

Perello Gordal Pitted Green Olives (F, N, S) £6.00

Mixed lightly salted nuts (N) £6.00

Warm goat's cheese fondant

Heritage beetroot, crisp tuile, goat's cheese mousse, blood orange sorbet (E, G, M, N) £17.50

Jersey crab

Yuzu, watermelon, lime, prawns, garden shoots, Bloody Mary (CR, E, M, MU, N, SU) £20.00

Free range guinea fowl and ham hock terrine

Sauternes, caper raisin dressing, Pata Negra (C, M, N, SU) £19.50

Roast quail

Quail Scotch egg, black pudding, garden shoots, Meaux mustard mayonnaise, honey scented jus (E, G, M, MU, SU) £19.50

Grilled hand dived local scallops

Griddled octopus, sweet pepper compote, fennel salad, aioli (E, M, MO, N) £21.00

Fillet of Angus beef

Glazed slow cooked short rib, crispy bacon crumble, glazed shallot, horseradish, Bordélaise sauce (E, M, MU, SU) £39.50

Loin of venison

Apple fondant, braised red cabbage, salt baked garden beetroot, celeriac (CEL, M, SU) £37.50

Roast Creedy Carver duck

Glazed endive, apricot, fig, orange (M, SU) £37.50

Wild halibut

Wakame seaweed, pickled Jersey shiitake, miso, lime leaf, lemon grass butter sauce (F, G, M, SES, SO, SU) £38.00

Deep water cod

Oxtail ravioli, garden kale, salsify, white bean velouté (E, F, G, M, MU, SU) £36.00

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:

Longueville Manor's homegrown Jersey Royals (M)

Truffle chips, Parmesan (G, M)

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

Green garden salad (MU, N)

All sides - £6.50

Evocao whole fruit chocolate bar

73% Evocao sustainable chocolate, garden raspberry cannelloni,
Jersey milk ice cream, aged balsamic, late harvest Riesling. (M, G, E, SU) 15.50

The Longueville garden apple

Pain d'épice, salted caramel crémeux, nougatine,
Longueville honey (E, G, M, SO, SU) 15.50

Autumnal fruit Vacherin

Blackberries, pear, crisp meringue, fig jelly, almond ice cream (N) 15.50

Garden plum soufflé

Garden plums, damson, sake sauce, 70% chocolate sorbet (E, G, M, N, SO) 16.00

Traditional farmhouse cheeses

Garden quince, prune compote, artisan biscuits (G, M, N, SU) 17.00

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

Allergens

CEL- celery, CR - crustacean, E - egg, F - Fish, G - gluten, M - milk, MO - molluscs, MU - mustard, N - Nuts, SES - sesame, SO - soya, SU - sulphates

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 dinner 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.

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 a gratuity, then please add it to your card payment as cash is no longer accepted.