

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

A full list of allergens of dishes featured in this menu can be provided upon request. In addition, we can manage most dietary and intolerance issues so please don't hesitate to discuss any requirements with our team.

v – vegetarian, ve – vegan

Service Charge

We do not apply a service charge however, should you wish to reward the team that's been looking after you, then 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

Glazed chicory tart “fine”
Orange glaze, garden salad

Hand dived local scallops
Lobster dumpling, glazed chicken wing, pak choy, coriander

Deep water halibut
Bouillabaisse, grilled octopus, garlic croute, rouille, citrus, fennel salad

Creedy Carver duck
Dukkah spiced pear, duck confit, prune and bergamot

Tree ripened fig tart
Fig compôte, vanilla espuma, mandarin sorbet

£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 other menus, including the Tasting Menu.

Vegetarian and Vegan Tasting Menus are also available

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

Sommelier's Choice

Sancerre, Domaine Reverdy Ducroux, Loire, 2024

Domaine Evremond, Classic Cuvée, N.V., Kent, England

Montagny 1^{er} Cru, J.M. Boillot, Côte Chalonnaise, France, 2023

Gigondas, E. Guigal, Rhône, France, 2021

Royal Tokaji, 5 Puttonyos Aszú, Hungary, 2018

£70.00

Prestige Selection

Julien Schaal, Riesling Granite, Sommerberg, Grand Cru, Alsace, France, 2023

Moët et Chandon, Grand Vintage, France, 2016

Domaine Bzikot Père et Fils, Puligny-Montrachet, France, 2023

Château Pichon-Longueville, au baron de Pichon-Longueville, Bordeaux, France, 2008

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

£225.00

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

Longueville's classics

Starters

Half a dozen Royal Bay oysters

Brown bread and butter, shallot, red wine vinegar, lemon £18.50

Traditional oak smoked salmon

Baby capers, shallots, wholemeal bread £22.50

Prawn cocktail

Jersey crab, little gem, spiced plum tomato, avocado £20.00

Mains

Grilled catch of the day

Hollandaise sauce, seasonal vegetables, new potatoes £38.00

Longueville's seafood platter

Half Jersey lobster, local crab, prawns, grilled scallops, tiger prawns, smoked salmon, Royal Bay oysters £60.00

Lobster thermidor

Half local lobster, brandy, hint of mustard, Gruyère, baby spinach, French fries £40.00

Roast duck confit

Creamed potato, buttered cabbage, orange and onion marinade £36.00

Grilled Angus fillet steak

Peppercorn sauce, chestnut mushrooms, French fries, mixed salad £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

Truffle chips, Parmesan

French fries

Steamed tender stem shoots, toasted almonds

Green garden salad

A la carte starters

Warm goat's cheese fondant v

Heritage beetroot, crisp tuile, goat's cheese mousse, blood orange sorbet £22.00

Jersey Crab

Yuzu, watermelon, lime, prawns, garden shoots, Bloody Mary gel £25.00

Warm veal fillet

Rocket salad, confit carrot, celeriac crisp, Parmesan, truffle sauce £25.00

Free range guinea fowl terrine

Slow cooked ham hock, Sauternes, caper raisin dressing, Pata Negra £23.00

Hand dived local scallops

Lobster dumpling, glazed chicken wing, pak choy, coriander £26.00

Asian salad ve

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal £22.00

Vegetable cannelloni ve

Aubergine, sweet peppers, black garlic, tempura courgette, plum tomato sauce £18.50

Roast garden vegetables ve

Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing £18.50

Tabbouleh ve

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts, coriander, coconut yoghurt £20.00

A la carte main courses

Creedy Carver duck

Dukkah spiced pear, duck confit, prune and bergamot £42.00

Grilled Angus beef fillet

Slow cooked short rib, shallot choux, salsify, tartiflette, Bordelaise sauce £45.00

Wild venison loin

Baked pithivier, braised cabbage, pistachio, chestnut, glazed apple, sweet potato £43.00

Roast Norfolk turkey

Traditional accompaniments, château potatoes, chestnut stuffing, cranberry sauce £36.00

Line caught local sea bass

Grilled prawns, aubergine caviar, ratatouille, saffron aioli, tomato fondue £40.00

Deep water halibut

Bouillabaisse, grilled octopus, garlic croûte, rouille, citrus, fennel salad £42.00

Griddled local aubergine ve

Marinated cauliflower, garden squash, creamed cashew nut, lentil dahl £26.00

Baked vegetable Wellington ve

Caramelized garden root vegetables, mushroom, tomato, tarragon sauce £38.00

Vegetable tart “fine” ve

Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket £32.00

Cèpe risotto v

Crisp potato, truffle, Parmesan, herb oil £28.00

Desserts

Longueville's homemade Christmas pudding

Warm brandy sauce £14.00

Tree ripened fig v

Madagascan vanilla délice, fig compôte, pistachio, mandarin sorbet £19.00

Valrhona Manjari 64% chocolate délice v

Black cherries, chocolate ice cream £20.00

Longueville's honey v

Jersey yoghurt mousse, orange blossom, crème fraîche, filo tuille, honey ice cream £19.00

Blackberry soufflé v

Jersey vanilla ice cream £20.00

Chocolate cheesecake ve

Valrhona 46% Amatika chocolate, orange £16.00

Golden apple crumble ve

Bay leaf custard, salted caramel ice cream £16.00

Warm chocolate fondant v

Single plantation dark chocolate, praline ice cream £19.00

Poached pear v

Pomegranate, orange toasted sabayon, mandarin sorbet £18.00

Traditional farmhouse cheeses v

Garden quince, prune compôte, artisan biscuits £23.00

Choice of freshly ground coffee, teas, infusions and petits fours

£7.00