

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, MU, N, SU) £20.00

Ham hock

Slow cooked pork, guinea fowl and ham hock terrine, Pata Negra, pickled vegetables, apple, capers, golden raisin (CEL, E, M, SU) £19.50

Roast quail

Quail liver parfait, black pudding Scotch egg, poached new season rhubarb (E, G, M, N, SU) £19.50

Grilled hand dived local scallops

Prawn tortellini, chicken wing, baby leek, truffle, roast hazelnuts, lobster and coconut velouté (CR, E, G, M, MO, N, SU) £21.00

Fillet of Angus beef

Slow cooked beef, woodland mushroom ragoût, celeriac remoulade, glazed shallot, Bordélaise sauce (E, CEL, M, MU, SU) £39.50

Loin of venison

Braised shoulder, Cassis, fondant apple, red cabbage, honey glazed parsnip (CEL, E, G, M, MU, N, SU) £37.50

Roast Creedy Carver duck

Orange glazed endive, apricot, fig, crisp duck confit tartlet, Dukkah spice (G, M, N, SO, SU) £37.50

Wild halibut

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

Fillet of sole

Jersey crab, confit Longueville lemon, croutons, baby capers, griddled Calçot, brown butter Hollandaise (CR, E, F, G, M, SU) £38.50

Vegetable medley

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:

Jersey Royals (M)

Truffle chips, Parmesan (G, M)

Potato gratin with cheese and garlic cream (M)

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

Green garden salad (MU, N)

All sides - £6.50

Mi-Amère chocolate Entremet

58% semi bitter chocolate, Piedmont hazelnut praline, coffee gelato, caramel (E, M, G, N, SO) £16.50

The Longueville garden apple

Pain d'épice, salted caramel crémeux, nougatine, Longueville honey (E, G, M, N, SO, SU) £16.50

Exotic fruit Vacherin

Coconut panna cotta, salt baked pineapple, Passoa sauce (N) £16.50

Rhubarb soufflé

Garden rhubarb compote, crumble, vanilla and ginger ice cream (E, G, M, N) £16.50

Traditional farmhouse cheeses

Garden quince, prune compote, artisan biscuits (E, M, N, SO) £18.50

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. We accept all major debit and credit cards.

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.