CHAMPAGNE LOUNGE

SNACKS & SMALL PLATES

Homemade sourdough £6
Local dairy butter, Jersey salt

Chicken liver parfait £12
Brioche, orange

Sweetcorn fritters (vg) £10
Sriracha mayonnaise

Onion bhaji (v) £9
Black garlic

Smoked ham hock croquette £10
Celeriac remoulade

Salmon rillettes £12
Wasabi, sea salt flatbread

Soup of the day £7
Sourdough. Jersey butter

STARTERS

Baked camembert to share between two £19.50
St. Ouens honey, chilli, rosemary, ciabatta (v)

Jersey scallops £15
Black pudding, apple, cauliflower, furikake

Smoked burrata (v) £12
Heritage beetroot, satsuma

Homefield leek £11
Nori, goat's cheese, pancetta, mustard seeds

Panko confit duck £12
Miso Greek yoghurt, red chilli, butternut squash

SALADS

Caesar salad (v) £14
Cos lettuce, Parmesan, croutons, garlic and rosemary dressing

Add chargrilled chicken breast £8

Add maple grilled bacon £8

Poke bowl (vg) £14
Pickled red cabbage, edamame beans, quinoa, avocado, carrot, mango, ponzu dressing

Add marinated salmon £6

Add vegan falafels £4

Chicory lettuce (v) £12
Pear, blue cheese, toasted seeds, honey and ginger dressing

Add crispy pancetta £10

Add Campodulce Serrano ham £8

FROM THE SEA

Fish & chips £21
Atlantic cod, tartare sauce, mushy peas

Hake fillet £28
Salt baked celeriac, sorrel, smoked beurre blanc

Jersey sea bass £26
Goan style coconut curry, basmati rice, lime pickle

Fish of the day £26
Crushed new potatoes, tender stem broccoli, sauce vierge

FROM THE LAND

Jersey beef burger £21
Brioche bun, smoked Applewood Cheddar, Pommery mustard mayonnaise, chips

Aubrey Allen 9oz Sirloin £44
Pomme frites, mushroom ketchup, roast tomatoes, Bordelaise jus

Confit pork belly £30
Wild mushroom, cassoulet, sage, smoked pancetta, chipolata

Rigatoni pasta £24
Beef rib ragout, chipotle onion, Parmesan, persillade, red wine jus

FROM THE GARDEN

Linguine (v) £17
Fourme d'Ambert, tender stem broccoli, chilli, toasted seeds

Goat's cheese fritter (v) £18
Wild mushroom, persillade, butternut squash

Aubergine Goan curry (vg) £18
Coconut milk, basmati rice, lime pickle sauce vierge

SIDES

Homemade chips (v) £6
Pommery mustard mayonnaise

Pommes frites (v) £5
Aioli

Truffle chips (v) £7
Parmesan

Jersey Royals (v) £6
Lemon butter

Rocket salad (v) £5
Balsamic, Parmesan, olive oil

Steamed seasonal vegetables (v) £7
Soya sauce

GRAND JERSEY
HOTEL & SPA
ST. HELIER, JERSEY

V - Vegetarian Vg - Vegan
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 infomation about allergens is requires, please ask a member of the team. Adults need around 2000 kcal per day.

SANDWICHES

Available from 12pm to 5pm

HOT SANDWICHES

All served with Kettle crisps and red cabbage slaw

Cajun chicken ciabatta £19
Chargrilled marinated chicken breast, avocado, coriander, chorizo, harissa mayonnaise

Falafel wrap (vg) £16
Hummus, coriander, avocado, rocket, sriracha mayonnaise

Grand Jersey club £18
Chargrilled chicken, tomato, bacon, watercress, cucumber, egg mayonnaise

Grand Jersey vegetarian club (v) £15.50
Avocado, egg mayonnaise, smoked Applewood Cheddar, plum tomato, local watercress, cucumber

COLD SANDWICHES

All served on sliced white or brown bread with red cabbage slaw and salted crisps.

Free range egg mayonnaise (v) £10
Jersey watercress

BBQ ham £11
Rocket, plum tomato and Pommery mustard mayonnaise

Smoked salmon £13
Marie rose sauce and lettuce

DESSERTS

Dark chocolate tart £12
Jersey sea salt, crème fraîche ice cream

Cinnamon cheesecake £11
Burnt maple syrup, apple sorbet

Pear (vg) £10
Salted caramel, tonka bean ice cream

Selection of Jersey ice creams and sorbets £10
3 scoops, please ask your server

Cheese selection £13
Montgomery Cheddar, Fourme d'Ambert, Tunworth, chutney, crackers, celery

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