

Perello Gordal Pitted Green Olives £5.50

Mixed unsalted nuts £5.50

Warm goat's cheese fondant

Heritage beetroot, crisp tuile, goat's cheese mousse, blood orange sorbet (E, G, M, N) £16.50

Jersey crab

Yuzu, watermelon, lime, prawns, garden shoots, Bloody Mary (CR, E, M, MU, N, SU) £18.50

Free range guinea fowl and ham hock terrine

Sauternes, caper raisin dressing, Pata Negra (C, M, N, SU) £17.50

Roast quail

Quail Scotch egg, black pudding, garden shoots, Meaux mustard mayonnaise, honey scented jus (E, G, M, MU, SU) £17.50

Grilled hand dived local scallops

Griddled octopus, sweet pepper compote, fennel salad, aioli (E, M, MO, N) £18.50

Fillet of Angus beef

Glazed slow cooked short rib, crispy bacon crumble, glazed shallot, horseradish, Bordélaise sauce (E, M, MU, SU) £38.50

Loin of venison

Apple fondant, braised red cabbage, salt baked garden beetroot, celeriac (CEL, M, SU) £36.50

Roast Creedy Carver duck

Glazed endive, apricot, fig, orange (M, SU) £34.50

Grilled line caught local sea bass

Plum tomato, smoked mozzarella, olives, baby capers (F, G, M) £34.50

Deep water cod

Oxtail ravioli, garden kale, salsify, white bean velouté (E, F, G, M, MU, SU) £34.50

Longueville's vegetable parcels

Baked aubergine, ratatouille, crisp samosa, falafel, Piquillo pepper, artichoke, sweet potato pakora (G, M, N, SES) £28.50

All main courses are a complete dish however please feel free to add any of the following sides:

Minted new potatoes (M)

Truffle chips, Parmesan (G, M)

Steamed tender stem shoots, toasted almonds (M, N)

Green garden salad (MU, N)

All sides - £6.00

New season rhubarb fool

Rhubarb jelly, rhubarb sorbet, warm cinnamon doughnuts (E, G, M, N) £12.50

Hazelnut Dacquoise

Valrhona dark chocolate crémeux, Baileys cream, praline ice cream (E, G, M, N) £12.50

Mascarpone and vanilla mousse

Blood orange, almond biscuit, caramelized white chocolate (E, G, M, N) £12.50

Longueville's apple crumble soufflé

Toffee ripple ice cream (E, G, M, N) £14.50

Traditional farmhouse cheeses

Garden quince, grapes, artisan biscuits (G, M, N, SU) £16.50

Choice of freshly ground coffees, teas, infusions and petits fours (M, G, N) £6.50

Allergens

CEL – celeriac, CR – crustacean, E – egg, F – Fish, G – gluten, M – milk, MO – molluscs, MU – mustard, N – Nuts, SES – sesame, SU – sulphates

In line with Jersey Government directives and laws, masks MUST be worn whenever leaving your table and moving around all public areas.

We care about our community and the environment that surrounds us, even more so during these challenging times. Long-standing relationships with local suppliers and the use of seasonal produce are key to us. This lunch menu reflects our valuable support for Jersey agriculture and fisheries as well as making the most of the abundant fresh produce from our very own Victorian kitchen garden and surrounding estate.

In order to comply with the latest Jersey Government Covid-19 guidelines, we are still obliged to offer a limited table service thus reducing contact with our team members to the strict minimum, while guaranteeing nonetheless an enjoyable experience. Please note that this also includes a restricted wine service. Thank you for your understanding.

Longueville Manor is now fully CASHLESS

Please note that most credit and debit cards are accepted with the exception of American Express.

All our prices are fully inclusive, however if you would like to reward our team with an additional gratuity, then please add it to your card payment as cash is no longer accepted.