

Warm goat's cheese fondant

Heritage beetroot, crisp tuile, goat's cheese mousse, blood orange sorbet
(E, G wheat, M, N) £18.50

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, grapes and ginger
(E, G wheat, M, N, SU) £19.50

Hand dived local scallops

Lobster tortellino, pepper dulce, wakame, lobster sauce
(CR, G wheat, M, MO, SES, 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 lamb

Basil mousseline, slow cooked shoulder, sweet potato terrine, baked aubergine,
sweet piquillo pepper, plum tomato jus (G wheat, M, SU) £38.50

Roast guinea fowl

Baked pithivier, creamy leeks, garden squash, morels,
Sauternes sauce (G wheat, M, N, SO, SU) £37.50

Wild seabass

Mustard crust, celeriac, smoked pancetta, Boston beans,
pak choy, red wine sauce (F, G wheat, M, MU, SU) £38.50

Fillet of sole

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

Vegetable medley

Baked aubergine, ratatouille, crisp samosa, falafel, Piquillo pepper,
artichoke, sweet potato pakora (G wheat, 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 wheat, N, SO) £16.50

The Longueville garden apple

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

Exotic fruit Vacherin

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

Blackberry and apple crumble soufflé

Blackberry ripple ice cream (E, G wheat, M) £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 wheat, N) £6.50

We cater for most dietary requirements and in addition, we offer full vegetarian and vegan menus as well as a dedicated children's menu. Should you prefer either a plainly cooked dish or an ingredient that is not featured on the menu, please see a member of our Team.

This 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.

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