

L'HORIZON

— BEACH HOTEL & SPA —
ST BRELADE'S BAY, JERSEY

Terrace Menu

Salads & Light Bites

Jersey seafood soup £9

Mussels, prawns, squid, crab, fish in a tomato broth, samphire,
aioli dressing, crisp pancetta

L'Horizon super salad £8/£16 (vg)

Harissa glazed chicken style meat free strips, quinoa, ruby beetroots,
pink grapefruit, apple, avocado and pumpkin seeds

Thai beef strip salad £9/£18

Soy, ginger and chilli marinated beef strips,
radicchio and gem, mint leaves, Granny Smith apple dressing, crisp onions

Tandoori salmon salad £9/£18

Gem, rocket, naan bread croutons, pickled red onion, cucumber yoghurt dressing

Classic Caesar salad £7/£14

Croutons, anchovies, bacon strips and shaved parmesan

Add hot chicken breast £8/£16

Add King prawns £9/£18

Crisp buffalo mozzarella £8 (v)

Heritage tomato salad, Bloody Mary gel, basil

Battered Squid £9

Pepper dulse and lemon mayonnaise, Jersey watercress, avocado purée

Potted ham hock £8

Glazed with La mare cider butter, griddled focaccia, apple and gem heart salad

From the Sea

Smoked haddock fillet £22

Bubble and squeak, soft poached egg, crisp bacon and Caviar butter sauce

Monkfish scampi £22

Jersey IPA ale battered monkfish scampi, spinach ketchup,
curry sauce. Served with fries on the side.

Seabass fillet £23

Sautéed Jersey Royal potatoes, fine green beans, tomatoes, olives

Pot of mussels £21

Cooked with garlic, white wine and cream. Served with French fries and griddled garlic
ciabatta

Seafood linguini £22

Crab, mussels, clams and crevettes, chilli, tomato, parsley and lemon

L'Horizon seafood platter for two £75

Whole Jersey lobster, Jersey scallops and French crevettes, clams,
locally caught sea bream, mussels à la crème, lemon, chilli and tomato oysters,
marinated Chancre crab claws, foraged sea herbs and samphire.

Served with Jersey Royal potatoes and a selection of sauces.

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An optional 10% service charge for the food & beverage element of your visit will be added to your final bill at the hotel.

From the Land

Tomahawk steak on the bone for two £80

Chunky chips, roasted vine cherry tomatoes and Jersey watercress salad.
Served with chimichurri, sea salt mix and garlic herb butter.

10oz sirloin steak £29

Chunky chips, bourbon and maple glazed corn on the cob, roasted cherry vine tomatoes.
Choice of Béarnaise, peppercorn or Stilton sauce.

L'Horizon burger £18

Toasted burger bun, 8oz Jersey beef burger, smoked bacon, Cheddar cheese, dill pickle,
Liberation Ale battered onions rings, shredded cabbage slaw and skin on fries

Gourmet hot dog £18

Bratwurst topped with cheese, onions, sweet mustard and crisp onions.
Served with skin on fries.

Pork belly £24

Sticky soy ginger and chilli pork belly, chilli King prawns, bok choy stir fry

Dorset lamb £26

Cumin and mint marinated barbequed lamb loin, minted lamb shoulder and potato hash,
charred gem and confit carrots

From the Garden

Thai green curry £18 (vg)

Jackfruit, broccoli, sugar snap peas, shimeji and enoki mushrooms, and coconut rice

Posh vegan hot dog £18 (vg)

Vegan hot dog, pickled white cabbage slaw, crisp onions, sweet mustard, chilli ketchup.
Served with skin on fries.

Not so fish & chips £19 (vg)

Jersey Liberation Ale battered courgette and aubergine fritters,
chunky chips, samphire, crushed minted peas, lemon and chilli vegan tartar

Peruvian burritos £18 (vg)

Filled with roasted sweet potato, fresh corn, peppers, quinoa and mixed beans.
Drizzled with spicy Peruvian green sauce

BBQ King oyster mushrooms £20 (v)

Panzanella salad, bocconcini mozzarella, croutons, basil dressing

Mushroom, spinach & halloumi burger £18 (v)

Toasted butter brioche bun and roasted garlic aioli, onion rings. Served with skin on fries.

Sides

Green beans & shallots £4

Maple syrup & butter glazed corn on the cob £4

Buttered Jersey Royal potatoes £5

Parmesan truffle chips £5

Sweet potato fries £5

Skin on fries £5

Selection of breads, balsamic & oils £5 (v)

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Something Sweet

Frozen chocolate nougat £9

Coconut meringues, crisp pineapple, chilled Piña Colada soup

Jersey strawberry £9

Fresh local strawberries, strawberry mousse, poppy seed shortbread

BBQ fruit kebabs for two £17

Marinated fruits and marshmallows on a skewer, chocolate fondue and mini ginger custard doughnuts

Café gourmand £9

A selection of three miniature cakes, served with a coffee of your choice

Jersey ice cream £2 per scoop

Jersey Dairy ice cream, please ask a team member for the flavours of the day

Selection of British & French cheeses £10

Chutney, crackers and celery

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