

## **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 teams, please feel free to do so when either signing or paying your bill.

## 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

**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 (Mu, N almond, hazelnut, pistachio)

## A la carte starters

### Warm goat's cheese fondant

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

### Vegetable 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

ve = Vegan

## 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

### **Line caught local sea bass**

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

£40.00

### **Deep water halibut**

Bouillabaisse, grilled octopus, garlic croute, 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

### **Tree ripened fig**

Madagascan vanilla délice, fig compote, pistachio, mandarin sorbet

£19.00

### **Valrhona Manjari 64% chocolate délice - v**

Black cherries, chocolate ice cream

£20.00

### **Longueville's honey - v**

Jersey yogurt mousse, orange blossom, crème fraîche, filo tuile, honey ice cream

£19.00

### **Blackberry soufflé - v**

Jersey vanilla ice cream

£20.00

### **Chocolate cheesecake - ve**

Valrhona 46% Amatika chocolate, orange sorbet

£16.00

### **Garden apple crumble - ve**

Bay leaf custard, salted almond ice cream

£16.00

### **Warm chocolate fondant - v**

Single plantation dark chocolate, praline ice cream

£19.00

### **Poached pear**

Pomegranate, orange toasted sabayon, mandarin sorbet

£18.00

### **Traditional farmhouse cheeses**

Garden quince, prune compôte, artisan biscuits

£23.00

### **Choice of freshly ground coffees, teas, infusions and petits fours**

£7.00

## **Tasting Menu**

### **Glazed chicory tart “fine”**

Orange glaze, garden salad

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### **Hand dived local scallops**

Lobster dumpling, glazed chicken wing, pak choy, coriander

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### **Deep water halibut**

Bouillabaisse, grilled octopus, garlic croute, rouille, citrus, fennel salad

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### **Creedy Carver duck**

Dukkah spiced pear, duck confit, prune and bergamot

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### **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 this 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

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

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Montagny 1<sup>er</sup> Cru, J.M. Boillot, Côte Chalonnaise, France, 2023

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Gigondas, E. Guigal, Rhône, France, 2021

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Royal Tokaji, 5 Puttonyos Aszú, Hungary, 2018

**£70.00**

**Prestige Selection**

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

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Moët et Chandon, Grand Vintage, France, 2016

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

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Opus One, Robert Mondavi & Baron Philippe de Rothschild, Napa Valley, U.S.A., 2016

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Château d'Yquem, 1<sup>er</sup> 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**