

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:



Sunday Lunch

Royal Bay oysters

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

Warm garden salad

Roast garden vegetables, crumbled feta, basil, toasted pumpkin seeds

Oak smoked salmon

Prawns, little gem, spiced plum tomato, avocado

Hand dived local scallops

Prawn bon bon, coconut broth, saffron aioli, samphire

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

New season lamb rump

Braised leg croquette, Jersey Royals, peas, broad beans, minted jus

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

Garden vegetable risotto - v

Parmigiano Reggiano, wild rocket, toasted pine nuts

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

Lemon posset - v

Rhubarb and Champagne jelly, buttermilk meringue

Apricot and hazelnut délice - v

Apricot sorbet, toasted hazelnut

Poached new season rhubarb - v

Vanilla espuma, rhubarb sorbet, raspberry meringue

Valrhona 38% milk chocolate banoffee crumble - v

Chocolate and banana mousse, chocolate ice cream, banana curd

Farmhouse cheeses - Supplement £10.00 - as an additional course £23.00

Traditional accompaniments, quince, grapes, caramelised pecans

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

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