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:





CASUAL DINING

Soups, salad and sandwiches - Served from 12.30pm - 9.00pm

Items marked with (*) are available 24 hours

(*) Basket of freshly baked bread with butter \vee	6.50
(*) Garden squash, coconut and ginger soup V	10.00
Longueville's kitchen garden harvest salad V Grated goat's cheese (or vegan feta)	18.50
Parma ham Buffalo mozzarella, sweet pickled figs and orange	20.00
(*) Traditional oak smoked salmon Baby capers, shallots, wholemeal bread	22.50
Half lobster salad Jersey crab, prawns, Jersey Royals	38.50
(*) Crab sandwich (when available)	22.50
(*) Prawn or smoked salmon sandwich	20.00
Roast chicken, garden rocket and Parmesan sandwich	15.00
(*) Farmhouse Cheddar and tomato relish sandwich	15.00
(*) Free range egg and garden cress sandwich	14.00
Sides	8.00 each

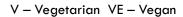
Garden salad V, Garden greens, New Potatoes V, Chips, Truffle and Parmesan French fries

V-Vegetarian VE-Vegan



From the hot kitchen - Served from 12.30pm to 2.30pm and from 6.30pm to 9.00pm

Club sandwich Free range chicken, smoked bacon, egg	20.00
Grilled fish of the day Longueville's kitchen garden harvest, wild garlic, grated goat's cheese	34.00
Longueville's seafood platter Lobster, gambas, Jersey crab, prawns, grilled scallops	60.00
Classic Angus beef burger Red onion marmalade, Cheddar, chips	28.50
Grilled aged sirloin of Angus beef Chestnut mushrooms, vine ripened tomatoes, peppercorn sauce, chips	44.00
Woodland mushroom pappardelle V Broad beans, plum tomato, tarragon, wild rocket, Parmesan	24.00
Malaysian vegetable curry with braised rice V With tiger prawns	25.00 30.00
(*) Fusilli pasta with plum tomato, garden rocket and Parmesan	20.00





Cheese and Desserts

(*) Farmhouse cheese platter with country bread \vee	23.00
Vanilla crème brûlée Blood orange sorbet	18.00
Warm apple crumble Vanilla ice cream	18.00
Tiramisu V Amaretti biscuits	18.00
Garden Rhubarb Madagascan vanilla espuma, poached rhubarb, Italian meringue	18.00
(*) Selection of home-made ice creams and sorbets 3 scoops	12.00
Coffees and Teas	
Freshly ground cafetière coffee, espresso, cappuccino, latte, iced coffee (all available as regular or decaffeinated), tea, herbal and fruit infusion selection	7.00

V – Vegetarian VE – Vegan

