

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:



LONGUEVILLE'S CLASSICS

Starters

Half a dozen Royal Bay oysters

Brown bread and butter, shallot, Cabernet Sauvignon vinegar, lemon £21.00

Traditional oak smoked salmon

Baby capers, shallots, wholemeal bread £24.00

Prawn cocktail

Jersey crab, little gem, spiced plum tomato, avocado £24.00

Local hand dived scallops

Garden salad, crisp pancetta £24.50
Main course supplement - £14.00

Mains

Grilled catch of the day

Hollandaise sauce, seasonal vegetables, new potatoes £40.00

Longueville's seafood platter

Half Jersey lobster, local crab, prawns, grilled scallops, tiger prawns, smoked salmon, Royal Bay oysters £65.00

Roast duck confit

Braised endive, orange salad, sautéed Jersey Royals £38.00

Grilled Angus fillet steak

Peppercorn sauce, chestnut mushrooms, French fries, mixed salad £49.50

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 £23.00

Jersey Crab

Yuzu, compressed apple, pickled cucumber, prawns, chilled watercress velouté £25.00

Beef carpaccio

Caesar ice cream, little gem, parmesan £27.50

Hand dived local scallops

Ceviche (raw scallops), pickled rhubarb, blood orange, seaweed tuile £26.00

Local asparagus

Pata Negra, wild garlic emulsion, quail egg £22.00

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 £19.50

Roast garden vegetables - ve

Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing £19.50

Tabbouleh - ve

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts, coriander, coconut yoghurt £21.00

ve = Vegan

A la carte main courses

Creedy Carver duck

Fig compote, duck confit, glazed endive, orange and juniper

£43.50

Grilled Angus beef fillet

Slow cooked short rib and oyster pie, local asparagus, horseradish

£48.00

New season lamb loin

Pulled shoulder, tabbouleh, wild garlic, Jersey Royals, tomato jus

£45.00

Line caught local sea bass

Butter poached langoustine, fennel, apple, shellfish bisque

£42.00

Local lemon sole

Scallop mousseline, peas, broad beans, dill, Champagne butter sauce

£38.50

Griddled local aubergine - ve

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

£30.00

Baked vegetable Wellington - ve

Caramelized garden root vegetables, mushroom, tomato, tarragon sauce

£40.00

Vegetable tart "fine" - ve

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

£35.00

Cèpe risotto - v

Crisp potato, truffle, Parmesan, herb oil

£28.50

Desserts

Valrhona Manjari 64% chocolate délice - v

Chocolate and raspberry mousse, garden raspberry, chocolate ice cream £22.00

Longueville's honey - v

Jersey yogurt mousse, orange blossom, crème fraîche, filo tuile, honey ice cream £19.00

Black cherry soufflé - v

Jersey vanilla ice cream £22.00

Chocolate cheesecake - ve

Valrhona 46% Amatika chocolate, orange sorbet £18.00

Warm chocolate fondant - v

Single plantation dark chocolate, praline ice cream £22.00

Poached pear

Pomegranate, orange toasted sabayon, blood orange sorbet £19.00

Caramelized garden lemon tart

Garden rhubarb and hibiscus sorbet £17.00

Traditional farmhouse cheeses

Garden quince, prune compôte, artisan biscuits £24.00

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

£7.50