Drinks Menu

Sea Level Old Tom

Whistlepig Farm 10 Year £12.5

Chinola



Hot Beverages		Tequila		Brandy		Licor 43	£4.5	Water			
Espresso	£4	Rooster Rojo	£5.5	Barsol Pisco	£5.5	Mures	£3.5	Large Still	£5		
Double Espresso	£4.5	Arette	£6	Chateau Du Breuil Vsop	£6.5	Saint Germain	£5	Large Sparkling	£5		
Americano	£4.5	Don Fulano Blanco	£7.5	Chateau Du Breuil 8 Year Old	d £8	USIT Coffee	£4.5	Small Still	£3		
Latte	£4.5	Don Fulano Barrel Proof Bland	co £8.5	Chateau Montifaud Vsop	£8	USIT Gingerbread	£4.5	Small Sparkling	£3		
Cappuccino	£4.5	Don Fulano Anejo	£9.5	Chateau Montifaud Xo 30 Yr	£12.5	USIT Kummell	£5.5			All autotes and	
Hot Chocolate	£4.5	Don Julio 1942	£15			USIT Orange	£5.5	Beers and Cider		All spirits and liqueurs are served in	
English Breakfast Tea Flavoured Tea	£4	Raicilla	£8.5	Scotch Whisky		USIT Strawberry and Vanil	la £5.5	Draught		measures of 25ml as	
Flavoured lea	£4.5	Mezcal Rooster Rojo Joven	£6.5	Scallywag Timorous Beastie	£5.5	Non-Alcoholic Spirits		Cruzcampo Pint	£6.5	standard	
		Lost Explorer Espadin	£9.5	The Epicurean Rock Island	£6 £7	Lyres Amaretti	£4	Half	£3.5		
From the Bar		D		Big Peat	£7	Lyres White Cane Spirit	£4	Bottle			
		Rum				Lyres American Malt	£4	Kirin Ichiban 330ml	£5.5		
Vodka		Takamaka Koko	£4.5	Other Whiskies		Lyres Italian Spritz	£4	Corona	£5.5		
House Pour Vodka	£4.5	Kingston 62	£4.5	Jamesons	£5	Lyres Aperitif Rosso	£4	Peroni Gluten Free	£6.5		
House Pour Vouka House Pour Vanilla	£4.5	Havana 3 year	£5		£6.5	Lyres Italian Orange	£4	Krombacher	£6.5	Opening times	
Ketel One	£5.5	Sagatiba Cacahca	£5		£10.5	Lyres Gin	£4	Stinky Bay	£6.5	Monday Closed	
Reter Offe	E3.3	Appleton Signature	£5.5	Tarcisura	E10.3	Almave	£4			Tuesday Closed	
Gin		Kraken	£6.5	Liqueurs				Can		Wednesday 4:00pm to 11:00pm Thursday 4:00pm to 11:00pm	
GIII		Indica	£6.5	1		Softs		Guinness Can	£5.5	Friday 4:00pm to 12:30an	
House Pour Gin	£4.5	Diplomatico Reserva	£7.5	Adriatico	£4.5	Schweppes Tonic	C7	John Smith Can	£5.5	Saturday 4:00pm to 12:30an	
Tanqueray	£5	Indica Spiced	£7.5		£4.5		£3			Sunday Closed	
Wheadons Rock Samphire	£6	American Whiskey			£3.5	Schweppes Light tonic	£3	Cider	£8	Find us at; The Sundown, 4 Wharf Street,	
Pink Granite	£6		ce y	Baileys	£5	Coke 200ml	Inch's Cider				
Hendricks	£6.5	Makers Mark	£6		£6.5	Diet Coke 200ml	£3			St Helier, JE2 3NR	
Silent Pool	£7	Elijah Craig	£7	Cassis Noir	£4	Lemonade 200ml	£3	Alcohol Free Bee	r	For bookings please email;	
Sea Level	£7	Whistlepig Rye 6 year	£8.5	Chambord	£5	Canada Dry Ginger Ale	£3	THEOMOTITEC DCC		info@thesundown.co.uk	

Ginger Beer

£3 Corona Cero

Wine and Cocktails Menu

£5.50 / £7.50 / £10

Kamptal 2022 Org/Vgn

£9 / £12.50 / £17



White		Alvarinho	£54	Primitivo	£32	Malbec	£67	Cocktails		Passion Fruit Cooler
White Vermentino	£30	Quinta Soalheiro - Minho 202 Vgn	22/23	Zensa Di Salento Igp Salento Puglia 2022 Org/Bio/Nat/Vgn £6 / £8 / £10.50		Luigi Bosca 'De Sangre' Singl Vineyard Doc - Luján De Cuy Mendoza 2021			14	Tequila, Chinola Passion Fruit a Vanilla
Xavier Roger 'Coquille De Me Languedoc 2023 Vgn £6 / £8 / £10.5	r' -	Chardonnay Simpsons Wine Estate 'Grave	£53	Rioja Crianza	£35	Saint Joseph	£72	Rum, Pineapple and Basil		Lychee Margarita Tequila, Elderflower & Lychee
Folle Blanche	£30	Castle' Kent 2022 Veg/Vgn Chardonnay	£55	Beronia, Cza Edicion Limitada		Les Challeys Delas Freres 202	22	Clover in Vienna £ Raspberry, vanilla and Gin	14	Mango Chilli Margarita Tequila, Mango, chilli & lime
Gilbert Chon Gros-Plant Du F Nantais Sur Lie 'Perle Bleue'		Wente Riva Ranch Monterey 2 £11 / £14.50 / £19.50		Pinot Noir Nepenthe Altitude 2020	£35	Sparkling		Bourbon Maple Sour £ Bourbon and Maple	E15	Strawberry Basil Margarita
£5.50 / £7.50 / £10 Rioja Blanco	£36	Chablis Premier	£67	Cotes Du Rhone M. Chapoutier Rouge 2023 Or	£37 rg/Bio	Cremant De Bourgogne Terres Secretes 'Blanc De Blanc £9.5	£36 cs' Nv	Gingerbread Dark 'n' Stormy £		Tequila, Strawberry & Basil
Beronia		C Fourchaume Domaine Seg Bordet 2022	uinot	Malbec Barrel Selection Don Cristobal 2	£39	Olivier Père et Fils	£60	Rum, Gingerbread and Ginger Be		Watermelon Cooler Tequila, Watermelon, Lavender & Mint
Chenin/Chardonnay Oldenburg Cooler Than <clo 2022<="" blend="" td=""><td>£39 White</td><td>Rose</td><td></td><td>Merlot/Cabernet</td><td>£39</td><td>Brut 'Cuvee Origine' NV Billecart-Salmon</td><td>£85</td><td>Strawberry, Rhubard, Aperol & Crémant</td><td></td><td>Smokey Pineapple Mezcalita</td></clo>	£39 White	Rose		Merlot/Cabernet	£39	Brut 'Cuvee Origine' NV Billecart-Salmon	£85	Strawberry, Rhubard, Aperol & Crémant		Smokey Pineapple Mezcalita
£7 / £9.50 / £13		Piquepoul Noir Rose	£30	Oldenburg Cooler Than <cl° f<br="">Blend 2021</cl°>	Red	Brut Reserve NV	103		E15	Mezcal, Pineapple and Lime Peach Mezcalita
Albarino La Huida Condes De Albarei	£39	Vignobles Foncalieu Languec 2022 Veg/Vgn £5.50 / £7.50 / £10	doc	Malbec-Viognier Ghost In The Machine	£40	Billecart-Salmon Brut Le Rose NV	£110	Rye Whiskey, Citrus, and Raspber Vanilla Chai White Russian £		Mezcal, Peach, Vanilla and lime
2022/23 Chenin Blanc	£41	Côtes De Provence	£42	£7.50 / £9.50 / £13		Ruinart Blanc de Blancs NV	£110	Vanilla, Chai, Coffee and Milk		Parisian Sidecar Cognac, Elderflower and lemon
Ghost In The Machine Skin Contact		Peyrassol Les Papillons Bleus Rosé, Organic £8 / £10.50 / £14.50		Syrah Gamay La Boheme Act 4 Yarra Valley	£40 2019	Dom Perignon Millesime 2013 Brut	£275	Vanilla Bourbon Sour £ Bourbon, Lemon and vanilla	14	Margarita Tequila, Lime, Orange
Gavi Di Gavi Roberto Sarotto Docg Del	£42	Rosato	£44	Cabernet Franc Ghost In The Machine	£41	Alcohol Free		Almondine £ Amaretto, Lemon & Almond	14	Torredor
Chablis	£49	Scalunera Etna, Torre Mora Cotes De Provence	£48	Bodegas Y Vinedos Merayo Mencia 'Las Tres Filas'	£44	Darling Cellars White South African Sauvignon Bla	£23	Paloma £ Tequila, Grapefruit and Lime	14	Tequila, Apricot and Lime Pineapple Jalapeño Margarita
Domaine Seguinot Bordet 20 £9 / £12.50 / £17)22/23	By Ott Rose		- Do Bierzo 2022 Vgn £8.50 / £11.50 / £15.50		Darling Cellars Red	£23	Raspberry Fizz £ Gin, Raspberry and Sparkling Wir	14	Tequila, Pineapple and chilli
Sauvignon Blanc Little Beauty New Zealand	£49	Red		Cabernet Sauvignon Mitolo 'The Jester' 2020	£44	South African Shiraz Darling Cellars Rose	£23		213	On top of our menu, we can also offer a wide range of classic and contemporary cocktails.
Gruner Veltliner	£53	Tinto Terra Boa Old Vine Beira Alian	£30 nca	Rosso	£48	South African Rose		Irish whiskey, coffee and cream		All of our cocktails above are available using non alcoholic sp
Weinaut Weszeli 'Felix' - Low	er	2022		Scalunera Etna, Torre Mora		Amie Sparkling Rose	£30	Espresso Martini £	14	too if you wish to enjoy a drink

Food Menu



£6

Semolina Cake

cherry cream 2-4-5-10-14

Ice cream

Pistachio

Sorbet

Mango

with Strawberry and Vanilla

Vanilla Dream, Swiss Chocolate or

Raspberry or Passionfruit and

Feeling like something a little sweet but couldn't manage a full dessert?

Have one of our paired cocktail desserts for £15

Choose from one of the

following: Vanilla Chai White Russian, Irish Coffee or Espresso Martini And pair it with a piece of: Brownie, Cannoli or Baklava Please note that a discretionary service charge of 12.5% is added to your bill, should you not wish to pay this, please let a member of our team know. This money goes directly to our staff.

Assiette (per person) A selection of our desserts

Food Menu

Allei	rgens:
1	Celery
2	Gluten
3	Crustacean
4	Egg
5	Fish
6	Lupins
7	Dairy
8	Mollusc
9	Mustard
10	Nuts
11	Peanuts
12	Sesame
13	Soya
14	Sulphite

Opening times

Closed

Closed

Monday

Tuesday

Wednesday	4:00pm to 11:00pr
Thursday	4:00pm to 11:00pr
Friday	4:00pm to 12:30ar
Saturday	4:00pm to 12:30ar
Sunday	Close
Find us at; The Sundown St Helier, JE2	n, 4 Wharf Street,
For bookings info@thesun	s please email; down.co.uk

Mea	t		Fish		Vegetarian		Sides	
	i chicken wings, sesame seeds	£8	Pan seared scallops, served with butter sauce and caviar 5-7-8-14	E10	Rosemary and Confit Garlic Focaccia with Chimichurri butter	£5	Homemade chips with rosemary salt and pecorino	£6
		£7	Octopus, Cypriot style, parsley, oregano and lemon 8-13-14	E10	Chickpeas and spinach Slider, bun, guacamole sauce	£6	Pomme Aligoté Pureed potato with cheese and butter 7-13	£6
			F	£9	2-4-8-9		Broad Beans with Dill and Garlic	£6
wine sa	horizo in red uce	£11	with sesame seeds, served with a soy, soya bean and chilli sauce		Quails egg wrapped in onion bhaji, served with	£6	7-13-14	
2-9-14			2-3-7-12-13		a mango chutney 4		Saag Gobi – Riced Cauliflower with spinach	£6
Pork Sp hoi-sin 2-5-10-12		£9	Gravlax of Salmon with Red Cabbage and Local Gin, served with a wasabi cream cheese and chicken	E10	Mushroom and Truffle pate, potato cannelloni, fruit caviar	£6	with Indian spices French Beans with Radichio, honey and almonds	£6
cannell	Pate, potato oni, mint caviar	£6	skin on a crostini 2-4-5-7-9-14		7-9-14		7-14	
7 1				£9	Salt Baked, Maple Glazed sweet potato with a sour	£6	Dessert	
n fillet ste n chimicl	f and turf, eak, king prawns, nurri	£15	king prawns served with a preserved lemon mayo. 2-3-4-5-7-9-12		apple jus 1		Italian Cannoli dark chocolate & pistacchio 2-4-7-10-11-13-14	£6
Lamb v	ed Shoulder of vith a herb and	£13	Salt and Pepper Cuttlefish, Garlic and Nduja Aioli 4-8-9	£9	Vegetable Spring Roll – spiced hoi-sin sauce 2-5-10	£8	Brownie Chilli & Rosemary and Salted Caramel	£8
pecorin with a 1 1-2-4-7	o crust, served rich jus		with chilli and ginger	£11	Patatas Bravas, Tomato and Nduja sauce, black garlic Aioli (also available in VG)	£6	2-4-7 Spiced Baklava With Walnuts and Kummel	£6
	azed with a nade sweet chilli	£8	2-3-7-14 Dlease let a 1	man	4-9-14 ber of staff know if you have any	diata	2-4-7-10-11-14	