

WELCOME to LA BASTILLE

All our dishes are created in our kitchen which uses ingredients containing nuts, peanuts, gluten, fish, molluscs, seafood, milk, egg, other dairy products, selery, sesame, mustards seeds and sulphites.

(w) Wheat, (d) Dairy, (p) Peanuts, (sf) Shellfish, (e) Egg
(f) Fish, (m) Molluscs, (n) Nuts, (c) Celery, (ms) Mustard

la bastille

TEAM of THE WEEK

IN THE KITCHEN

Head Chef Ionut

Sous Chef Alex

SERVING YOU

Nori / Cristi / Claudiu / Alex

MENU

START

Seafood Cocktail

Smoked Salmon, Crab, Gem Lettuce
Cherry Tomatoes(w) (f) (d) (sf)
£11

Mussels a La Creme/Mariniere

Garlic, Onion, Creme, Parsley, White Wine (d) (m)
£11

Tempura Prawns

Sweet Chili & Mixed Salad (w) (sf)
£11

King Prawns & Chorizzo

Bread & Garlic Butter (w) (d) (sf)
£11

Scallops

Cauliflower Puree & Panceta & Chorizzo (d) (f) (m)
£12

Calamari a La Plancha

Olive Oil, Lemon, Garlic & Parsley(w) (f) (d)
£11

Chicken/Prawn Caesar

Baby Gem, Parmesan, Anchovies, Croutons
Poached Egg (w) (d) (s) (e)
12/14

Parma Ham

Mozzarella, Melon, Basil Oil & Strawberries (w) (d)
£11

Carpaccio Beef

Parmigiano, Capers, Smoked Anchovies,
Rocket & Truffle Oil (d) (f)
£12

Caprese Salad

Tomato, Mozzarella & Basil (d)
£10

Avocado Salad (vegan)

Avocado, Melon & Olive Oil

MAINS

SLANEY/SHEELIN BEEF

All Served With Flat Cap Mushrooms, Fries, Cherry Tomato, Onion Rings & Béarnaise Sauce. (d) (e) (w)

SHEELIN FILLET - £28

SLANEY RIBEYE - £26

CHATEAUBRIAND (SHARING FOR 2)

Flat Cap Mushroom, Cherry Tomato, Onion Rings, Fries, Rocket & Parmesan Salad, Peppercorn/ Béarnaise Sauce (d) (e) (w)
£75

Surf And Turf

Garlic Butter King Prawns, Rocket,
Parmegiano & Red Onion Salad (d) (f) (w) (sf)
£27

Fish & Chips Supreme

Cod, Sea Bass, King Prawns, Tartar Sauce
Mashed Peas (sf) (f) (w) (d)
£17

Jersey Crab Linguini

Ginger, Lime, Garlic, Parmesan
Cherry Tomato (d) (f) (w) (sf)
£21

Roasted Chicken

Roasted Carrots, Broccoli
Mushroom Sauce (w) (d)
£19

Risotto (vegan)

Asparagus & Peas (c)
£19

Goat Cheese Salad

Mixed Salad, Beetroot
Walnuts & Honey (n) (d)
£18

Scallops & King Prawns Salad

Mixed Salad
New Potatoes (sf) (f) (d)
£21

Pan Fried Salmon

New Potatoes, Asparagus, White Wine Sauce
Horseradish(w) (f) (d)
£20

Seafood Risotto

King Prawns, Squid, Mussels, Crab
Fennel (sf)
£22

Pork Belly

New Potatoes, Carrots
Apple Sauce & Fennel
£20

Linguini Aglio E Olio (vegan)

Cherry Tomato, Coriander & Parsley
Chilli (w)
£16

Pan Fried Sea Bass

Crab Risotto & Fennel
(c) (d) (sf) (f)
£21

DESSERT

Apple Crumble

Mixed Berries & Vanilla Ice Cream (w) (d)
£9

Bread & Butter Pudding

Vanilla Ice Cream & Custard Cream (w)(e)(d)
£9

Chocolate Tart

Whipped Cream (d)(e)(w)
£8

Selection of Jersey Ice Cream (d)

£8

Selection of Sorbets (vegan) (d)

£8

Selection Of Local And French Cheeses

Palate Cleaners, Crackers (d)(w)(n)
£14

→ SIDES ←

Hand Cut Chips

4.5

Sweet Potato Fries

4.5

Mixed House Salad (ms)

4.5

Onion Rings (w) (e)

4.5

Belgian Fries

4.5



There are nuts used in the Bastille kitchen.
Please make staff aware if you have any allergies
or special dietary requirements.

A discretionary 10% service charge
will be added to your bill