

MARKET MENU

Garden vegetable salad – V (G wheat, Mu, N walnut, Su)

Roast beetroot, crispy kale, butternut squash, bulgur wheat, spring shoots

Asparagus – V (E, G wheat, M, Su)

Wild garlic velouté, crisp free range egg

Jersey crab (Cr, E, M, Mu, N walnut, Su)

Prawns, watermelon, lime, yuzu, apple, garden salad

Burrata (G wheat, M, Mu, N pine nuts, Su)

Parma ham, broad beans, basil pesto, toasted pine nuts, confit lemon

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### **New season lamb** (E, G wheat, M, Su)

Roast rump, slow cooked shoulder, sweet pepper compote, mint, peas, globe artichoke

### **Free range maize fed chicken** (M, Mu, N pine nuts, So, Su)

Wild mushroom, tarragon, plum tomato, vegetable salad, potato rösti

### **Deep water brill** (E, F, G wheat, M, Mo, Su)

Grilled octopus, asparagus, plum tomato, basil, smoked aioli

### **Lobster salad** (Cr, E, M, Mu, N walnut, Su)

Half local lobster, Jersey crab, prawns, garden salad, Jersey Royals

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Crème Brûlée (E, M, Su)

Garden berries, cherry sorbet

Sun ripened strawberries (E, M, Su)

Garden rhubarb, Chantilly cream, Italian meringue

Peach and vanilla filo tart (E, G wheat, M, N hazelnut)

Longueville's raspberry sorbet

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

(E, G wheat, M, N pecan, walnut, Su)

Traditional accompaniments, quince, apple salad

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 All sides £8.00 – see A la carte

MARKET MENU - VEGAN AND VEGETARIAN

Asian salad – Ve (Se, So, Su)

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal

Tabbouleh – Ve (G wheat, Mu, N pine nuts, walnut, Su)

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts

Roast garden vegetables – Ve (Mu, N walnut, So, Su)

Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing

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### **Garden vegetable linguine – Ve** (G gluten, wheat, M, Mu, N pine nuts, walnut, Su)

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

### **Vegetable tart “fine” – Ve** (G gluten, N almond, walnut, Su)

Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket

### **Roast garden squash risotto** (M, Mu, N pine nuts, walnut)

Tomato compôte, baby spinach, toasted pine nuts

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Garden apple crumble – Ve (G wheat, N almond)

Bay leaf custard, salted almond ice cream

Chocolate cheesecake – Ve (N almond, hazelnut, So)

Valrhona 46% Amatika chocolate, orange sorbet

Poached pear (E, Su)

Pomegranate, orange toasted sabayon, mandarin sorbet

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 All sides £8.00 – see A la carte

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

Warm veal fillet

Rocket salad, confit carrot, celeriac crisp, Parmesan, truffle sauce
(C, M, Mu, 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 scallop ceviche

Carrot, cumin, lemon gel, garden shoots
(M, Mo, Su) £22.00

A la Carte Main Courses

Angus beef fillet

Asparagus, short rib, shallot choux, potato gratin, red wine sauce
(E, G wheat, M, Su)

£46.50

Loin of lamb

Fondant potato, morels, peas, globe artichoke, aubergine, basil, tomato jus
(M, Su)

£43.00

Creedy Carver duck

Dukkah spiced peach, pistachio, duck confit, pomegranate
(E, G wheat, M, N hazelnut, pistachio, Su)

£42.00

Local sea bass

Jersey crab, spring onion, ginger, garden vegetables, lobster sauce, Jersey Royals
(Cr, F, M, Su)

£40.00

Deep water halibut

Grilled octopus, plum tomato, garden herbs, sauté potatoes, smoked aioli
(E, F, G wheat, M, Mo, Su)

£42.00

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

Jersey Royals (M)

Truffle chips, Parmesan (G wheat, M)

French fries (C, G wheat)

Steamed tender stem shoots, toasted almonds

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

All sides - £8.00 each

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 Manjari 64% chocolate délice

Black cherries, chocolate ice cream
(E, G wheat, M, N almond) £19.00

Longueville's honey

Jersey yogurt mousse, orange blossom, crème fraîche, filo tuile, honey ice cream
(E, G wheat, M, So) £19.00

Raspberry soufflé

Peach compote, Jersey vanilla ice cream
(E, M, G wheat, N hazelnut) £19.00

Traditional farmhouse cheeses

Garden quince, prune compôte, artisan biscuits
(E, G wheat, M, N pecan, walnut, Su) £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, Su)

£20.00

Tabbouleh – Ve

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

£19.00

Vegetable cannelloni

Aubergine, sweet peppers, black garlic, tempura courgette, plum tomato sauce
(G wheat, Su)

£18.50

Truffle goat's cheese mousse

Salt baked garden beetroot, pickled beetroot, tree ripened fig, toasted hazelnuts
(M, Mu, N hazelnut, walnut 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, Su) £26.00

Vegetable tart “fine – Ve

Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette,
aubergine, wild rocket £30.00
(G wheat, N almond, walnut, Su)

Baked vegetable Wellington -Ve

Caramelized garden root vegetables, mushroom, tomato, tarragon sauce
(G wheat, So, 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 £28.00
(G wheat, M, Mu, N walnut, Su)

Cèpe risotto

Crisp potato, truffle, Parmesan, herb oil £24.00
(M, Su)

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 almond)

Green garden salad (Mu, N walnut)

All sides £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, G wheat, 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