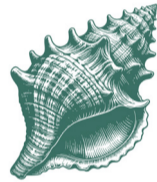


GRAND JERSEY
HOTEL & SPA
ST HELIER, JERSEY

CHAMPAGNE LOUNGE MENU



*Hand*PICKED
HOTELS

CHAMPAGNE LOUNGE MENU

SNACK BAR, SMALL PLATES

- Grilled Padron Chilli** £6.50
Greek yoghurt, dukkah
- Sweetcorn Fritter** £7
Sriracha mayo
- Jersey Rock Oyster** £3.50 each
Pickled ginger, salmon roe, ponzu
- Smoked Tomato Hummus** £6.50
Rosemary flat bread crisp
- Homemade Sourdough Bread** £6
Local dairy butter, Jersey salt



STARTERS

- Sea bream Crudo** £14.50
Yuzu, soy dressing, tobiko caviar
- Watermelon Tataki** £12
Spiced toasted sesame, feta crumb, pomegranate molasses
- Burrata Mozzarella** £13.50
Char grilled local brassica, gremolata, smoked olive oil
- Hand-picked Jersey Crab** £16.50
Avocado, lobster mayonnaise, sumac, kaffir lime
- Grilled Asparagus** £14
Miso Greek yoghurt, peach, toasted oats

SALADS

- Caesar Salad** (v) £14
Cos lettuce, parmesan, crouton, garlic and rosemary dressing
Add chargrilled chicken breast £8 | Add maple glazed bacon £4
- Poke Bowl** (pb) £14
Pickled red cabbage, edamame beans, quinoa, avocado, carrot, mango, ponzu dressing
Add marinated salmon £6 | Add vegan falafel £4
- Local Green Salad** (pb) £12
Mixed leaves, cucumber, avocado, spring onion, honey and ginger dressing
Add Burrata mozzarella £10 | Add Campo Dulce Serrano ham £8

OUR PLATTERS

- Grand Jersey Ploughmans** for two £23 per person
Teruel Lomo, Alejandro Magno chorizo, Campo Dulce Serrano ham, Bellota salami, Comté cheese, Nduja Scotch egg, caramelized apple and onion chutney, cornichon, pickles, chargrill sourdough
- Mezze** for two (v) £17 per person
Falafels, zaatar halloumi, smoked tomato hummus, sumac Greek yogurt pomegranate, aubergine and mint fritter, tzatziki, olives, crudités, garlic naan bread
- Grand Jersey Seafood** for two £60 per person
Jersey picked crab, 6 crevettes bouquet, 6 rock oysters, whole local lobster, pan fried sea bass, prawn cocktail, moule marinière, Jersey Royals potatoes, sea vegetables, aioli, sourdough

SIDES

- Homemade chips**, Pommery mustard mayonnaise £6
- French fries**, aioli £5
- Truffle chips**, parmesan £7
- Jersey Royal potatoes** (in season), lemon butter £6
- Rocket salad**, balsamic, parmesan, olive oil £5
- Green local salad**, spring onion, honey and ginger dressing £5
- Steamed seasonal vegetables**, gremolata £7

*Hand*PICKED
HOTELS

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.

FROM THE SEA

- Local Hake Fillet** £28
Wild garlic mash potato, wilted greens, gremolata, saffron sauce
- Whole Chermoula Sea bream Fillet** £34
Braised fennel, olive, sauce vierge
- Battered Atlantic Cod and Chips** £21
Tartar sauce, mushy peas
- Sea Bass, Goan style Coconut Curry** £26
Basmati rice, lime pickled
- Bouillabaisse** £32
Crevettes, octopus, sea bass, mussel, rouille
- Fish of the Day** £26
Crushed new potatoes, tenderstem broccoli, sauce vierge

FROM THE GARDEN

- Linguine Pasta** (pb) £17
Cherry tomato, basil, red chilli, balsamic, rocket leaves, wild garlic
- Goat's Cheese Fritter** (v) £18
Charred tenderstem broccoli, olives, caper, sauce vierge
- Aubergine Goan Curry** (pb) £18
Coconut milk, basmati rice, lime pickled
- Green Pea Risotto** (v) £18
Asparagus, confit lemon, parmesan, gremolata

FROM THE LAND

- Jersey Beef Burger** £21
Brioche bun, bacon, smoked Applewood cheddar, Pommery mustard mayonnaise
- Irish Beef Pavé** £33
Pomme frites, green salad, Roast tomatoes, grilled bone marrow, bordelaise jus
Add grilled 4 crevettes bouquet £6 | Add Half lobster garlic butter £22
- Chargrilled Chicken Breast** £26
Confit lemon courgette, fennel, olives, harissa pomodoro sauce
- Pork Tomahawk Chop** £30
Samphire, brown butter, lemon, caper, chips

SANDWICHES

- Available from 12pm to 5pm
Served with Kettle crisps and green salad
- Cajun Chicken Ciabatta** £19
Char grilled marinated chicken breast, avocado, coriander, chorizo, harissa mayonnaise
- Pitta Bread** £15
Sriracha prawn cocktail, fermented red cabbage, radish cress
- Falafel Wrap** (pb) £16
Hummus, coriander, avocado, rocket, sriracha mayonnaise
- Grand Jersey Club** £18
Chargrilled chicken, tomato, bacon, watercress, cucumber, egg mayonnaise
- Grand Jersey Vegetarian Club** £15.50
Avocado, egg mayonnaise, smoked Applewood cheddar, plum tomato, local watercress, cucumber

DESSERTS

- Dark Chocolate Pannacotta** £10
Cookie, Jersey chocolate mint ice cream
- Blueberry Cheesecake** £11
Violet, local lavender
- Baked Alaska** £12
Lemon, mascarpone, basil, honey
- Mango** (pb) £10
Chia seed, coconut, pineapple, passion fruit
- Jersey Strawberry Sundae** £12
Meringue, chantilly cream, vanilla ice cream
- Selection of Jersey ice cream and sorbet** £10
3 scoops, please ask your server for today's selection
- Cheese Selection** £13
Montgomery Cheddar, Fourme d'Ambert, Tunworth, chutney, crackers, celery