Bacon £1.50	
Mixed vegetables	£5.95
Creamed or buttered sautéed spinach	£5.95
Green beans with almonds & shallots	£5.95
Sauteed herbed mushrooms	£4.95
Mozzarella onion rings	£6.20
Onion rings	£4.95
Spinach, walnut, parmesan & dressing salad	£4.75
New potatoes	£3.95
Mashed potatoes	£3.95
Add truffle oil or gravy £1.00	