



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, L-lupin, M-milk, Mo-molluscs, Mu-mustard, N-nuts, PN-peanuts, Se-sesame, So-soy, Su-sulphites

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

Available Thursday to Saturday for 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)

**All main courses are complete dishes however please feel free to add any sides from our 'A la carte' menu**

**All sides £8.00 each**

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Tiramisu

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

Valrhona chocolate délice

Sea salt caramel, praline ice cream (M, E, N almond, hazelnut, So)

Vanilla crème brûlée

New season garden rhubarb (M, E)

Farmhouse cheeses - £10 supplement / as an additional course £23.00

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

Choice of freshly ground coffees, teas, infusions and petits fours £7.00

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

£37.50 for two courses

£47.50 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 - V

**Steamed tender stem shoots, toasted almonds** (N almond) – Ve

**Green garden salad** (Mu, N walnut) - Ve

**All sides - £8.00**

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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)

£37.50 for two courses - £47.50 for three courses

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)

£22.00

Jersey Crab

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

£25.00

Venison carpaccio

Truffle, crisp parsnip, sweet potato, salt backed beets, roast hazelnuts, celeriac remoulade, Parmesan
(C, E, M, N, hazelnut, Su)

£23.00

Free range quail

Quail Scotch egg, tarragon, glazed black figs, Pata Negra
(E, G wheat, M, Mu, N walnut, Su)

£23.50

Hand-dived local scallops

Courgette flower, lobster mousse, garden lemon, sea herbs, lobster sauce
(Cr, E, G wheat, M, Mo, Su)

£26.00

A la Carte Main Courses

Angus beef fillet

White asparagus, shallot choux, short rib and potato gratin, truffle sauce
(E, G wheat, M, Mu, Su) £46.50

Loin of lamb

New season morels, wild garlic, globe artichoke, fondant potato, garden thyme
(C, E, M, N hazelnut, Su) £43.00

Creedy Carver duck

Dukkah spiced pear, pistachio, duck confit, pomegranate, prune, bergamot
(M, E, G wheat, N pistachio, hazelnut, Su) £40.00

Line-caught red mullet and grilled sardines

Cuttlefish risotto, crisp croquette, Piquillo pepper, basil, saffron sauce
(E, F, G wheat, M, Mo, Su) £44.00

Wild halibut

Shellfish tortellone, baby fennel, plum tomato confit, tender leeks, lobster sauce, Jersey Royals
(Cr, E, F, G wheat, M, Ses, So, Su) £44.00

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

£8.00 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

Garden rhubarb

Madagascan vanilla délice, poached rhubarb, fennel, pistachio, rhubarb sorbet
(E, G wheat, M, N pistachio, Su)

£19.00

Valrhona Caramelia

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

£19.00

Longueville's honey

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

£19.00

Praline soufflé

Roast hazelnut praline, Valrhona chocolate ice cream
(E, M, G wheat, N hazelnut, So)

£19.00

Traditional farmhouse cheeses

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

£23.00

Choice of freshly ground coffees, teas, infusions and petits fours

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

£7.00

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)

£18.00

Asian salad - Ve

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

£20.00

Tabbouleh - Ve

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

£19.00

Buffalo mozzarella

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

£18.50

Truffle goat's cheese mousse

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

£22.00

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)

£26.00

New season white asparagus - Ve

Sweet pepper compote, tender leeks, broccoli, toasted pine nuts, black garlic (N pine nuts)

£30.00

Baked vegetable Wellington

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

£34.00

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)

£28.00

Cèpe risotto

Crisp potato skin, truffle, Parmesan, herb oil
(M, Su)

£24.00

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

£8.00 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)

£18.00

Garden apple crumble - Ve

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

£18.00

Warm chocolate fondant

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

£18.00

Poached pear

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

£18.00

Traditional farmhouse cheeses

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

£23.00

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

(G wheat, N almond, pistachio, hazelnut)

£7.00

Ve = Vegan, all other dishes are vegetarian