

Poolside Menu - Served from 12.30pm – 9.00pm

SOUPS & SALADS

Basket of freshly baked bread with butter (G wheat, M) £6.00

Chilled gazpacho with pesto (M, N pine nuts, V, VEA) £9.00

Longueville's kitchen garden harvest

Grated goat's cheese (or vegan feta), wild garlic (M, SU, V, VEA) £17.50

Royal Bay oysters

Lemon, red wine vinegar, shallot (MO, SU) half dozen £18.50
dozen £30.00

Traditional oak smoked salmon

Baby capers, shallots, wholemeal bread (F, G wheat, SU) £22.50

Jersey deep water crab

Prawns, local asparagus, herb mayonnaise (C, CR, E, N walnut, M, MU, SU) £25.50

Half lobster salad

Jersey crab, prawns, Jersey Royals (C, CR, E, M, MU, N walnut, SU) £38.50

IDEAL FOR SHARING

Grilled local scallops

Chorizo, sauté Jersey Royals, padron peppers (G wheat, M, MO, SU) £18.00

Crispy salt cod beignets

Gazpacho salsa (E, F, G wheat, M, N pine nut) £14.00

Iberico meats

Selection of Iberico cured meats, Spanish cheese, focaccia (G wheat, M, SU) £22.00

Crab arancini

Romesco sauce, sweet aioli (CR, E, G wheat, M, SU) £16.00

Goat's cheese filled piquillo peppers

Toasted pine nuts, herb salsa, wild rocket (M, N pine nut, SU, V, VEA) £9.50

Gordal picante olives, sweet pickled garlic, cornichons (SU, V, VE) £6.50

Smoked almonds (N almond, V, VE) £6.00

SIDES

£6.50 each

Garden salad (MU, N walnut)

Garden greens (M)

Jersey Royals (M)

Chips (C, G wheat)

Truffle and Parmesan French fries (G wheat, M)

FROM THE HOT KITCHEN - served from 12.30pm to 2.30pm

Jersey asparagus

Free range poached egg and Hollandaise sauce (E, M, SU, V, VEA) £16.50

Longueville's seafood platter

Lobster, gambas, Jersey crab, prawns, oysters
Jersey Royals (C, CR, E, M, MO, N walnut, SU) £58.00

Grilled seafood

Garden salad, lemon butter, Jersey Royals (CR, E, F, M, MO, MU, N walnut, SU) £32.00

Club sandwich

Free range chicken, smoked bacon, egg (E, G wheat, M, SU, MU) £17.50

Local fish of the day

Longueville's kitchen garden harvest, wild garlic, grated goat's cheese (F, M, SU) £27.50

Classic Angus beef burger

Red onion marmalade, Cheddar, chips (C, E, G wheat, M walnut, SE, SU) £25.00

Grilled aged sirloin of Angus beef

Garden salad, Chimichurri sauce, chips (C, G wheat, N walnut, SU) £38.50

Woodland mushroom pappardelle

Broad beans, plum tomato, tarragon, wild rocket, Parmesan (G wheat, M, SU, V, VEA) £19.50

CHEESE AND DESSERT - Served from 12.30pm – 9.00pm

Farmhouse cheese platter with country bread (G wheat, M) £18.50

Fruit minestrone

Garden basil syrup, Jersey yoghurt and basil sorbet (M, SU, VEA) £15.50

Sun ripened strawberries

Meringue, yuzu granita, vanilla Chantilly (E, M, SU, VEA) £15.50

Tiramisu

Amaretti biscuits (E, G wheat, M, N almond, SO, SU) £15.50

Greenhouse lemon tart

Garden raspberry ice cream (E, G wheat, M, N almond) £15.50

Selection of home-made ice creams and sorbets (E, M, N pistachio, almond, hazelnut, SO) £10.00

C – celery, CR – crustacean, E – egg, F – Fish, G – gluten, M – milk, MO – molluscs, MU – mustard, N – Nuts, SE – sesame, , SO – Soya, SU – sulphates, V – vegetarian, VE – vegan, VEA – can be made vegan on request

COFFEES AND TEAS

Freshly ground cafetière coffee, espresso, cappuccino, latte, iced coffee
(all available as regular or decaffeinated),
tea, herbal and fruit infusion selection £6.50

All our prices are fully inclusive