



SEAFOOD SEPTEMBER

MARKET MENU

showcasing seafood and the best of local seasonal ingredients



Royal Bay oysters

Champagne poached oysters, garden cucumber, glasshouse grapes

Local grilled octopus

Sun ripened plum tomato compote, white beans, garden fennel

Jersey crab

Crab bon bon, sweetcorn purée, pink grapefruit, watercress and rocket salad



Line caught sea bream

Sauté new potatoes, ratatouille, garden artichoke, plum tomato sauce

Wild plaice

Crushed local potatoes, garden kale, warm tartar sauce

Diver caught local scallops

Pea purée, pear, watercress velouté, chorizo, potato rösti



Garden apple & blackberry crumble

Oat crumble, vanilla ice cream

Local fig délice

Tree ripened figs, clementine sorbet

Tiramisu — v

Amaretti biscuits

Farmhouse cheeses

Traditional accompaniments, quince, grapes, caramelised pecans

Supplement £11.00 - as an additional course £24.00



Choice of freshly ground coffees, teas, infusions and petits fours - £7.50

£27.50 for two courses £35.00 for three courses - All sides £8.00 – see A la carte

VEGAN AND VEGETARIAN OPTIONS

£27.50 for two courses £35.00 for three courses

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

Chocolate cheesecake – Ve

Valrhona 46% Amatika chocolate, orange sorbet

Poached pear

Pomegranate, orange toasted sabayon, blood orange sorbet

LONGUEVILLE'S CLASSICS

Starters

Half a dozen Royal Bay oysters

Brown bread and butter, shallot, red wine 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

Creamed potato, buttered cabbage, orange and onion marinade £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

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

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