



Dinner menu available 8th – 15th June 2024

Jersey Oysters

CASSOTREA GIGAS

Sweet pickled cucumber, dill, crème fraîche (M, Mo, Su)

Hand dived local scallops

PECTIN MAXIMUS

Lobster mousse, foraged sea herbs, shellfish sauce

(Cr, G wheat, Mo, Se, Su)

Local line-caught sea bass

DICENTRARCHUS LABRAX

Crab, spring onion, ginger, lime leaf, Jersey Royals, Champagne sauce

(Cr, F, M, Mo, Su)

Sun ripened strawberries

Garden mint, almond cream, strawberry sorbet (E, M, N almond)

£95.00

This menu has been carefully crafted and balanced, therefore no dishes can be substituted.
For whole tables only.

Allergens

C- celery Cr – crustacean, E – egg, F – fish, G – gluten, M – milk, Mo, molluscs, Mu – mustard, N – nuts, Se – sesame, So – soya, Su – sulphates

Marine life is under threat from climate change, acidification, pollution and invasive species. But these threats are compounded by overfishing, which strips the ocean of life, and so reduces its capacity to produce oxygen, absorb carbon dioxide and regulate the climate. It's estimated that almost 94% of commercial fish stocks are fully or overexploited and 90% of large, predatory fish are gone.

Here at Longueville Manor we take these issues seriously and follow the guidelines of the Blue Marine Foundation. They work to ensure fishing communities can continue to operate, thrive and co-exist alongside marine conservation by applying a model of "fishery-science-conservation comanagement" successfully developed in other UK locations. This model showed that through collaboration, fishing with low-impact methods is compatible with conservation goals and fishermen's livelihoods can improve while marine biodiversity thrives.

In Jersey, they are working with fishermen and low-impact fisheries to develop and support models of sustainable fishing (such as scallop potting and diving) and undertake research to inform local fisheries management and safeguard the future of commercially important species.

Bob Titterington is one of these fishermen, and hand dives the 100,000 plus scallops used in our kitchen each year. This ensures that Andrew, our Executive Head Chef, knows the exact traceability and the sustainability of them.

Our oysters are sustainably farmed and harvested by Jersey Oyster in the Royal Bay of Grouville, where they benefit directly from the daily natural filtering effect of our unique tide and crystal clear water.

More info at <https://www.blumarinefoundation.com/our-projects/> or <https://www.ethicocean.org/accueil/>

#UNworldoceansday
#relaischateaux #ethicocean
#SOSforBiodiversity #AwakenNewDepths