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

Sunday Lunch

Royal Bay oysters
Half a dozen Royal Bay oysters, lemon, shallot, Cabernet Sauvignon vinegar

Warm winter salad
Roast garden vegetables, goats cheese, basil, toasted pine nuts

Oak smoked salmon
Prawns, little gem, spiced plum tomato, avocado

Hand dived local scallops
Prawn shumai, coconut broth, ginger, sea herbs, pak choy

Creedy Carver duck confit
Aromatic Asian noodle salad

Parma ham
Pulled buffalo mozzarella, orange, wild rocket, sweet pickled figs

Roast sirloin of Angus beef – Supplement £8.00
Yorkshire pudding and traditional accompaniments

Slow cooked pork
Braised cheek, creamed potatoes, spring greens, apple sauce, sage jus, crackling

Roast breast of guinea fowl
Baked pithivier, garden calçots, morels, Sauternes sauce

Medallions of monkfish
Lobster, prawn, scallop ragout, baby vegetables, tomato, basil

Longueville's seafood platter – Supplement £15.00
Lobster, gambas, Jersey crab, prawns, grilled scallops

Vegetable linguine - v
Plum tomato sauce, wild garlic, rocket, Parmesan

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 with toasted almonds
Green garden salad

Tiramisu
Amaretti biscuit

Black forest délice
Valrhona Macaé 62%, Kirsch, vanilla Griottine cherries, chocolate ice cream

Poached new season rhubarb
Vanilla espuma, rhubarb sorbet, raspberry meringue

Garden apple crumble - v
Vanilla ice cream

Farmhouse cheeses - Supplement £10.00 - as an additional course £23.00
Traditional accompaniments, quince, grapes, caramelised pecans

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

£40 for two courses - £50 for three courses

VEGAN AND VEGETARIAN DISHES

Asian salad - ve
Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal

Tabbouleh - ve
Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts

Roast garden vegetables - ve
Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing

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Garden vegetable linguine - ve
Sun ripened cherry tomatoes, chilli, peas, broad beans, garlic, courgette, sweet peppers, wild rocket, Parmesan

Vegetable tart "fine" - ve
Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket

Roast garden squash risotto
Tomato compôte, baby spinach, toasted pine nuts

Garden apple crumble - ve
Bay leaf custard, salted almond ice cream

Chocolate cheesecake - ve
Valrhona 46% Amatika chocolate, orange sorbet

Poached pear
Pomegranate, orange toasted sabayon, mandarin sorbet