

TO SHARE

Bread selection Brown butter	£5
Gordal olives	£7
Chorizo and Manchego arancini	£9

STARTERS

Soup of the day Toasted sourdough, crispy shallots, herb oil	£9
Roasted heritage beetroot (vg) Whipped vegan feta, charred chicory, toasted pumpkin and sunflower seeds, orange dressing	£14
Grilled tiger prawns Chilli, garlic and parsely butter, grilled sourdough, lemon oil	£18
Jersey crab salad Pickled seasonal vegetables, lemon aioli	£16
Confit chicken and chorizo terrine Smoked tomato relish, chicory, toasted pumpkin and sunflower seeds, orange dressing	£16

SUGGESTED WINES BY THE GLASS

SPARKLING WINE	
Sachetto ‘Fili’ Prosecco Veneto, Italy, NV (125ml)	£9
Bollinger, Special Cuvée Champagne, France, NV (125ml)	£19
WHITE WINE	
Il Viaggio di Lando Tuscany, Italy (175ml)	£7
Doolhof Chardonnay Limietburg, South Africa (175ml)	£9
ROSE WINE	
Doolhof Rosé Limietburg, South Africa (175ml)	£9
Villa Saletta, Toscana Rosato Tuscany, Italy 2021 (175ml)	£12
RED WINE	
Raccolto A Mano, Villa Saletta Tuscany, Italy (175ml)	£9
Caythorpe, Pinot Noir Marlborough, New Zealand (175ml)	£15



À LA CARTE MENU

MAIN COURSES

Free-range chicken supreme Truffle mashed potatoes, wild mushrooms, tender stem broccoli	£23
Aubergine Schnitzel (vg) Roasted peppers and tomato hummus, whipped vegan feta, pomegranate	£18
Pan-fried sea bream Crushed new potatoes, green beans, crab and lemon butter	£26
Haddock & chips Skin-on-fries, minted peas, tartare sauce	£25
Seafood linguini Linguine, prawns, squid, mussels, arrabbiata sauce	£28
Red wine-braised lamb shank Buttery mashed potato, roasted root vegetables, rosemary jus	£29

FROM THE GRILL

We proudly serve Angus beef, expertly cooked to deliver deep, intebse flavours and a beautifully caramelised crust. Served with skin-on-fries and garnish.	
Sirloin steak (350g)	£39
Fillet steak (250g)	£42
Sauces Herb garlic butter, green peppercorn, red wine jus	£3

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

V - Vegetarian Vg - Vegan
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 infomation about allergens is requires, please ask a member of the team.
Adults need around 2000 kcal per day.

SIDES

Skin-on-fries	£6.50 each
Buttered new potatoes Parsley butter	
Fine French green beans Citrus butter	
Buttery mashed potatoes	
Chilli and garlic grilled tender stem broccoli	
Garden salad Mixed leaves, cherry tomatoes, cucumber, fresh herbs, house dressing	

DESSERTS

Sticky toffee pudding Warm toffee sponge, caramel drizzle, Jersey vanilla cream	£10
Grilled pineapple (vg) Passion fruit, coconut sorbet	£12
Chocolate fondant Molten chocolate center, salted caramel ice cream - <i>Baked to order, allow 15 minutes</i>	£15
Apple & blackberry crumble Vanilla custard	£12
Basque vanilla cheesecake Rhubarb compote	£12
Jersey Dairy ice creams Vanilla, Strawberry, Chocolate	£3.50 per scoop
Trio of premium cheeses A selection of three premium cheeses. Mature Cheddar, Blue, Brie, crackers, apple and grape chutney	£16

COFFEE

UK’s first fairtrade, organic and rainforest alliance certified coffee. Sustainably sourced, expertly roasted.	
Espresso	£4
Americano	£4.50
Cappuccino	£4.50
Latte	£4.50
Flat White	£4.50
Hot chocolate	£4



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