

Drinks Menu



White
White Vermentino £30
Xavier Roger 'Coquille De Mer' - Languedoc
2023 Vgn
£6/£8/£10.5
Folle Blanche £30 Gilbert Chon Gros-Plant Du Pays Nantais Sur Lie 'Perle Bleue' 2023 £6/£8/£10.5
Beronia Rioja Blanco £36
Chenin/Chardonnay
£39
Oldenburg Cooler Than

Albarino £39 La Huida Condes De Albarei 2022/23 £7.5/£10/£13.5

<Clo White Blend 2022

Chenin Blanc £41 Ghost In The Machine Skin Contact

Gavi Di Gavi £42 Roberto Sarotto Docg Del Comune

Chablis £49 Domaine Seguinot Bordet 2022/23

Sauvignon Blanc £49
Little Beauty New
Zealand
£9.5/£13/£17.5

Gruner Veltliner £53 Weingut Weszeli 'Felix' -Lower Kamptal 2022 Org/Vgn

> Alvarinho £54 Quinta Soalheiro -Minho 2022/23 Vgn

Chardonnay £53 Simpsons Wine Estate 'Gravel Castle' Kent 2022 Veg/Vgn

> Chardonnay £55 Wente Riva Ranch Monterey 2021

Chablis Premier £67 C Fourchaume Domaine Seguinot Bordet 2022 Tinto £30
Terra Boa Old Vine Beira
Alianca 2022
£6/£8/£10.5

Red

Primitivo £32 Zensa Di Salento Igp Salento - Puglia 2022 Org/Bio/Nat/Vgn £6.5/£8.5/£11

Rioja Crianza £35 Beronia, Cza Edicion Limitada £7.5/£10/£13.5

Pinot Noir £35 Nepenthe Altitude 2020

Cotes Du Rhone £37
M. Chapoutier Rouge 2023
Org/Bio

Malbec £39 Barrel Selection Don Cristobal 2020

Merlot/Cabernet £39 Oldenburg Cooler Than <Cl° Red Blend 2021

> Malbec-Viognier £40 Ghost In The Machine £8/£10/£13.5

Syrah Gamay £40 La Boheme Act 4 Yarra Valley 2019

Cabernet Franc £41 Ghost In The Machine

Bodegas Y Vinedos £44 Merayo Mencia 'Las Tres Filas' - Do Bierzo 2022 Vgn

Cabernet Sauvignon £44 Mitolo 'The Jester' 2020 £8.5/£11/£15

Rosso £48 Scalunera Etna, Torre Mora

Malbec £67 Luigi Bosca 'De Sangre' Single Vineyard Doc - Luján De Cuyo, Mendoza 2021

Saint Joseph £72 Les Challeys Delas Freres 2022

Beers and Cider

Piquepoul Noir Rose £30 Vignobles Foncalieu Languedoc 2022 Veg/Vgn £6/£8/£10.5

Rose

Côtes De Provence
£42
Peyrassol Les
Papillons Bleus Rosé,
Organic
£8.5/£11/£15

Rosato £44 Scalunera Etna, Torre Mora

Cotes De Provence £48 By Ott Rose

Sparkling

Cremant De Bourgogne £36 Terres Secretes 'Blanc De Blancs' Nv £10

Olivier Père et Fils £60 Brut 'Cuvee Origine' NV

Billecart-Salmon £85 Brut Reserve NV

Billecart-Salmon £110 Brut Le Rose NV

Ruinart £110 Blanc de Blancs NV

Alcohol Free

Darling Cellars White £23 South African Sauvignon Blanc

Darling Cellars Red £23 South African Shiraz

Darling Cellars Rose £23 South African Rose

Amie Sparkling Rose £30 French Sparkling Rose

Draught

Cruzcampo Pint £6.5 Half £3.5

Inch's Rivercider Pint £6.5 Half £3.5

Bottle

Kirin Ichiban £5.5 Corona £5.5 Peroni Gluten Free £6.5 Krombacher £6.5 Stinky Bay £6.5

Can

Guinness Can £5.5 John Smith Can £5.5

Alcohol Free Beer

Corona Cero £5.5

Softs

Schweppes Tonic £3
Schweppes Light tonic £3
Coke 200ml £3
Diet Coke 200ml £3
Lemonade 200ml £3
Canada Dry Ginger Ale £3
Ginger Beer £3

Water

Large Still £5
Large Sparkling £5
Small Still £3
Small Sparkling £3

All Spirits and Liqueurs served in measures of 25ml or multiples there of

Our wines are served by the 750ml bottle, or measures 125ml/175ml/ 250ml where noted

Cocktail Menu Pineapple Basil Daiquiri £14

Clover in Vienna £14

Bourbon Maple Sour £15

Gingerbread Dark 'n' Stormy £14

Strawberry Rhubarb Spritz £14

Raspberry Rye Sour £15

Vanilla Chai White Russian £14

Vanilla Bourbon Sour

Almondine

Paloma

Raspberry Fizz £14

Espresso Martini

Passion Fruit Cooler

Lychee Margarita

Mango Chilli Margarita £15

Strawberry Basil Margarita £14

> Watermelon Cooler £14

Smokey Pineapple Mezcalita £14

> Margarita £14

Pineapple Jalapeño Margarita £14

Vodka

House Pour Vodka £4.5 House Pour Vanilla £4.5 Ketel One £5.5

Gin

House Pour Gin £4.5
Tanqueray £5
Wheadons Rock Samphire £6
Pink Granite £6
Hendricks £6.5
Silent Pool £7
Sea Level £7
Sea Level Old Tom £7

Tequila

Rooster Rojo £5.5 Arette £6 Don Fulano Blanco £7.5 Don Fulano Barrel Proof Blanco £8.5 Don Fulano Anejo £9.5 Don Julio 1942 £15 Raicilla £8.5

Mezcal

Rooster Rojo Joven £6.5 Lost Explorer Espadin £9.5

Rum

Takamaka Koko £4.5
Kingston 62 £4.5
Havana 3 year £5
Sagatiba Cacahca £5
Appleton Signature £5.5
Indica £6.5
Kraken £6.5
Diplomatico Reserva £7.5
Indica Spiced £7.5

American Whiskey

Makers Mark £6 Elijah Craig £7.5 Whistlepig Rye 6 year £8.5 Whistlepig Farm 10 Year £12.5

Brandy Barsol Pisco £6

Chateau Du Breuil Vsop £7 Chateau Du Breuil 8 Year Old £8.5 Chateau Montifaud Vsop £8.5 Chateau Montifaud Xo 30 Yr

Scotch Whisky

Scallywag £7.5 Timorous Beastie £6 The Epicurean £6.5 Rock Island £7.5 Big Peat £7.5

Other Whiskies

Jamesons £5 Blackbush £6.5 Taketsura £10.5

Liqueurs

Adriatico £4.5 Aperol £4.5 Apricot Brandy £3.5 Baileys £5 Campari £6.5 Cassis Noir £4 Chambord £5 Chinola £4.5 Licor 43 £4.5 Mures £3.5 Saint Germain £5 USIT Coffee £4.5 USIT Gingerbread £5 USIT Kummel £5.5 USIT Orange £5.5 USIT Strawberry and Vanilla £5.5

Non-Alcoholic Spirits

Lyres Amaretti £4
Lyres White Cane Spirit £4
Lyres American Malt £4
Lyres Italian Spritz £4
Lyres Aperitif Rosso £4
Lyres Italian Orange £4
Lyres Gin £4
Almave £4

On top of our menu, we can also offer a wide range of classic and contemporary cocktails.



Global Bites Local Vibes

The best Tapas from around the world

Bringing the spirit of global tapas food and late-night rhythm to Jersey, The Sundown is a live music venue serving up international big and small plates in a laid-back, vibrant setting.

Think of us as your neighbourhood live music venue, cocktail bar, wine lounge, and tapas restaurant all rolled into one buzzing spot in the heart of St. Helier.

Our menu spans from Asia to the America, with stops in Europe and our own local shores.

We recommend one of our bigger bites or opt for 3 small plates and a side per person.

Everything we serve is built on fresh, local produce—because good food, like good music, should come from the heart.

Bigger Bites

Ribeve Steak

Pepper-crusted 80z Ribeye Steak, cooked to your preference, served with hand-cut chips, crispy onion rings, wild rocket, and shaved Pecorino gluten, milk, soya, may contain: egg, mustard gluten, milk, soya, may contain: egg, mustard

£32

Iersey Wild Seabass

Crisp-skinned seabass served with a fragrant saffron beurre blanc, sautéed green vegetables, and buttery Jersey Royal potatoes.

Fillet Steak

Pepper-crusted 80z Fillet Steak, cooked

to your preference, served with hand-

cut chips, crispy onion rings, wild

rocket, and shaved Pecorino

£34

fish, milk, sulphite £28

Grilled Celeriac Steak

Miso-marinated and grilled celeriac steak, served with a warm vegetable and bean crock, wilted pak choi, and a smooth vegan mayo.

£24

Add-ons

Peppercorn Sauce £2 milk, sulphite, may contain soya Béarnaise Sauce £2 egg, milk

Chimichurri King Prawns £6 crustacean, milk Grilled Scallops & Garlic Butter £8 milk, molluscs

Sides

Hand Cut Chips £6

House Salad

£6

Small Plates: 3 for £30

Jersey Jams

Catch the island vibe with fresh, local flavours and a taste of home

Vegan

Tomato Bruschetta

Fresh tomato, basil and garlic on toasted local sourdough

Salt Baked Rovals

Jersey royals slow baked in a salt crust to trap all the goodness, served with red pepper and garlic mojo rojo sauce

Pescatarian

Torched Mackerel

Torched fillets of marinated mackerel served with a fresh apple salad

Local Crab Cakes

Fresh picked crab mixed with local fish, served with a tomato and chilli jam gluten, crustacean, may contain: celery, fish,

Carnivores

Jersey Beef Carpaccio

Seared and thinly sliced beef fillet with rocket and balsamic vinegar

Pork Cheeks in Cider

Local pork slow cooked with paprika and local cider, served with a five bean and tomato salad

Latino Flavours Experience the rich, bold tastes and lively spirit of the Americas in every bite

Vegan

Cauliflower Fritters

Crispy but tender fresh cauliflower deep fried served with a spicy tomato chutney sulphite

Black Bean Tostada

Crispy tostada with spiced black beans, pineapple salsa, corn, shredded vegan cheese

Pescatarian

Peruvian Style Scallops

Scallops dressed in a passionfruitgarlic sauce, with creamy avocado and a squeeze of fresh lime molluscs, may contain: crustacean, fish, soya

Salt Fish Fritters

Caribbean spiced salt fish fritters served with a pineapple salsa gluten, fish, may contain: soya

Carnivores

Jerk Chicken Wings

The Jamaican classic. Hot Spiced wings full of a Caribbean heat and flavour with pineapple salsa

Beats from the East

Vegan Sambal Aubergine

Tender Aubergine stir-fried in a spicy, aromatic sambal sauce with a vegan mint yoghurt

Vegetable Spring Rolls

Crispy golden spring rolls filled with fresh, seasonal veggies, served with a crispy chilli and soy sauce

Pescatarian

Discover the bold spices, delicate balance, and vibrant soul of Asia-

where every bite tells a story centuries in the making

Dive into a collection of bold, iconic flavors from across Europe, where each bite

Crab and Prawn Toast

Crisp, golden toasts generously topped with a blend of crab and prawn served with a chilli oil dipping sauce

gluten, egg, milk, sesame, soya, crustacean

Tempura King Prawns

Crispy Japanese prawns served over seasoned sushi rice, pickled ginger, and a drizzle of wasabi mayo and teriyaki

Carnivores Lamb Slider

Tender spiced lamb in mini burger buns, topped with mint yogurt and tangy pickled onion for a bold, fresh bite

Gluten, molluscs, sesame, may contain; nuts

Sweet Chilli Ribs

Succulent glazed ribs, caramelized to perfection with a sweet and savory

EuroGroove

Vegan Spanish Patatas Bravas

Crispy fried potatoes served with a rich, spicy tomato sauce and a dollop of creamy vegan aioli

Pescatarian Gambas al Ajillo

brings a new rhythm to your taste buds.

Succulent king prawns sautéed in garlic, olive oil, and a hint of chilli

crustacean, may contain: milk

Carnivores **Pulled Pork Flatbread**

Pulled pork piled on a crisp flatbread, drizzled with tangy BBQ sauce & topped with cheese, pickled onions

Spanish Chorizo

Spanish chorizo, pan-fried in red wine, served with crusty sourdough for soaking up every last drop

Allergens

While we take great care in preparing our dishes, we cannot guarantee that all items are allergen-free, as allergens are present in our kitchen



Sweets & Snacks

Whether you're feeling peckish during the music or ending the night on a sweet note, we've got treats and bites to match the mood

Pistachio Baklava

Delicately layered pistachio baklava, golden and syrup-soaked, served with a scoop of Movenpick vanilla ice cream gluten, milk, nuts

Affogato

A shot of hot espresso poured over Movenpick vanilla ice cream — the perfect Italian balance of bold, bitter coffee and sweet, creamy indulgence egg, milk, may contain: nuts

Chocolate Brownies

Fudgy chocolate Jersey Salted Caramel brownies paired with Movenpick vanilla ice cream and fresh strawberries

egg, milk may contain: gluten, nuts

Sorbets & Ice Creams

Two scoops of artisan ice cream or sorbet by Movenpick—choose from mango, passionfruit, strawberry, chocolate, vanilla, pistachio, or mint may contain milk £6

Homemade Pickles

A rotating mix of seasonal vegetables pickled in

our signature brine-garlic, dill, chili, and a hint of

sweetness. Cold, crisp, and perfect with a pint.

may contain: sulphite

£6

Gordal Olives

Plump, meaty Gordal olives — brined to perfection for a bold, savory flavor that's both rich and satisfying with each bite £6

Potato Puffs

Two bowls of our potato puffs in two irresistible flavours: Curry & Smoked Paprika. Handcrafted for the perfect crunch!

Pork Scratchings

Perfectly crisp, golden, and seasoned to perfection. Each bite offers a satisfyingly crunchy texture with a rich, savoury flavour that's simply irresistible

gluten, may contain: celery, egg, milk, mustard, nuts, peanuts, sesame, soya, sulphite

£6

Tea & Coffee

Our teas and coffees are brewed to perfection, featuring a rich Italian dark roast coffee for a bold, full-bodied flavour in every cup.

Espresso

Cappuccino

Hot Chocolate

£3

£3.50

English Breakfast Tea

Americano £3

Latte £3.50

Flat White £3.50

Mocha

Flavoured Tea



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