

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

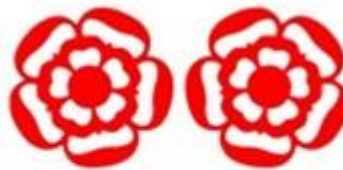
LUKE NEWTON

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 £16

Lardo, squash purée and black pudding crumb

Jersey Beef Shin Ravioli £16

Soya beef tea, kombu and Jersey beef fritter

Jersey lobster £18

Tomato consommé, dill mayonnaise and dill oil

Venison ham £16

Crème fraîche, pickled onions, radish, watercress and aged Parmesan

Chicken Velouté £13

Chicken stock, charred corn, sweetcorn purée, confit chicken leg and baby coriander

Celeriac Risotto £13

Truffle, vegetarian Parmesan and sorrel

Beetroot tartlet £13

Chive, aged vinegar gel, malt, capers and tarragon

Mains

Jersey Angus Beef Fillet £34

Celeriac purée, malted celeriac, chive and bordelaise sauce

Arlington Chicken £28

Black garlic, charred leek, wild mushrooms, sherry vinegar and mashed potato

Cod loin £27

Haddock chowder, feves, sea herbs, confit fennel and parsley oil

Jersey Monkfish £29

Blackened Roscoff onion, samphire, miso butter jus and new potatoes

Greedy Carver Duck Breast £29

Jersey beetroot, kohlrabi, purple potatoes and blackberry jus

Mushroom Gnocchi £25 (v)

Truffle, quail eggs, Paris brown mushrooms, Madeira gel, cep powder and king oyster mushroom

Artichoke £25 (ve)

Carnaroli rice, horseradish, chicory jam and crispy artichoke

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From the Grill

1kg Côte de Boeuf £120

Paris brown mushrooms, sundried beef tomato and Parmesan chunky chips

Serves two people | Please note this dish needs to be pre ordered.

Chateaubriand £90

Paris brown mushrooms, sundried beef tomato and Parmesan chunky chips

7oz Slaney Valley Flat Iron £32

Chimichurri, heritage tomatoes and aged Parmesan

7oz Slaney Valley Fillet £42

Paris brown mushrooms, sundried beef tomato and watercress

10oz Slaney Valley Sirloin £38

Paris Brown mushrooms, sundried beef tomato and watercress

Lamb Chops £33

Mint, courgette, feta and herb oil

Sides

Garlic Paris Brown Mushroom 6

Local Buttered Vegetables 6

Parmesan & Truffle Chips 6

Skinny Fries 6

Confit New Potatoes 6

Breaded Onion Rings 5

Truffle Mac & Cheese 6

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Desserts

Poached Peaches £13

Valrhona Dulcey, Jersey honey, lavender and vanilla ice cream

Chocolate Opera Cake £14

Espresso, tonka bean and Tia Maria

Spiced Plum £13

Buttermilk panna cotta, elderberries, vanilla and sage

Treacle Tart £13

Blood orange sorbet

Polenta Cake £12

Olive oil polenta cake, port marinated pears and red grape granita

Crab Apple Pie £13

Cinnamon cream, blackberries and oat crumble

Jersey Butter £12

Miso caramel, dark chocolate mousse, tahini, sesame tuile and lime

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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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