

Starters

Vegetable minestrone with orzo, pesto and roast garlic bread	£8.00
Grilled hand dived local scallop and griddled octopus with sweet pepper compote, plum tomato and smoked aioli	£18.50
Deep water local crab with prawns, heritage tomatoes, guacamole, garden shoots and basil	£18.50
Lebanese tabbouleh with pomegranate, mint, golden raisins, toasted pine nuts and tzatziki	£12.50
Roast avocado, heritage tomatoes, cashews, goats cheese pearls and garden basil	£15.50
Parma ham, pulled buffalo mozzarella, orange, black figs	£16.50
Traditional oak smoked salmon with wholemeal toast, baby capers and shallot	£19.50

Mains

Slow cooked short rib of Angus beef, roast root vegetables, Yorkshire pudding, horseradish Hollandaise	£28.50
Lobster thermidor, vegetable salad with baked mac and cheese or new potatoes	£38.50
Grilled calves liver, champ, dry cured bacon, garden sage and crisp shallot	£24.50
Traditional "coq au vin", creamed potato, button mushrooms, lardons and red wine sauce	£20.00
8oz grilled Angus sirloin steak, French fries, confit plum tomatoes, watercress salad	£29.50
Fillet of deep water hake, garden kale, crisp brandade, tender sweet pepper, leek and cider velouté	£22.50
Fillets of sole Meunière, crushed potatoes, warm tartar sauce	£22.50
Lobster risotto, grilled tiger prawn, poached egg, sesame and Thai basil	£28.50
Malaysian vegetable curry with braised rice	£17.50
Griddled vegetable tart with vine ripened tomatoes, rocket and Parmesan	£16.50

Sides

Truffle and Parmesan chips	£5.50
French fries	£5.50
Champ (mashed potato, scallions and chives)	£5.50
Broccoli shoots, baby spinach and toasted almonds	£5.50
Baked mac and Parmesan gratin	£5.50
Watercress, rocket and Parmesan salad	£5.50
Mixed salad	£5.50

Desserts

Roast banana, chocolate and praline parfait with caramelized hazelnuts	£10.00
Crème caramel with an orange salad	£10.00
Baked apple tarte Tatin with homemade vanilla ice cream	£10.00
Garden lemon tart with meringue, clotted cream and raspberry ripple ice cream	£10.00
Traditional farmhouse cheeses with garden quince and artisan biscuits	£15.00
Choice of freshly ground coffees, teas and infusions	£4.75

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.

If time permits during your visit, why not take a stroll and visit the kitchen garden?

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.