

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 - v

Roast garden vegetables, toasted pine nuts, romesco

Oak smoked salmon

Prawns, little gem, spiced plum tomato, avocado

Hand dived local scallops

Grilled octopus, bok choy, samphire, arrabbiata sauce

Parma ham

Pulled buffalo mozzarella, orange, wild rocket, sweet pickled fig

Pulled smoked chicken

Gambas, chicory, cucumber, coriander, Caesar dressing

Roast sirloin of Angus beef – Supplement £8.00

Yorkshire pudding and traditional accompaniments

Harissa spiced lamb rump

Crisp croquette, crushed new potatoes, broad beans, minted jus

Roast duck confit

Lyonnais potatoes, orange, sweet pickled fig, port reduction

Line caught sea bream

Diver caught scallop, ratatouille, garden artichokes, plum tomato sauce

Longueville's seafood platter – Supplement £15.00

Lobster, gambas, Jersey crab, prawns, grilled scallops

Garden squash 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

Tiramisu - v

Amaretti biscuits

Local fig délice

Tree ripened figs, clementine sorbet

Rum baba

Woodland berries, Chantilly cream, raspberry sorbet

Valrhona 55% Equatorial dark chocolate mousse

Hazelnut praline, passion fruit gel, praline ice cream

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

Chocolate cheesecake - ve

Valrhona 46% Amatika chocolate, orange sorbet

Poached pear

Pomegranate, orange toasted sabayon, mandarin sorbet