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.

Helping a local charity

In 2026 we are supporting **Jersey Hospice Care**, a charity which touches nearly everybody on this island at some point.
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 Jersey Hospice Care please scan the QR Code:

RELAIS & CHATEAUX

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 Parmesan chips
French fries
Steamed tender stem shoots, toasted almonds
Green garden salad

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

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

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 Manjiari 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