



# TERRACE MENU

GRAND JERSEY  
— HOTEL & SPA —  
ST HELIER, JERSEY



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## SNACK BAR/SMALL PLATES

<b>Grilled Padrón Chilli</b> Greek yoghurt, dukkah	£6.50
<b>Plantain Crisp</b> Aioli, lime sea salt	£6
<b>Sweet Corn Fritters</b> Sriracha mayo	£7
<b>Jersey Rock Oyster</b> – Pickled ginger, salmon roe, ponzu – Lime, cucumber, jalapeño shaved ice	£3.50 EACH
<b>Marinated Anchovies</b> Garlic, pickled shallot	£9
<b>Smoked Tomato Hummus</b> Rosemary flatbread crisp	£6.50
<b>Homemade Sourdough Bread</b> Local dairy butter, Jersey salt	£6

## STARTER

<b>Sea Bream Crudo</b> Blood orange, yuzu, soy dressing, tobiko caviar	£14.50
<b>Jersey Angus Aged Beef Tartare</b> Wasabi, pickled radish, green chilli granita	£15
<b>Watermelon Tataki</b> Spiced toasted sesame, feta crumb, pomegranate molasses	£12
<b>Burrata Mozzarella</b> Chargrilled local brassica, gremolata, smoked olive oil	£13.50
<b>Hand-picked Jersey Crab</b> Avocado, lobster mayonnaise, sumac, kaffir lime	£16.50
<b>Grilled Asparagus</b> Miso Greek yoghurt, peach, toasted oats	£14
<b>Green Tomato Gazpacho</b> Piment d'espelette, ricotta, focaccia crouton	£12

## SALAD

<b>Caesar Salad (v)</b> Cos lettuce, parmesan, crouton, garlic and rosemary dressing <i>Add chargrilled chicken breast £8</i> <i>Add maple grilled bacon £4</i>	£14
<b>Poke Bowl (ve)</b> Pickled red cabbage, edamame beans, quinoa, avocado, carrot, mango, ponzu dressing <i>Add marinated salmon £6</i> <i>Add vegan falafel £4</i>	£14
<b>Local Green Salad (ve)</b> Mixed leaves, cucumber, avocado, spring onion, honey and ginger dressing <i>Add burrata mozzarella £10</i> <i>Add campodulce Serrano ham £8</i>	£12

## OUR PLATTERS

<b>Grand Jersey Ploughman's for two</b> Teruel Lomo, Alejandro magno chorizo, campodulce Serrano ham, Bellota salami, Comté cheese, Nduja Scotch egg, caramelized apple and onion chutney, cornichon, pickles, chargrilled sourdough	£26 PER PERSON
<b>Mezze (V) for two</b> Falafels, zaatar halloumi, smoked tomato hummus, sumac Greek yoghurt pomegranate, aubergine and mint fritter, tzatziki, olives, crudités, garlic naan bread	£17 PER PERSON
<b>Grand Jersey Seafood for two</b> Jersey picked crab, 6 crevettes bouquet, 6 rock oysters, whole local lobster, pan fried sea bass, prawn cocktail, moules marinière, Jersey Royal potatoes, sea vegetables, aioli, sourdough	£60 PER PERSON

## FROM THE SEA

<b>Local Hake Fillet</b> Wild garlic mash potato, wilted greens, gremolata, saffron sauce	£28
<b>Whole Chermoula Sea Bream Fillet</b> Braised fennel, olive, sauce vierge	£34
<b>Battered Atlantic Cod Fillet</b> Tartar sauce, mushy peas	£21
<b>Jersey Plaice</b> Beurre noisette, caper, lemon, sea vegetables, new potato	£36
<b>Sea Bass</b> Goan coconut curry, basmati rice, lime pickle	£26
<b>Locally caught native Lobster</b> Garlic butter, green salad, Jersey Royal potatoes	MARKET PRICE
<b>Bouillabaisse</b> Crevettes, octopus, sea bass, mussels, rouille	£32
<b>Fish of the day</b> Crushed new potatoes, tenderstem broccoli, sauce vierge	£26

## FROM THE GARDEN

<b>Linguine Pasta (ve)</b> Cherry tomato, basil, red chilli, balsamic, rocket leaves, wild garlic	£17
<b>Goat's Cheese Fritter (v)</b> Charred tenderstem, olives, caper, sauce vierge	£18
<b>Aubergine Goan Curry (ve)</b> Coconut milk, basmati rice, lime pickle	£18
<b>Pea Risotto (v)</b> Asparagus, confit lemon, parmesan, gremolata	£18
<b>Tempura Courgette Flower (ve)</b> Farro, brassica, harissa tomato sauce	£19

## FROM THE LAND

<b>Jersey Beef Burger</b> Brioche bun, bacon, smoked applewood cheddar, pommery mustard mayonnaise	£21
<b>Irish Beef Pavé</b> Pomme frites, green salad, roast tomatoes, grilled bone marrow, bordelaise jus <i>Add grilled 4 crevettes bouquet £6</i> <i>Add half lobster garlic butter market price</i>	£33
<b>Chargrilled Chicken Breast</b> Confit lemon courgette, fennel, olives, harissa pomodoro sauce	£26
<b>Duck Breast</b> Farro, peas, nashi pear, Szechuan pepper	£27
<b>Tomahawk Pork Chop</b> Samphire, brown butter, lemon, caper, chips	£30

## SANDWICHES (AVAILABLE FROM 1200H TO 1700H) SERVED WITH KETTLE CRISPS AND GREEN SALAD

<b>Cajun Chicken Ciabatta</b> Chargrilled marinated chicken breast, avocado, coriander, chorizo, harissa mayonnaise	£19
<b>Pitta Bread</b> Sriracha prawn cocktail, fermented red cabbage, radish cress	£15
<b>Falafel Wrap (ve)</b> Hummus, coriander, avocado, rocket, sriracha mayonnaise	£16
<b>Grand Jersey club</b> Chargrilled chicken, tomato, bacon, watercress, cucumber, egg mayonnaise	£18
<b>Grand Jersey Vegetarian club</b> Avocado, egg mayonnaise, smoked applewood cheddar, plum tomato, local watercress, cucumber	£16

## SIDES

<b>Homemade chips</b> Pommery mustard mayonnaise	£6
<b>Pomme Frites</b> Aioli	£5
<b>Truffle Chips</b> Parmesan	£7
<b>Jersey Royal Potatoes (in season)</b> Lemon butter	£6
<b>Rocket Salad</b> Balsamic, parmesan, olive oil	£5
<b>Green Local Salad</b> Spring onion, honey and ginger dressing	£5
<b>Steamed Seasonal Vegetables</b> Gremolata	£7

## DESSERT

<b>Dark Chocolate Pannacotta</b> Cookie, Jersey chocolate mint ice cream	£10
<b>Blueberry Cheesecake</b> Violet, local lavender	£11
<b>Baked Alaska</b> Mascarpone, basil, lemon, honey	£12
<b>Mango (ve)</b> Chia seed, coconut, pineapple, passion fruit	£10
<b>Jersey Strawberry Sundae</b> Meringue, Chantilly cream, vanilla ice cream	£12
<b>Selection of Jersey ice cream and sorbet</b> 3 scoops (please ask your server for today's flavours)	£10
<b>Cheese Selection</b> Montgomery Cheddar, Fourme d'Ambert, Tunworth, chutney, crackers, celery	£13

## GRAND JERSEY

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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. Adults need around 2000 calories a day. A discretionary service charge of 12.5% will be added to your bill.