



## COFFEE

All our coffee is responsibly sourced suppliers with RFA certification.  
For more information, please ask a team member.

- Americano £4.50
- Cappuccino £4.50
- Latte £4.50
- Flat White £4.50
- Hot Chocolate £4
- Espresso £4
- Double Espresso £4.50
- Syrups £0.30
- Spanish Iced Latte £4.50
- Iced Coffee £4.50

## LIQUEUR COFFEE

- Irish, Jameson Irish Whiskey £9.50
- Gaelic, Drambuie £9.50
- Parisian, Cointreau £9.50
- Baileys, Baileys Irish Cream Liqueur £9.50
- Calypso, Tia Maria Dark Coffee Liqueur £9.50
- French, Courvoisier Cognac V.S. £9.50

CAMELLIA'S  
TEA HOUSE

## TEA

- English Breakfast £4
- Earl Grey £4
- Ceylon Decaffeinated £4
- Very Berry £4
- Peppermint £4
- Chamomile £4

*Hand*PICKED  
HOTELS

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

## THE GRILL MENU À LA CARTE



*Hand*PICKED  
HOTELS

## STARTERS

### **Hand-cut beef tartare** £18

Confit egg yolk, house grain mustard relish, aged parmesan tuile, grilled marble toast

### **Grilled tiger prawns** £16

Chilli, garlic and parsley butter, grilled sourdough, lemon oil

### **Seared hand-dived Jersey scallops** £22

Charred artichoke, 'nduja butter, samphire

### **Confit chicken and chorizo terrine** £16

Smoked tomato relish, pickled shallots, grilled sourdough

### **Roasted heritage beetroot** (VG) £14

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

## SUGGESTED WINES

We are delighted to present the following wines available by the glass

### **Champagne**

Henriot, Brut, Rosé, Champagne, France NV 125ml £17  
Bollinger, La Grande Année, Champagne, France 2015 125ml £27

### **White**

Howard's Folly, Alvarinho, Alentejo, Portugal 2023 175ml £15  
Channing Daughters, Chardonnay, New York, USA 2020 175ml £16

### **Rosé**

Villa Saletta, Toscana Rosato, Tuscany, Italy 2021 175ml £12  
Miraval, Côtes De Provence Rosé, Provence, France 2024 175ml £17

### **Red**

Raccolto A Mano, Villa Saletta, Tuscany, Italy 175ml £19  
Caythorpe, Pinot Noir, Marlborough, New Zealand 175ml £15

*Hand*PICKED  
HOTELS

## 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

## FOR TWO TO SHARE

All sharing steaks are served with confit shallots and grilled bone marrow with parsley crumb, triple cooked chips, finished with your choice of two sauces.

### **Porterhouse** (1kg) £90

### **Côte de boeuf** (750g) £80

### **Chateaubriand** (500-600g) £90

### **Grilled rack of lamb** (6-Bone) £75

### **Sauces**

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

## SUGGESTED WINES

We are delighted to present the following wines available by the bottle

Saletta Giulia, Tuscany, Italy 2018 £79

Saletta Riccardi, Tuscany, Italy 2018 £79

Château Alcée, Côtes de Castillon, France 2016 £69

Spinifex, Barossa Valley, Australia 2020, £49

Georges de Latour, Napa Valley, USA 2018 £215

**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. Adults need around 2000 kcal per day.

## CLASSIC DISHES

### **Grilled pork cutlet** £24

Caraway cabbage slaw, smoked apple purée, crispy crackling

### **Beef fillet Wellington** £40

Potato purée, glazed root vegetables, red wine jus

### **Signature Wagyu beef burger** £26

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

### **Free-range chicken Kiev** £23

Herb garlic butter, creamed spinach

### **Red wine-braised lamb shank** £29

Buttery mashed potato, roasted root vegetables, rosemary jus

### **Grilled cauliflower steak** (VG) £18

Tahini, pomegranate, herb salad, toasted pumpkin seeds

## 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

*Hand*PICKED  
HOTELS

## 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'Horizon style Tiramisu for sharing** £25

Enjoy live assembling of your dessert at the table  
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

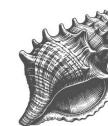
A selection of three premium cheeses  
Mature Cheddar, Blue Cheese and French Brie  
Crackers, apple and grape chutney

## SUGGESTED WINES

We are delighted to present the following dessert wines available by the glass

Château De Jau, Muscat Rivesaltes, Roussillon, France 2022 £9 70ml

Niepoort, Late Bottled Vintage, Oporto, Portugal £9 70ml



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