

## **Supporting Local**

Executive Head Chef Andrew Baird's food is all about simplicity and flavour, celebrating the finest local produce Jersey has to offer. Our menus reflect Longueville's valuable support for Jersey agriculture and fisheries from the abundant harvest of the Manor's very own beautiful Victorian kitchen garden to the freshest seafood provided daily by local fishermen.

## **Diets and Allergens**

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.

### **Allergens are stated on each dish as follows:**

C-celery, Cr-Crustacean, E-eggs, F-fish, G-gluten, M-milk, Mo-molluscs,  
Mu-mustard, N-nuts, Se-sesame, So-soy, Su-sulphates

## **Service Charge**

We do not apply a service charge and all our menus, wine and bar prices are inclusive of GST. Should however you wish to reward the teams, please feel free to do so when either signing or paying your bill.

## **Helping a local charity – Friends of Jersey Oncology**

In 2025 we are supporting a local charity dear to the hotel owner's heart – FOJO.

We are adding £1 to every restaurant bill.

Should you prefer to opt out, please inform a member of staff before settling your bill.

For more information on FOJO please scan the QR Code:



## SUNDAY LUNCH

### Starters

**Hand dived local scallops**

Grilled calamari, romesco sauce, fennel slaw (M, Mo, N almond, Su)

£21.50

**Jersey deep water crab**

Oak smoked salmon, prawns, sweet pickled cucumber, dill, avocado  
(C, Cr, E, F, Mu, N walnut, Su)

£22.50

**Garden vegetable harvest**

Roast garden vegetables, crumbled feta, herb dressing, toasted pumpkin seeds  
(M, Mu, N walnut, Su)

£17.50

**Ham hock**

Slow cooked pork, guinea fowl and ham hock terrine, Pata Negra, pickled vegetables,  
apple, capers, golden raisin (C, E, M, Mu, N walnut, Su)

£21.50

**Warm goat's cheese fondant**

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

£21.00

## Main Courses

### Roast sirloin of Angus beef

Yorkshire pudding and traditional accompaniments (E, G wheat, M, Su) £40.00

### Griddled harissa spiced rump of lamb

Local aubergine, chickpeas, calçot, piquillo pepper, yoghurt, garden mint (M, Su) £32.50

### Roast free range guinea fowl

Woodland mushrooms, tarragon, crisp bonbon, pancetta (E, G wheat, M, Su) £38.50

### Pulled Creedy Carver duck confit

Warm salad, pomegranate, sesame, edamame, avocado, ginger  
(M, Mu, N walnut, Se, So, Su) £27.50

### Roast deep water cod

Chorizo, Tuscan beans, plum tomato, piquillo peppers, baby spinach  
(F, G wheat, M, Mu, Su) £30.00

### Herb crusted lemon sole

Jersey crab, spring onions, ginger, broccoli shoots, new potatoes, lobster sauce  
(Cr, E, F, G wheat, M, Su) £29.50

All main courses are a complete dish, however please feel free to add any of the following sides  
£7.00 each

Jersey Royals (M)

Truffle chips, Parmesan (G wheat, M)

French fries (C, G wheat)

Steamed tender stem shoots, toasted almonds (M, N almond)

Green garden salad (Mu, N)

## Desserts

### **Valrhona chocolate délice**

Guanja 70% chocolate, crèmeux, passion fruit, mango sorbet  
(E, G wheat, M, N almond, So)

£16.50

### **Tiramisu**

Mascarpone, espresso, Marsala wine (E, G wheat, M, So, Su)

£16.50

### **Griottines cherry clafoutis**

Cherry and mascarpone ice cream, vanilla (E, M, N almond, Su)

£16.50

### **Tree ripened figs**

Creamed rice pudding, blackberry sorbet (G wheat, M)

£16.50

### **Traditional farmhouse cheeses**

Garden quince, prune compote, artisan biscuits (E, M, N pecan, walnut, So)

£22.50

**Choice of freshly ground coffees, teas, infusions and petits fours** (M, G wheat, N)

£6.50

## Vegetarian and Vegan Starters

### **Roast garden vegetables - Ve**

Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing  
(Mu, N pine nuts, walnut, So, Su)

£16.50

### **Asian salad - Ve**

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame,  
edamame bean, galangal  
(Se, So)

£18.50

### **Tabbouleh - Ve**

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts  
(G wheat, Mu, N pine nuts, walnut, So, Su)

£17.50

### **Buffalo mozzarella**

Roast garden Jerusalem artichoke, baby fennel, ruby grapefruit, garden mint  
(M, Mu, N walnut, Su)

£17.00

### **Truffle goat's cheese mousse**

Salt baked garden beetroot, pickled beetroot, tree ripened fig, toasted hazelnuts  
(M, N hazelnut, Su)

£20.00

**Ve = Vegan, all other dishes are vegetarian**

## Vegetarian and Vegan Main Courses

### **Griddled local aubergine - Ve**

Marinated cauliflower, garden squash, creamed cashew nut, lentil dahl  
(N almond, cashew)

£24.00

### **Vietnamese broth - Ve**

Aromatic broth, rice noodles, vegetable spaghetti, thai basil, pak choi  
(G wheat, So, Su)

£27.50

### **Baked vegetable Wellington**

Caramelized garden root vegetables, mushroom, tomato, tarragon sauce  
(E, G wheat, M, Su)

£32.00

### **Garden vegetable linguine - Ve**

Sun ripened cherry tomatoes, chilli, peas, broad beans, garlic, courgette,  
sweet peppers, wild rocket, Parmesan or vegan feta

(M, Mu, N walnut, Su)

£26.00

### **Cèpe risotto**

Crisp potato skin, truffle, Parmesan, herb oil

(M, Su)

£22.50

**All main courses are a complete dish however please feel free to add  
any of the following sides:**

£7.00 each

Jersey Royals with dairy free butter

Steamed tender stem shoots, toasted almonds (N almonds)

Green garden salad (Mu, N walnut)

**Ve = Vegan, all other dishes are vegetarian**

## Vegetarian and Vegan Desserts

### **Chocolate cheesecake - Ve**

Valrhona 46% Amatika chocolate, orange sorbet  
(N almond, hazelnut, So)

£16.50

### **Garden apple crumble - Ve**

Bay leaf custard, salted almond ice cream  
(G wheat, N almond)

£16.50

### **Warm chocolate fondant**

Single plantation dark chocolate, praline ice cream  
(E, G wheat, M, N hazelnut, So)

£16.50

### **Poached pear**

Pomegranate, orange toasted sabayon, mandarin sorbet  
(E, Su)

£16.50

### **Vegan cheese selection - Ve**

Rhubarb compote, quince, prune, caramelized pecans  
(G wheat, Mu, N pecan, walnut, Su)

£22.50

### **Traditional farmhouse cheeses**

Rhubarb compote, quince, prune, caramelized pecans, artisan biscuits  
(E, M, N pecan, walnut, So)

£22.50

### **Choice of freshly ground coffees, teas, infusions and petits fours – Ve**

(G wheat, N, almond, pistachio, hazelnut)

£6.50

**Ve = Vegan, all other dishes are vegetarian**