

Vegan Menu

Longueville's kitchen garden harvest Vegan feta, wild garlic (N walnut)	£17.50
Roast avocado Heritage tomatoes, spiced cauliflower, toasted cashews, wild rocket (MU, N walnut, SU)	£18.50
Tabbouleh Couscous, golden raisins, pomegranate, orange, toasted pine nuts (N pine nut, SU)	£17.50

Vegetable medley Baked aubergine, ratatouille, crisp samosa, falafel, piquillo pepper, artichoke, sweet potato pakora (G wheat, N pine nut, SES)	£29.50
Baked local aubergine Bulgar wheat, beetroot, harissa, pine nuts, coconut feta, wild rocket (G wheat, N pine nut, SU)	£22.50
Malaysian spiced curry Roast vegetables, bok choy, coriander, sticky coconut rice (SE)	£20.00

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

- Jersey Royals with dairy free butter**
- Steamed tender stem shoots, toasted almonds** (N)
- Green garden salad** (MU, N)

All sides - £6.50

Exotic fruit Vacherin

Coconut panna cotta, salt baked pineapple, Passoa sauce (su) £15.50

Soy chocolate fondant

Blood orange salad (G wheat, SO) £15.50

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

Allergens

CEL– celery, CR - crustacean, E – egg, F – Fish, G – gluten, M – milk, MO – molluscs, MU – mustard, N – Nuts, SES – sesame, SO – soya, SU – sulphates

We care about our community and the environment that surrounds us, even more so during these challenging times. Long-standing relationships with local suppliers and the use of seasonal produce are key to us. 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.