

## **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

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

25.00

With tiger prawns 30.00

**(\*) Fusilli pasta with plum tomato, garden rocket and Parmesan**

20.00

V – Vegetarian VE – Vegan

## **Cheese and Desserts**

**(\*) Farmhouse cheese platter with country bread V** 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