

## Sunday Lunch

<b>Chilled gazpacho</b> with pesto (M, N pine nuts)	£8.50
<b>Grilled hand dived local scallops</b> Crisp tiger prawn shinjo, glazed chicken wing, Asian broth (CR, E, G wheat, M, MO, N, SE, SU)	£19.50
<b>Jersey deep water crab</b> Prawns, local asparagus, herb mayonnaise (CR, E, N walnut, MU, SU)	£22.50
<b>Lebanese tabbouleh</b> Pomegranate, mint, golden raisins, toasted pine nuts, tzatziki (G wheat, M, N)	£16.50
<b>Roast avocado</b> Cherry tomato, goat's cheese pearls, cashews, wild rocket (M, MU, SU)	£16.50
<b>Parma ham</b> Pulled buffalo mozzarella, ruby orange, sweet pickled figs (M, MU, SU)	£17.50
<b>Traditional oak smoked salmon</b> Wholemeal toast, baby capers, shallot (F, G wheat)	£22.50
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<b>Roast sirloin of Angus beef</b> Yorkshire pudding and traditional accompaniments (E, G wheat, M, SU)	£32.00
<b>Roast slow cooked free range belly pork</b> Puy lentil jus, apple, celeriac (CEL, M, SU)	£26.50
<b>Grilled calf's liver</b> Dry cured bacon, champ, garden sage, crispy shallots (M, SU)	£25.50
<b>Ragoût of pulled beef</b> Short rib, pappardelle, plum tomato, basil, rocket, Parmesan (E, G wheat, M, MU, N, SU)	£27.50
<b>Roast duck confit</b> Creedy Carver duck leg, Lyonnaise potatoes, fig, cranberry, orange (M, SU)	£24.50
<b>Grilled aged sirloin of Angus beef</b> Garden salad, Chimichurri sauce, chips (G wheat, N walnut, SU)	£36.50
<b>Fillet of deep water cod</b> Crisp brandade, tender leeks, sweet pepper (E, F, G wheat, M, SU)	£24.50
<b>Local lobster and prawn risotto</b> Poached free range egg, sesame, basil (CR, E, M, SE, SU)	£29.50
<b>Malaysian curry</b> Bok choy, roast vegetables, coconut rice (N)	£19.50
<b>Baked local aubergine</b> Bulgur wheat, beetroot, harissa, pine nuts, coconut vegan feta, wild rocket (G wheat, N pine nuts, SU)	£17.50

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

- Truffle and Parmesan chips** (M, G wheat)
- French fries** (G wheat)
- Jersey Royals** (M)
- Champ (mashed potato, scallions and chives)** (M)
- Broccoli shoots, baby spinach, toasted almonds** (M, N almond)
- Baked mac and Parmesan gratin** (G wheat, M)
- Watercress, rocket, Parmesan salad** (M, MU, N walnut)
- Mixed salad** (M, N walnut)

All sides - £6.50

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### **Garden berry pavlova**

Sun ripened garden berries, gooseberry compote, Jersey cream, raspberry sorbet (E, G wheat, M) £14.50

### **Green house lemon mousse**

Garden raspberries, lemon thyme sorbet (E, G wheat, N pistachio, M) £14.50

### **Tiramisu**

Mascarpone, espresso, Marsala wine (E, G wheat, M, SO, SU) £14.50

### **Dark chocolate pavé**

70% salted dark chocolate, crème fraiche sorbet, blood orange (G wheat, M, S) £14.50

### **Traditional farmhouse cheeses**

Garden quince, artisan biscuits (G wheat, M, N pecan, walnut, SU) £18.50

### **Choice of freshly ground coffees, teas and infusions**

£6.50

#### Allergens

CEL – celery, CR – crustacean, E – egg, F – Fish, G – gluten, M – milk, MO – molluscs, MU – mustard, N – Nuts, SU – Sulphites

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.

Longueville Manor is now fully CASHLESS.

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

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