

## **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. However should 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:



## **MARKET MENU**

**Thursday to Saturday - Lunch only**

### **Goat's cheese fondant**

Garden beetroot, poached pear, chicory, caramelized pecans (M, E, G wheat, Mu, Su, N pecan, walnut)

### **Warm Asian salad**

Sticky duck confit, sesame, pomegranate, avocado, edamame beans, vermicelli  
(Ses, So, M, Mu, Su)

### **Tempura local squid and prawns**

Satay sauce, samphire, crisp seaweed, pak choy  
(Cr, Mo, Ses, Su, G wheat, N peanut, cashew)

### **Hand-dived local scallops**

Chorizo, baby spinach, griddled garden calçots, tomato fondue (Mo, M, S, Su)

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### **Roast maize fed chicken**

Potato rösti, woodland mushrooms, tarragon, plum tomato  
(M, Su)

### **Glazed, slow cooked free range belly pork**

Champ, kale, roast apple, fig, ginger  
(M, Su)

### **Deep water cod**

Lightly curried mussel and prawn ragoût (M, Mo, Cr, Su, Ses)

### **Baked Winter garden vegetable Wellington**

Roast vegetables, oyster mushrooms, butternut squash. (E, G wheat, M, Su)

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**Tiramisu**

Amaretti biscuits (E, N, So, Su, N almonds)

**Black forest délice.**

Valrhona Macaé 62%, Kirsch, vanilla, Griottine cherries, chocolate ice cream  
(M, E, G wheat, N almonds, So, Su)

**Coconut Daquoise**

Exotic fruit compote, mango cream, passion fruit, banana, lime sorbet (M, E, So)

***Farmhouse cheeses* - £8.50 supplement / as an additional course £22.50**

Traditional accompaniments, quince, apple salad (E, G - wheat, M, N - pecan, walnut, Su)

**Choice of freshly ground coffees, teas, infusions and petits fours £6.50**

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

**£37.50 for two courses**

**£45.00 for three courses**

## **MARKET MENU - VEGAN AND VEGETARIAN**

**Thursday to Saturday - Lunch only**

### **Asian salad - Ve**

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

### **Tabbouleh - Ve**

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

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

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

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

Sun ripened cherry tomatoes, chilli, peas, broad beans, garlic, courgette, sweet peppers,  
wild rocket, Parmesan (G wheat, M, Mu, N walnut, Su)

### **Vietnamese broth - Ve**

Aromatic broth, rice noodles, vegetables spaghetti, Thai basil, pak choy (G wheat, So, Su)

### **Roast garden squash risotto**

Late season tomato, baby spinach, toasted pine nuts (M, Mu, N pine nut, walnut)

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

**Jersey Royals with dairy free butter - Ve**  
**Steamed tender stem shoots, toasted almonds (N almond) – Ve**  
**Green garden salad (Mu, N walnut) - Ve**

**All sides - £7.00**

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**Garden apple crumble - Ve**

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

**Chocolate cheesecake - Ve**

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

**Poached pear**

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

## A la Carte Starters

### **Warm goat's cheese fondant**

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

£21.00

### **Jersey Crab**

Yuzu, watermelon, lime, prawns, garden shoots, Bloody Mary gel  
(Cr, E, Mu, N walnut, Su)

£23.00

### **Ham hock**

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

£21.50

### **Roast quail**

Quail liver parfait, black pudding Scotch egg, grapes and ginger  
(E, G wheat, M, N walnut, Su)

£22.50

### **Local scallops**

Griddled octopus, white bean velouté, chorizo, rouille  
(Cr, G wheat, M, Mo, Se, Su)

£25.00

## A la Carte Main Courses

### Angus beef fillet

Braised oxtail, shallot choux, truffle, maple roast carrots, salsify  
(C, E, G wheat, M, Mu, Su)

£45.00

### Venison loin

Hibiscus cabbage, morels, garden quince, celeriac, hazelnut  
(C, E, M, N hazelnut, Su)

£42.00

### Creedy Carver duck

Glazed fig, ginger, chicory, butternut squash, pomegranate, confit salad  
(M, Se, So, Su)

£39.50

### Line-caught local seabass

Crab, spring onion, ginger, cucumber, lime leaf, Jersey Royals, Champagne sauce  
(Cr, F, M, Mo, Su)

£42.00

### Deep water turbot

Bouillabaisse, braised fennel, local shellfish, garlic croûte, aioli  
(Cr, E, F, G wheat, M, Mo, Mu, Su)

£42.00

**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 almonds)

Green garden salad (Mu, N almond, hazelnut, pistachio)

## A la Carte Desserts

### **Valrhona Caramelia**

Hazelnut caramel, mango and passion fruit sorbet  
(E, M, N hazelnut, So)

£18.00

### **Longueville's pumpkin**

Pumpkin mousse, golden berry, sea buckthorn ice cream, pumpkin cake croûtons  
(G wheat, E, M)

£18.00

### **Longueville's honey**

Jersey yogurt mousse, orange blossom, crème fraîche, filo tuile, honey ice cream  
(E, G wheat, M, So)

£18.00

### **Citrus soufflé**

Orange, pink grapefruit, vanilla ice cream  
(E, M)

£18.00

### **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**

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

£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  
(G wheat, 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**