



RESTAURANT 1865

À LA CARTE MENU

NIBBLES

ROSEMARY & GARLIC OLIVES | £4

HOME BAKED BREAD | £4.5
Cultured Guernsey butter

OYSTERS | (3) £9.5 / (6) £18 / (12) £32

SMALL PLATES

SWEET POTATO & HARISSA
COCONUT SOUP (VG) | £7
House baked bread

CIDER GLAZED STICKY PIGS CHEEKS | £8
*Granny smith, black pudding,
pork crumble, granny smith puree*

MACKEREL PATE | £8
*Cucumber jelly, treacle soda bread,
horseradish cream*

GRILLED OCTOPUS | £8
Boulabaise dressing, quails egg, black olive caramel

BEETROOT & GIN CURED SALMON | £8
Pickled vegetables, parsley emulsion

MAINS

OX CHEEK | £20
*Clotted cream mustard mash,
tenderstem broccoli, cranberry jus*

FISH OF THE DAY | market price
(Please ask a member of our team for more information)

PUMPKIN & SAGE RISOTTO (V) | £16
Blue cheese bon bon, toasted pumpkin seed, parmesan crisps

BEET WELLINGTON (VG) | £17
Wild mushroom sauce, chateau potatoes, sauteed sprouts

8oz BUCKWELLS RIBEYE | £26
*Triple cooked chips, mushroom tomato,
peppercorn bearnaise*

BEEF BURGER | £16
Baby gem, tomato, cheddar, chipotle mayo, brioche, fries

VEGAN BURGER (VG) | £16
Baby gem, tomato, cheddar, chipotle mayo, brioche, fries

SIDES | £4.5

*Triple cooked chips / Clotted cream mash
Garlic & shallot kale*

DESSERTS

PISTACHIO TIRAMISU | £7

CHEESECAKE | £7.5
White chocolate & cranberry

LOCAL CHEESE BOARD | £10
Spiced apple chutney

COCONUT
PANNA COTTA (VG) | £7.5
Granola, mango, balsamic jelly

APERITIFS

DEUTZ – CUVÉE BRUT CLASSIC | £12.50

GIN & TONIC | £7.70

DRY MARTINI | £10

Please inform your server if you have any allergens or special dietary requirements