



# TERRACE MENU

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

## TO SHARE

Bread selection (kcal 344) £5

Brown butter

Gordal olives (kcal 270) £7

Chorizo and Manchego arancini (kcal 316) £9

No1 size Jersey oysters (kcal 17) £3.50 each

Lemon and Chardonnay mignonette

## STARTERS

**Yellowfin tuna tartare** £19

Leche de tigre, avocado, cucumber, crisp rice cracker (kcal 344)

**Shellfish cocktail** £26

Jersey lobster, Atlantic prawns and crayfish, avocado, cucumber, apple, baby gem, Marie Rose sauce (kcal 691)

**Jersey crab salad** £16

Apple, grapefruit, chicory, lemon aioli (kcal 390)

**Crispy baby squid** £15

Garlic aioli, citrus crumb (kcal 747)

**Harissa-glazed octopus** £22

Chickpea salad, Romesco (kcal 396)

**Confit chicken and chorizo terrine** £16

Smoked tomato relish, pickled shallots, grilled sourdough (kcal 525)

**Charred flatbread** (V) £14

Harissa butter, whipped feta, roasted aubergine, herbs (kcal 283)

(Vegan option available)

## FOR TWO TO SHARE

**Le Grande Plateau de Fruits de Mer**

A multi-tiered tower of local shellfish to share, including Jersey Oysters, Jersey crab, lobster, prawns, mussels, shrimps and sea bass  
£155

Served with a bottle of Bollinger Le Grande Annee 2015  
£255

**Grilled Seafood Platter**

Sea bass, grilled octopus, tiger prawns, green beans, skin on fries, chimichurri and garlic butter  
£155

Served with a bottle of Bollinger Le Grande Anne 2015  
£255



# TERRACE MENU

## MAIN COURSES

**Grilled Jersey lobster** Half (kcal 883) £38 | Whole (kcal 1247)  
£68 Garlic butter, skin on fries, grilled lemon

**L'Horizon's moules-frites** £23

White wine, shallots, cream, parsley, fries (kcal 1292)

**Crisp soft-shell crab burger** £22

Brioche bun, cabbage slaw, sriracha mayonnaise, rocket, chips  
(kcal 1085)

**Wagyu beef burger** £26

Brioche bun, aged Cheddar, lettuce, tomato, house burger sauce, parmesan and truffle fries (kcal 1385)

**Grilled sea bream fillet** £26

Blistered cherry tomatoes, grilled lemon, chimichurri, tender stem broccoli, Jersey Royals (kcal 879)

**Seafood linguine** £28

Fresh linguine, prawns, squid, octopus, arrabbiata sauce (kcal 940)

**Seared yellowfin tuna steak** £30

Provençal ratatouille, mango and lime salsa (kcal 735)

**Beer-battered cod and chips** £25

Beer-battered cod, skin on fries, minted peas, tartare sauce (kcal 1380)

**Free-range spatchcock chicken** £28

Asian salad, chicken jus (kcal 985)

**Aubergine schnitzel** (VG) £18

Roasted peppers and tomato hummus, whipped vegan feta, pomegranate (kcal 512)

## FROM THE GRILL

We proudly serve Angus beef, expertly cooked to deliver deep, intense flavours and a beautifully caramelised crust.

Served with skin on fries and garnish.

Sirloin steak (350g) (kcal 1107) £39

Fillet steak (250g) (kcal 963) £42

**Sauces**

Herb garlic butter, green peppercorn, chimichurri, red wine jus, blue cheese, béarnaise  
£3 each

HandPICKED

HOTELS

## SALADS

**Classic caesar salad** £16

Baby gem, aged Parmesan, crispy rosemary croutons (kcal 807)  
Add chicken, prawns or salmon £6

**Heritage beetroot salad** (VG) £15

Whipped vegan feta, charred chicory, toasted pumpkin and sunflower seeds, orange dressing (kcal 708)

**Burrata** (V) £17

Heritage tomatoes, basil, extra virgin olive oil (kcal 594)

**Melon and parma ham salad** £22

Gin-infused Charentais melon, garlic emulsion, roasted peach, crispy bread (kcal 591)

## SIDES

£6.50 each

**Skin on fries** (kcal 502)

**Jersey Royal potatoes**

Parsley butter (kcal 185)

**Buttery mashed potato** (kcal 659)

**Fine French green beans**

Citrus butter (kcal 106)

**Chilli and garlic grilled tender stem broccoli** (kcal 217)

**Garden salad**

Mixed leaves, cherry tomatoes, cucumber, fresh herbs, house dressing (kcal 184)

**Heritage tomato salad**

Extra virgin olive oil, sea salt (kcal 108)

## DESSERTS

**Sticky toffee pudding** £10

Warm toffee sponge, caramel drizzle, clotted cream (kcal 865)

**Grilled pineapple** (VG) £12

Passion fruit, coconut sorbet (kcal 531)

**Vanilla crème brûlée** £10

Fresh raspberries, butter shortbread (kcal 956)

**L'Horizon style Tiramisu** £12

Espresso-soaked sponge, mascarpone cream, cocoa dust (kcal 1079)

**Seasonal fruit tart** £10

Crème pâtisserie, raspberry sorbet (kcal 800)

**Basque vanilla cheesecake** £12

Seasonal fruit compote (kcal 1121)

**Chocolate fondant** £15

Molten chocolate center, salted caramel ice cream (kcal 736)

*Baked to order — please allow 15 minutes*

**Trio of premium cheeses** (kcal 616) £16

A selection of three premium cheeses  
Mature Cheddar, Blue Cheese and French Brie  
Crackers, apple and grape chutney

**A discretionary service charge of 12.5% will be added to your bill.**

V - Vegetarian / VG - Vegan. 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 kcal per day.