

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:



Tasting Menu

Garden vegetables salad

Salt baked beets, horseradish, quail egg, Jersey crab, avocado, toasted pine nuts, sustainable caviar
(Cr, M, E, N pine nuts)

Hand dived scallops

Sesame glazed chicken wing, ponzu, pak choy, fennel
(Mo, M, Ses, Su, Soy, G wheat)

Deep water halibut

Wakami, sea lettuce, lobster tortellone
(Cr, E, Mo, F, Ses, G wheat, So, M, Su)

Roast Creedy Carver duck

Pak choy, glazed fig, ruby orange, pomegranate, sweet pickled ginger
(M, Ses, So, Su)

Jersey milk mousse

Hay ice cream, smoked almond streusel, Madeira reduction, milk meringue
(M, N almond, E, Su)

£130.00

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

This is a carefully crafted and balanced menu, therefore dishes cannot be substituted and can only be served to whole tables.

Resident guests with dinner included in their package can use an allowance of £60.00 per person towards this menu.

Tasting Menu

Vegetarian

Garden vegetable salad

Salt baked beets, horseradish, quail egg, avocado, toasted pine nuts
(E, M, N pine nuts)

Warm goat's cheese fondant

Roast hazelnuts, blood orange sorbet
(E, G wheat, M, N hazelnut, Su)

New season white asparagus

Sweet peppers, tender leek, broccoli, black garlic
(M, N pine nuts)

Baked vegetable Wellington

Confit garden vegetables, mushroom, tomato, tarragon sauce
(E, G wheat, M)

Jersey milk mousse

Hay ice cream, smoked almond streusel, Madeira reduction, milk meringue
(E,M, N almond, Su)

£115.00

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

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Resident guests with dinner included in their package can use an allowance of £60.00 per person towards this menu.

Tasting Menu

Vegan

Garden vegetables salad

Salt baked beets, celeriac, apple, avocado, toasted pine nuts
(N pine nuts)

Asian noodles

Sweet potato vermicelli, avocado, black sesame, edamame beans, galangal
(Ses, So, Su)

New season white asparagus

Sweet peppers, tender leek, black garlic
(N pine nuts)

Baked local aubergine

Marinated cauliflower, garden squash, cashew cream, lentil dahl
(N hazelnut, cashew, almond)

Chocolate cheese cake

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

£115.00

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

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Our sommeliers have carefully selected the following wine recommendations to complement Andrew Baird's Tasting Menu and enhance your dining experience

Sommelier's Choice

Ktima Gerovassiliou, Malagousia, Greece, 2022

Gusbourne, Brut Reserve, Kent, England, 2020

Chablis, Domaine Passy Le Clou, France, 2022

Naoussa, Artisans Vignerons de Naoussa, Xinomavro, Greece, 2019

Fiordilej, Passito Bianco, Villa Cordevigo, Veneto, Italy, 2015

£70.00

Prestige Selection

"The Fmc" Ken Forrester, Chenin Blanc, Stellenbosch, South Africa, 2023

Moët et Chandon, Grand Vintage, France, 2015

Puligny-Montrachet, Les Vieilles Vignes, Vincent Girardin, France, 2022

Tignanello, Marchesi Antinori, IGT Toscana, Italy, 2019

Château d'Yquem, 1er Cru Classé, Sauternes, France, 1990

£185.00

**Wine choices cannot be substituted. All wines are served in measures of 125ml, except
Fiordilej Passito and Château d'Yquem which are both served in a 75ml measure**

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

Carpaccio of venison

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

£23.00

Free range quail

Quail Scotch egg, tarragon, glazed black fig, 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, Mo, M, 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
(E, G wheat, M, Mu, Su)

£43.00

Creedy Carver duck

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

£40.00

Line-caught red mullet

Grilled sardines, cuttlefish risotto, crisp croquette, Piquillo pepper, basil, saffron sauce
(E, F, G wheat, Mo, M, Su)

£44.00

Wild halibut

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

£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

Valrhona Caramelia

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

£19.00

Garden rhubarb

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

£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, G wheat, M, 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:

Jersey Royals with dairy free butter

Steamed tender stem shoots, toasted almonds (N almonds)

Green garden salad (Mu, N walnut)

£8.00 each

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