

## **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- tree nuts, PN-peanuts, Se-sesame, So-soy, Su-sulphites

## **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**

**Two Courses £50.00 - Three Courses £65.00**

### **Starters**

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

Garden vegetable harvest, herb dressing, toasted pumpkin seeds  
(E, G wheat, M, Su)

#### **Grilled hand dived local scallops**

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

#### **Jersey deep water crab**

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

#### **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)

#### **Pulled Creedy Carver duck confit**

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

## Main Courses

### Roast sirloin of Angus beef

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

### Free range pork

Roast pork fillet, slow cooked belly pork, glazed apple, prune, buttered kale (M, Su)

### New season lamb

Roast rump of lamb, local asparagus, garden peas, sweet pepper compote (G wheat, M, Mu, Su)

### Maize-fed chicken

Woodland mushroom fricassée, plum tomato, baby onions, tarragon, potato rösti (E, G, wheat, M, Su)

### Roast deep water cod

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

### Grilled sea bass

Jersey crab, scallions, ginger, broccoli shoots, lobster sauce (Cr, F, G wheat, M, Su)

**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 almond)

Green garden salad (Mu, N)

## Desserts

### **Valrhona chocolate délice**

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

### **Tiramisu**

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

### **New season rhubarb**

Warm clafoutis, rhubarb compote, almonds, vanilla, mascarpone cream  
(E, G wheat, M, N almond)

### **Apple Tarte Tatin**

Caramel, butter puff pastry, vanilla ice cream (E, G wheat, M, N hazelnut, Su)

### **Traditional farmhouse cheeses – Supplement £5.00**

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

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

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)

### **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 nuts, walnut, So, Su)

### **Buffalo mozzarella**

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

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

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

**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)

### **New season white asparagus - Ve**

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

### **Baked vegetable Wellington**

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

### **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)

### **Cèpe risotto**

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

**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

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)

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

## **Vegetarian and Vegan Desserts**

### **Chocolate cheesecake - Ve**

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

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

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

### **Warm chocolate fondant**

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

### **Poached pear**

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

### **Traditional farmhouse cheeses - Supplement £5.00**

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

### **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**