

Grilled hand dived local scallops Crisp tiger prawn shinjo, glazed chicken wing, Asian broth (CR, E, G wheat, M, MO, SE, SU)	£20.00
Jersey deep water crab Prawns, herb mayonnaise (CR, E, N walnut, MU, SU)	£22.50
Lebanese tabbouleh Pomegranate, mint, golden raisins, toasted pine nuts, tzatziki (G wheat, M, N pine nut, walnut)	£17.50
Parma ham Pulled buffalo mozzarella, ruby orange, sweet pickled figs (M, MU, N walnut, SU)	£18.50
Traditional oak smoked salmon Wholemeal toast, baby capers, shallot (F, G wheat)	£22.50
Warm goat’s cheese fondant Pear salad, caramelized pecans (E, M, N pecan, SU)	£17.50
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Grilled aged sirloin of Angus beef Garden salad, chimichurri sauce, chips (C, G wheat, N walnut, SU)	£38.50
Roast slow cooked free range belly pork Cauliflower beignet, Stornoway black pudding, pickled cockles (C, G oatmeal, M, MO, SU)	£28.50
Grilled calf’s liver Dry cured bacon, champ, garden sage, crispy shallots (M, SU)	£27.50
Roast duck confit Creedy Carver duck leg, Lyonnaise potatoes, fig, cranberry, orange (M, SU)	£25.50
Deep water cod Chorizo crust, garden kale, sweet pepper, white bean velouté (F, G wheat, M, SU)	£27.50
Local lobster and prawn risotto Poached free range egg, sesame, basil (CR, E, M, SE, SU)	£29.50
Woodland mushroom pappardelle Broad beans, plum tomato, tarragon, wild rocket, Parmesan (G wheat, M, SU)	£19.50

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

- Truffle and Parmesan chips (M, G wheat)
- French fries (G wheat)
- Jersey Royals (M)
- Broccoli shoots, baby spinach, toasted almonds (M, N almond)
- Baked mac and Parmesan gratin (G wheat, M)
- Mixed salad (M, N walnut)

All sides - £6.50

Sticky toffee pudding

Butterscotch sauce, Macadamia ice cream (E, G wheat, M, N macadamia) £15.50

Green house lemon mousse

Garden raspberries, lemon thyme sorbet (E, G wheat, N pistachio, M) £15.50

Tiramisu

Mascarpone, espresso, Marsala wine (E, G wheat, M, SO, SU) £15.50

Dark chocolate pavé

70% salted dark chocolate, crème fraîche sorbet, blood orange (G wheat, M, S) £15.50

Traditional farmhouse cheeses

Garden quince, artisan biscuits (G wheat, M, N pecan, walnut, SU) £18.50

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

(M, G wheat, N almond) £6.50

Long-standing relationships with local suppliers and the use of seasonal produce are key to us. This lunch 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 – sulphites