

L'HORIZON

— BEACH HOTEL & SPA —

THE GRILL

We are committed to sourcing the best ingredients from our rich island landscapes and crystal clear waters to showcase the flavours of Jersey.

We aim to take you on a culinary journey that excites the palate by carefully matching some more exotic ingredients to create dishes that enhance the island's finest produce.

Head Chef

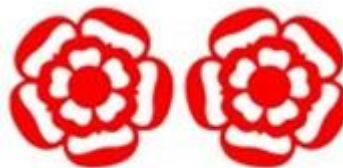
LUKE NEWTON

Senior Sous Chef

MAT SKOMIAL

Senior Sous Chef

ADAM DAVIES



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

*Hand*PICKED
HOTELS

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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Starters

Jersey scallops £15 (gf)

Scallop roe emulsion, parsnip, vanilla and aged rhubarb

Monkfish £16

Scraps, curry emulsion, chervil and burnt onion

Poached lobster tail £18 (gf)

Bloody Mary gel, celery pickle, dehydrated tomato and baby coriander

Venison carpaccio £12 (gf)

Pickled radish, Jersey watercress, sour cream, wood sorrel
and aged Parmesan

Jersey Royal £10 (gf)

Potato velouté, crisp, Exmoor caviar and sea purslane

Jersey baby beets (v) (gf) £10

Maple beetroots, caper berries and malt

Basil gnocchi (ve) £11

Heritage tomato, consommé and fennel weed

Mains

Halibut £32 (gf)

Asparagus, clams, mashed potato, Sancerre, caviar and sea herbs

Lamb cannon £25 (gf)

PCourgette, peas, lamb's lettuce, Jersey Royal potatoes and mint

Cod loin £28

Mussel broth, fennel, broad beans and chervil

Wild bass £31 (gf)

Seasonal vegetables, tomato emulsion, Parmentier potatoes
and parsley mayonnaise

Jersey beef £33

Puff pastry, duxelles, Jersey watercress, turnips, bordelaise sauce and
beef fat hasselback potatoes

Smoked aubergine (ve) (gf) £24

Puffed rice, charred leek, red pepper emulsion and confit pepper

Open ravioli (v) £24

Carrot, fresh truffle, candied sunflower seeds and Parmesan espuma

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Sides

Confit Jersey Royal potatoes £6

Baby vegetables £7

Charred tenderstem broccoli £6

Truffle chips £6

Desserts

Sachertorte (v) £10

Dark chocolate and cherry mousse

Jersey strawberry (v) (gf) £14

Burnt white chocolate, strawberry soup and Jersey set cream

Coffee mousse £12

Biscuit snaps, crispy coffee beans, espresso jelly
and dark chocolate soil

Apricot panna cotta £11

Apricot gel and vanilla tuille

Jersey pear £12

Pear mousse and textures of pear

Jersey black butter (ve) (gf) £10

Apple crisp and wood sorrel

Chef's cheese selection £17

Selection of British and French cheeses, homemade chutney
and Millers crackers

(Gluten-free option available)

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Hot Drinks

Single Espresso £2.45
Double Espresso £3.60
Americano £3.60
Macchiato £3.60
Flat White £3.95
Latte £3.95
Cappuccino £3.95
Hot Chocolate £3.95
Selection of Teas £3.60

Cognacs & Armagnacs

Hennessy Fine de Cognac £5.50
Courvoisier V.S. £5.50
Remy Martin XO £16.95
Remy Martin VSOP £6.95
Courvoisier VSOP £6.95
Samalens VSOP £6.95
Samalens Armagnac £4.95
Jersey Apple Brandy £5.50

Liqueur Coffees

L'Horizon - Jack Daniel's and Galliano £9.50
Irish - Jameson Irish Whiskey £8.25
Gaelic - Drambuie £8.25
Parisian - Cointreau £8.25
Baileys £8.50
Calypso - Tia Maria - £8.25
French - Courvoisier Cognac V.S. £9.95

Single Malt Whisky

Glenfiddich 12 years £5.95
Laphroaig 10 years £5.95
Highland Park 12 years £6.50
Glenmorangie 10 years £5.95
Balvenie 12 years £6.95

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