

Warm goat’s cheese fondant
Heritage beetroot, crisp tuile, goat’s cheese mousse, blood orange sorbet
(E, G wheat, M, N hazelnut) £20.00

Jersey crab
Yuzu, watermelon, lime, prawns, garden shoots, Bloody Mary
(CR, E, MU, N, SU) £22.00

Ham hock
Slow cooked pork, guinea fowl and ham hock terrine, Pata Negra, pickled vegetables, apple, capers, golden raisin (c, E, M, SU) £21.50

Roast quail
Quail liver parfait, black pudding Scotch egg, grapes and ginger
(E, G wheat, M, N, SU) £21.50

Hand dived local scallops
Lobster tortellino, pepper dulce, wakame, lobster sauce
(CR, G wheat, M, MO, SE, SU) £23.00

Fillet of Angus beef
Slow cooked beef, woodland mushroom ragoût, celeriac remoulade, glazed shallot, Bordelaise sauce (E, CEL, M, MU, SU) £42.50

Loin of lamb
Basil mousseline, slow cooked shoulder, sweet potato terrine, baked aubergine, sweet piquillo pepper, plum tomato jus (G wheat, M, SU) £39.50

Roast guinea fowl
Baked pithivier, creamy leeks, garden squash, morels, Sauternes sauce (G wheat, M, N, SO, SU) £38.50

Wild seabass
Mustard crust, celeriac, smoked pancetta, Boston beans, pak choy, red wine sauce (F, G wheat, M, MU, SU) £40.00

Fillet of sole
Jersey crab, confit Longueville lemon, croutons, baby capers, griddled Calçot, brown butter Hollandaise (CR, E, F, G wheat, M, SU) £40.00

Vegetable medley
Baked aubergine, ratatouille, crisp samosa, falafel, Piquillo pepper, artichoke, sweet potato pakora (G wheat, M, N pine nuts, SES) £29.50

All main courses are a complete dish, however please feel free to add any of the following sides:

- Jersey Royals** (M)
- Truffle chips, Parmesan** (G wheat, M)
- Potato gratin with cheese and garlic cream** (M)
- Steamed tender stem shoots, toasted almonds** (M, N almond)
- Green garden salad** (MU, N)

All sides - £6.50

Valrhona Caraïbe chocolate bar

Salted almond ice cream, orange tuile, crème diplomat
(E, G wheat, M, N almond, SO, SU) £17.00

Tonka bean panna cotta

Poached rhubarb, cinder toffee, ginger, rhubarb sorbet (M) £17.00

Piña colada

Roast pineapple, coconut délice, caramelised macadamias,
toasted coconut meringue, piña colada sorbet (E, G wheat, M, N macadamia, almond, SU) £17.00

Blackberry and apple crumble soufflé

Blackberry ripple ice cream (E, G wheat, M) £17.00

Traditional farmhouse cheeses

Garden quince, prune compote, artisan biscuits (E, M, N pecan, walnut, SO) £18.50

Choice of freshly ground coffees, teas, infusions and petits fours (M, G wheat, N) £6.50

We cater for most dietary requirements and in addition, we offer full vegetarian and vegan menus as well as a dedicated children’s menu. Should you prefer either a plainly cooked dish or an ingredient that is not featured on the menu, please see a member of our Team.

This menu reflects our valuable support for Jersey agriculture and fisheries as well as making the most of the abundant fresh produce from our very own Victorian kitchen garden and surrounding estate.

Longueville Manor is now fully CASHLESS. We accept all major debit and credit cards.

All our prices are fully inclusive, however if you would like to reward our team with a gratuity, then please add it to your card payment as cash is no longer accepted.

Allergens

C – celery, CR - crustacean, E – egg, F – fish, G – gluten, M – milk, MO – molluscs, MU – mustard, N – nuts, SE – sesame, SO – soya, SU – sulphates