

Grilled hand dived local scallops

Crisp tiger prawn shinjo, glazed chicken wing, Asian broth
(CR, E, G wheat, M, MO, SE, SU)

£19.50

Jersey deep water crab

Prawns, herb mayonnaise (CR, E, N walnut, MU, SU)

£22.50

Lebanese tabbouleh

Pomegranate, mint, golden raisins, toasted pine nuts, tzatziki
(G wheat, M, N pine nut, walnut)

£16.50

Roast avocado

Cherry tomato, goat's cheese pearls, cashews, wild rocket (M, MU, N walnut, SU)

£16.50

Parma ham

Pulled buffalo mozzarella, ruby orange, sweet pickled figs (M, MU, N walnut, SU)

£17.50

Traditional oak smoked salmon

Wholemeal toast, baby capers, shallot (F, G wheat)

£20.50

Ragoût of pulled beef

Short rib, pappardelle, plum tomato, basil, rocket, Parmesan
(E, G wheat, M, MU, N walnut, SU)

£27.50

Roast slow cooked free range belly pork

Puy lentil jus, apple, celeriac (CEL, M, SU)

£26.50

Grilled calf's liver

Dry cured bacon, champ, garden sage, crispy shallots (M, SU)

£25.50

Roast duck confit

Creedy Carver duck leg, Lyonnaise potatoes, fig, cranberry, orange (M, SU)

£24.50

Grilled aged sirloin of Angus beef

Garden salad, Chimichurri sauce, chips (G wheat, N walnut, SU)

£36.50

Fillet of deep water cod

Crisp brandade, tender leeks, sweet pepper (E, F, G wheat, M, SU)

£24.50

Local lobster and prawn risotto

Poached free range egg, sesame, basil (CR, E, M, SE, SU)

£29.50

Malaysian curry

Bok choy, roast vegetables, coconut rice (SE)

£19.50

Baked local aubergine

Bulgur wheat, beetroot, harissa, pine nuts, coconut vegan feta,
wild rocket (G wheat, N pine nut, 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

- Sticky toffee pudding**
Butterscotch sauce, Macadamia ice cream (E, G wheat, M, N macadamia) £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

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. 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, SE – sesame, SO – soya, SU – sulphites