

GRAND JERSEY

HOTEL & SPA

ELIZABETH'S MENU

TO START

Jersey crab salad 14

Beetroot gazpacho, avocado, local radish

Coquille Saint Jacques 14

Scallops baked with fennel, chervil bechamel, onion compote, Parmesan bread crumb

Local pork & oregano scotch egg 10

Celeriac, leek, garlic emulsion

Twice baked Jersey cheddar soufflé (v) 10

Wild mushroom duxelles, pickled girolles, mushroom tuille

Jersey cauliflower (v) 12

Caramelised velouté, pickled tempura, confit lemon and parsley, caper

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.

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TO FOLLOW

British lamb saddle 26

Parma ham and sundried tomato, broccoli purée, braised neck croquette

Scottish beef fillet 30

Peppercorn crust, Savoy cabbage, parsley champ potatoes, port sauce

Jersey wild seabass 28

Artichoke, salsify, caviar, sea vegetable

Roast pavé of local cod 26

Broad bean and haricot cassoulet, piquillo red pepper, Alejandro chorizo

Savoy cabbage and leek mosaic (v) 18

Summer truffle, sundried tomato, baby spinach

SIDES

Jersey savoy cabbage 5

Confit shallots

New potatoes 5

Chive butter

Sprout Farm tenderstem broccoli 5

Gremolata dressing

Three Oaks Farm tomatoes 5

Sherry vinegar dressing

Did you know?

All of our fish is sustainably sourced and from local suppliers and the greater Channel Islands community wherever possible.

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TO FINISH

Dark chocolate banana mousse cake 10

Salted caramel, honey crunch ice cream

Jersey lemon compote 10

Honey and yoghurt ice cream

Warm date pudding 10

Rum raisin ice cream, plum, spiced dark rum sauce

Piña colada profiteroles 10

Choux, coconut ganache, confit pineapple, pineapple coconut ice cream



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