

TO SHARE

Bread selection £5

Brown butter

Gordal olives £7

Chorizo and manchego arancini £9

No1 size Jersey oysters £3.50 each

Lemon and Chardonnay mignonette

STARTERS

Yellowfin tuna tartare £19

Leche de tigre, avocado, cucumber, crisp rice cracker

Shellfish cocktail £26

Jersey lobster, Atlantic prawns and crayfish, avocado, cucumber, apple, baby gem, Marie Rose sauce

Crisp Jersey crab fritter £16

Pickled seasonal vegetables, lemon aioli

Crispy baby squid £15

Garlic aioli, citrus crumb

Teriyaki-glazed Jersey octopus £22

Chorizo, chickpeas, parsley, charred lemon

Confit chicken and chorizo terrine £16

Smoked tomato relish, pickled shallots, grilled sourdough

Charred flatbread (V) £14

Harissa butter, whipped feta, roasted aubergine, herbs

(Vegan option available)

FOR TWO TO SHARE

Ocean platter £110

Six Jersey oysters, six king prawns, mussels, dressed Jersey crab, yellowfin tuna tartare, lemon wedges, Marie Rose sauce, Chardonnay mignonette

Seafood grill platter £130

Sea bass fillets, grilled octopus, grilled tiger prawns, citrus butter French green beans, triple-cooked chips, grilled lemon, chimichurri, garlic butter

Enhance your experience with a bottle of Bollinger La Grande Année

Exclusive price £145

Côte de boeuf (750g) £80

Confit shallots, grilled bone marrow, parsley, crumb, triple-cooked chips, your choice of two sauces.

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 information about allergens is required, please ask a member of the team.



TERRACE MENU

MAIN COURSES

Grilled Jersey lobster Half £38 | Whole £68

Garlic butter, triple-cooked chips, grilled lemon

L'Horizon's moules-frites £23

White wine, shallots, cream, parsley, triple-cooked fries

Crisp soft-shell crab burger £22

Brioche bun, cabbage slaw, sriracha mayonnaise, rocket, triple-cooked chips

Signature Wagyu beef burger £20

Brioche bun, aged Cheddar, lettuce, tomato, house burger sauce, parmesan and truffle fries

Grilled sea bream fillet £26

Blistered cherry tomatoes, grilled lemon, chimichurri, tender stem broccoli, Jersey Royals

Seafood linguine £28

Fresh linguine, prawns, squid, octopus, arrabbiata sauce

Seared yellowfin tuna steak £30

Provençal ratatouille, mango and lime salsa

Beer-battered cod and chips £25

Beer-battered cod, triple-cooked chips, minted peas, tartare sauce

Free-range chicken Kiev £23

Herb garlic butter, creamed spinach

Pan-roasted brill fillet £24

Grilled Jersey sourdough, heritage tomato salad

Aubergine schnitzel (VG) £18

Roasted peppers and tomato hummus, whipped vegan feta, pomegranate

FROM THE GRILL

We proudly serve Angus beef, expertly cooked to deliver deep, intense flavours and a beautifully caramelised crust. Served with triple-cooked chips, garnish and finished with your choice of sauce.

Rump steak (300g) £30

Ribeye steak (350g) £34

Sirloin steak (350g) £35

Fillet steak (250g) £39

Sauces

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

*Hand*PICKED
HOTELS

SALADS

Classic caesar salad £16

Baby gem, aged Parmesan, crispy rosemary croutons
Add chicken, prawns or salmon £6

Heritage beetroot salad (VG) £15

Whipped vegan feta, charred chicory, toasted pumpkin and sunflower seeds, orange dressing

Burrata (V) £17

Heritage tomatoes, basil, extra virgin olive oil

Melon and parma ham salad £22

Gin-infused Charentais melon, garlic emulsion, roasted peach, crispy bread

SIDES

£6.50 each

Triple-cooked chips

Jersey Royal potatoes

Parsley butter

Buttery mashed potato

Fine French green beans

Citrus butter

Chilli and garlic grilled tender stem broccoli

Steamed or creamed spinach

Grilled hispi cabbage

Citrus crumb, sun-dried tomato, capers

Garden salad

Mixed leaves, cherry tomatoes, cucumber, fresh herbs, house dressing

Heritage tomato salad

Extra virgin olive oil, sea salt

DESSERTS

Sticky toffee pudding £10

Warm toffee sponge, caramel drizzle, clotted cream

Grilled pineapple (VG) £12

Passion fruit, coconut sorbet

Vanilla crème brûlée £10

Fresh raspberries, butter shortbread

L'Horzion style Tiramisu £12

Espresso-soaked sponge, mascarpone cream, cocoa dust

Seasonal fruit tart £10

Crème pâtisserie, raspberry sorbet

Basque vanilla cheesecake £12

Seasonal fruit compote

Chocolate fondant £15

Molten chocolate center, salted caramel ice cream

Baked to order — please allow 15 minutes

Trio of premium cheeses £16

A selection of three premium cheeses

Mature Cheddar, Blue Cheese and French Brie

Sea salt crackers, apple and grape chutney



TERRACE MENU

L'HORIZON

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