

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:



CASUAL DINING

Soups, salad and sandwiches - Served from 12.30pm – 9.00pm

Items marked with (*) are available 24 hours

(*) Basket of freshly baked bread with butter v	£6.50
(*) Garden squash, coconut and ginger soup v	£10.00
(*) Gazpacho v	£10.00
Longueville's kitchen garden harvest salad v Grated goat's cheese (or vegan feta)	£19.50
Parma ham Buffalo mozzarella, sweet pickled figs and orange	£20.00
(*) Traditional oak smoked salmon Baby capers, shallots, wholemeal bread	£24.00
Half lobster salad Jersey crab, prawns, Jersey Royals	£38.50
(*) Crab sandwich (when available)	£24.00
(*) Prawn or smoked salmon sandwich	£20.00
Roast chicken, garden rocket and Parmesan sandwich	£15.00
(*) Farmhouse Cheddar and tomato relish sandwich	£15.00
(*) Free range egg and garden cress sandwich	£14.00

Sides £8.00 each

Garden salad - v, garden greens - v, Jersey Royals v, chips - v, truffle and Parmesan French fries

From the hot kitchen - Served from 12.30pm to 2.30pm and from 6.30pm to 9.00pm

Club sandwich

Free range chicken, smoked bacon, egg £20.00

Grilled fish of the day

Longueville's kitchen garden harvest, wild garlic, grated goat's cheese £38.00

Longueville's seafood platter

Lobster, gambas, Jersey crab, prawns, grilled scallops, local oysters £65.00

Classic Angus beef burger

Red onion marmalade, Cheddar, chips £28.50

Grilled fillet of Angus beef

Chestnut mushrooms, vine ripened tomatoes, peppercorn sauce, chips £49.50

Woodland mushroom pappardelle v

Broad beans, plum tomato, tarragon, wild rocket, Parmesan £24.00

Malaysian vegetable curry with braised rice v

£25.00

with tiger prawns £30.00

(*) Fusilli pasta with plum tomato, garden rocket and Parmesan

£20.00

Cheese and Desserts

(*) **Farmhouse cheese platter with country bread v** £24.00

Garden lemon posset - v

Rhubarb and Champagne jelly, buttermilk meringue £16.50

Apricot and hazelnut délice - v

Apricot sorbet, toasted hazelnut £18.00

Garden rhubarb

Madagascan vanilla espuma, poached rhubarb, Italian meringue £18.00

(*) **Selection of home-made ice creams and sorbets 3 scoops** £14.50

Coffees and Teas

Freshly ground cafetière coffee, espresso, cappuccino, latte, iced coffee (all available as regular or decaffeinated), tea, herbal and fruit infusion selection £7.50