







NIBBLES

Provençal mixed pitted olives (ve) (gf) (98Kcal) 5
Homemade harissa houmous (ve) 6
Served with warm pitta bread (536Kcal)
Sun blushed tomato & olive tapenade (ve) 6
Marinated anchovies and crisp breads (223Kcal)

SMALL PLATES

Soup of the day 7

Served with bread rolls and butter

Heritage tomato (v) (gf) 9

Heritage tomatoes, crisp shallots, mozzarella, salsa verde (349Kcal)

Pot of battered squid 10

Burnt lemon, chilli mayonnaise, Jersey watercress (407Kcal)

Potted ham hock 9

Piccalilli, sourdough toast, English mustard mayonnaise (268Kcal)

Cauliflower onion bhajis (ve) 7

Served with pickled mango dip and mint dressing (281Kcal)

SALADS

L'Horizon super salad (ve) (gf) 9/18

Oumph harissa strips, quinoa, Ruby beetroot, pink grapefruit, apple, avocado, gem lettuce, rocket, pumpkin seeds (341Kcal)

Charred salmon salad (qf) 10/20

Charred cured salmon, confit lemon, spinach, fennel and radish salad, griddled croutons with dill, mustard and honey dressing (715Kcal)

Chicken Caesar salad 9/18

Grilled chicken, croutons, anchovies, bacon strips, shaved Parmesan (1171Kcal)

COLD SANDWICHES

Served on sliced white or brown bread with house salad and salted crisps.

Mature Cheddar cheese (v) 8

Caramelised onion chutney (646Kcal)

Free range egg mayonnaise (v) 7

Jersey watercress (843Kcal)

Roast ham & tomato 8

Whole grain Dijon mustard mayonnaise (679Kcal)

Atlantic prawns 11

Marie Rose sauce (764Kcal)

Smoked salmon 12

Cucumber and dill cream cheese (568Kcal)

HOT SANDWICHES & WRAPS

All served with house salad and fries.

L'Horizon club sandwich 16

Grilled chicken, bacon, egg mayonnaise, gem lettuce, tomato (711Kcal)

Steak ciabatta 17

Mature Cheddar cheese, crisp shallots, rocket, sliced tomato, grain mustard mayonnaise (1128Kcal)

Liberation Ale battered salmon sandwich 16

Served on a butter brioche bun with gem lettuce, red onion, gherkins, homemade tartar sauce (835Kcal)

Harissa Oumph chicken wrap (ve) 15

Spinach, roasted peppers, red onion, yoghurt raita (324Kcal)

Tandoori chicken wrap 15

Spinach, roasted peppers, red onion, yoghurt raita (566Kcal)

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.

BURGERS

All served with white cabbage slaw and fries.

L'Horizon burger 19

8oz Jersey beef burger, bacon, Cheddar cheese, tomato chilli salsa, lettuce and tomato served on a brioche bun (1694Kcal)

Mushroom burger (v) 18

Flat cap mushroom filled with crispy onion and spinach, roasted halloumi, Cheddar cheese, tomato chilli salsa, lettuce and tomato served on a brioche bun (1540Kcal)

Vegan burger (ve) 18

Moving Mountain vegan patty, flat cap mushroom filled with crispy onion and spinach, vegan Cheddar cheese, tomato chilli salsa, lettuce and tomato served on a multiseed gluten free bun (932Kcal)

LARGE PLATES

Thai green curry (ve) 22

Battered vegetables, fragrant lemongrass rice, Thai green curry sauce (690Kcal)

Linguine arrabbiata (v) 21

Spicy tomato sauce, soft poached egg, charred, tenderstem broccoli (568Kcal)

Seafood linguine 24

Selection of fish and seafood, linguine, chilli tomato and parsley salsa, aioli, griddled ciabatta (571Kcal)

Fish & chips 21

Local Liberation Ale battered cod loin, chunky chips, mushy peas, homemade tartar sauce (1671Kcal)

Salmon curry 26

Gunpowder sweet potato, lentil spinach dhal, griddled naan bread, mango salsa (763Kcal)

Chargrilled sirloin steak 10oz (gf) 29

Chunky chips, flat cap mushroom, roasted cherry vine tomatoes (1244Kcal)

Choice of Béarnaise, peppercorn or Stilton sauce

Braised Dorset lamb shank (gf) 24

Six hour braised lamb shank, green beans, caramelised Roscoff onion, creamy mash and rich red wine jus (904Kcal)

SIDES

Tenderstem broccoli with roasted red peppers
(75Kcal) 5

Beer battered courgette fritters (339Kcal) 6 Buttered new potatoes (Jersey Royals when in season) (281Kcal) 6

Lemongrass infused basmati rice (347Kcal) 5
Parmesan & truffle chips (574Kcal) 6
Sweet potato fries (335Kcal) 5

DESSERTS

Jersey ice cream 3 per scoop

Please ask a team member for flavours (159Kcal)

Café Gourmand 9

Selection of cakes and tarts of the day (912Kcal)

Chocolate orange 10

Dark chocolate ganache, orange textures, chocolate ice cream (897Kcal)

Forest fruit Eton mess 10

Winter berries, Chantilly cream, meringue, raspberry sorbet (376Kcal)

Apple & raisin crumble 9

Served with Jersey cream and vanilla ice cream (618Kcal)

Selection of cheese 14

Stilton, Cheddar, Brie and goat's cheese with traditional garnishes (869Kcal)

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