

GRAND JERSEY
HOTEL & SPA

BAR & LOUNGE MENU



LIGHT BITES

Provençal Olives (v) 5

Garlic Naan & Dips (v) 8

Beetroot houmous, spicy mayonnaise and mint garlic yoghurt

Warm Bread Basket (v) 7

Served with olive oil, balsamic vinegar and flavoured butter

Soup of the Day (v) 7

Served with seasonal garnish and warm bread

Salt & Pepper Squid 9

Nuoc Cham dressing, coriander and charred lime

Panko King Prawns 10

Spring onion, coriander, chilli and aioli

Lobster Arancini 12

Pickled fennel and remoulade sauce

Grand Jersey Chicken Wings 7

Chilli oil and harissa mayonnaise

HOT SANDWICHES, WRAPS & BURGERS

All served with homemade chips and red cabbage slaw.

Chargrilled Vegetable Wrap (v) 14

Aubergine, pepper, courgette, basil, rocket and aioli

Cajun Chicken Ciabatta 18

Chargrilled marinated chicken breast, fresh avocado, coriander, chorizo and harissa sauce

Cherry Tomato Bruschetta (v) 12

Toasted sourdough bruschetta, herb purée, confit pepper, spiced xeres vinegar dressing and basil

Grand Jersey Club 17

Grilled chicken breast, tomato, maple sweet bacon, lettuce, cucumber and truffle egg mayonnaise

Grand Jersey Vegetarian Club (v) 14

Avocado, truffle egg mayonnaise, Cheddar cheese, tomato, lettuce and cucumber

Gourmet Jersey Beef Burger 21

Cheddar cheese, bacon, English mustard, red onion chutney, watercress and onion rings

Beetroot & Quinoa Burger (v) 17

Cheddar cheese, lettuce, tomato, houmous and aioli

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of GST. Adults need around 2000 kcal per day.

SALADS

Chargrilled Asparagus (v) 16

Jersey kale, mint, Israeli couscous and pomegranate with ras el hanout yoghurt dressing

Sesame Pork Belly 16

Kholrabi salad, crispy shallots and Nahm Jim vinaigrette

Poached Salmon 18

Cucumber, radish, spinach, fennel, dill and grapefruit dressing

Heritage Tomato 18

Burrata, jalapeño purée, chilli, sherry and vinegar dressing

PIZZAS

Hugo's 16

Tomato sauce, Parma ham, Kalamata olives, mozzarella cheese, truffle oil and shaved Parmesan

Hot Chilli 18

Nduja spicy Italian sausage, chorizo, jalapeños, fresh red chillies, tomato sauce and mozzarella cheese

Margherita (v) 12

Tomato sauce, basil and mozzarella cheese

COMFORT FOOD

Sirloin of beef 29

Homemade truffle chips, roasted cherry tomato, mushroom, red cabbage slaw and peppercorn sauce

Fish of the Day 24

Crushed new potatoes, tenderstem broccoli, sauce vierge

Atlantic Cod & Chips 19

Tartare sauce, mushy peas, charred lemon

Chicken Tikka Masala 19

Rice, mango relish and papadums

Butternut & Chickpea Tikka Masala (v) 16

Rice, mango relish and papadom

SIDES

Homemade Chips 4

Aioli

Sweet Potato Fries 5

Yoghurt dip

Truffle Chips 6

Parmesan shavings and freshly chopped herbs

Jersey Royal Potatoes 5

Lemon and herb butter

Rocket Salad 5

Balsamic, Parmesan and olive oil

Mixed Leaf Salad 4

Honey and mustard dressing

Steamed Seasonal Vegetables 7

Soya sauce and crispy shallots

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DESSERTS

Jersey Honey Cake 8

Toffee Honey Crunch Jersey ice cream

San Sebastian Baked Cheesecake 9

Fresh seasonal berries

Mango & Passion Fruit Pavlova 9

Assiette Gourmand 12

Selection of four miniature pastries and cakes

Cheese Board 12

Selection of British and French Cheeses, celery,
chutney, crackers and fruit bread

Ice Cream & Sorbet 8

Please ask your server for the flavours of the day

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