

FROM THE LARDER

Served from 12.30pm - 9.00pm

Basket of freshly baked bread with butter v (E, G wheat, M)	£6.50
Chilled gazpacho with pesto v (M, N pine nuts)	£10.00
Longueville's kitchen garden harvest salad v, VEA Grated goat's cheese (or vegan feta), wild garlic (M)	£18.50
Asian salad v, VEA Spiced cauliflower, vermicelli, avocado, black sesame, edamame, galangal (SE, SO, SU)	£16.50
Truffle goat's cheese mousse v Salt-baked garden beetroot, pickled beetroot, tree-ripened fig, toasted hazelnuts (M, N hazelnut, SU)	£20.00
Royal Bay oysters Lemon, red wine vinegar, shallots (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, MU, SU)	£26.50
Half lobster salad Jersey crab, prawns, Jersey Royals (C, CR, E, M, MU, N walnut, SU)	£38.50

IDEAL FOR SHARING

Served from 12.30pm - 9.00pm

Grilled local scallops Chorizo, sauté Jersey Royals, padron peppers (G wheat, M, MO, SU)	£20.00
Iberico meats Selection of Iberico cured meats, Spanish cheese, focaccia (G wheat, M, SU)	£24.00
Crab arancini Romesco sauce, smoked aioli (CR, E, G wheat, M, SU)	£18.00
Goat's cheese filled piquillo peppers v, VEA Toasted pine nuts, herb salsa, wild rocket (M, N pine nut, SU)	£11.00
Gordal picante olives, sweet pickled garlic and cornichons (F, N almond, SU)	£7.50
Smoked almonds VE (N almond)	£6.50

SIDES

£7.00 each

Garden salad (MU, N walnut, SU)	French fries (C, G wheat)
Garden greens (M)	Truffle and Parmesan
Jersey Royals (M)	French fries (G wheat, M)

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 adjusted for vegan

FROM THE KITCHEN

Served from 12.30pm - 2.30pm

Jersey asparagus v Free range poached egg and Hollandaise sauce (E, M, SU)	£16.50
Longueville's seafood platter Lobster, gambas, Jersey crab, prawns, oysters, Jersey Royals (C, CR, E, F, M, MO, MU, N walnut, SU)	£58.00
Grilled seafood Garden salad, lemon butter, Jersey Royals (CR, E, F, M, MO, MU, N walnut, SU)	£34.00
Club sandwich Free-range chicken, smoked bacon, egg (E, G wheat, M, SU, MU)	£20.00
Local fish of the day Longueville's kitchen garden harvest, wild garlic, grated goat's cheese (F, M, SU)	£32.50
Classic Angus beef burger Red onion marmalade, Cheddar, French fries (C, E, G wheat, SE, M, SU, N walnut)	£27.50
Grilled aged sirloin of Angus beef Garden salad, chimichurri sauce, French fries (C, G wheat, N walnut, SU)	£44.00
Woodland mushroom pappardelle v Broad beans, plum tomato, tarragon, wild rocket, Parmesan (G wheat, M, SU)	£23.50
Spiced chickpeas v, VEA Pomegranate harissa, roast local aubergine, avocado, heritage tomatoes, sweet pepper, crumbled vegan feta (MU, N walnut, SU)	£18.50

CHEESE AND DESSERT

Served from 12.30pm - 9.00pm

Farmhouse cheese platter with country bread v (M, G wheat)	£22.50
Peach Melba v Peach compote, meringue, raspberry sorbet, Jersey cream, toasted almonds (E, M, N almond, SO)	£16.50
Sun-ripened strawberries v Meringue, yuzu granita, vanilla Chantilly (E, M, SU)	£16.50
Valrhona chocolate délice Chocolate crèmeux, hazelnut crunch, sea salted caramel sauce (E, G wheat, M, N almond, hazelnut, SO)	£16.50
Longueville's garden rhubarb panna cotta Madagascan vanilla, poached rhubarb, rhubarb sorbet (M, SU)	£16.50
Selection of home-made ice creams and sorbets (E, M, N almond, hazelnut, pistachio, SO)	£10.00

COFFEES AND TEAS

£6.50

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

If you would like to reward our team with a gratuity, please
feel free to do so. All gratuities are shared amongst all staff
members.

In support of local charity JAYF, we are adding
£1 to every bill. If you prefer to opt out, please
inform a member of staff.

More info on JAYF can be found at
www.jayf.org.je



LONGUEVILLE MANOR

★★★★★
HOTEL & RESTAURANT