



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



TEA

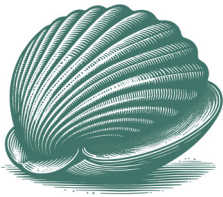
- English Breakfast £4
- Earl Grey £4
- Ceylon Decaffeinated £4
- Very Berry £4
- Peppermint £4
- Chamomile £4



L'HORIZON

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

THE GRILL MENU
À LA CARTE



STARTERS

Hand-cut beef tartare £18

Confit egg yolk, house grain mustard relish, aged parmesan tuile, grilled marble toast (kcal 480)

Grilled tiger prawns £18

Chilli, garlic and parsley butter, grilled sourdough, lemon oil (kcal 616)

Seared hand-dived Jersey scallops £22

Charred artichoke, 'nduja butter, samphire (kcal 654)

Confit chicken and chorizo terrine £16

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

Roasted heritage beetroot (VG) £14

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

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 skin on fries and garnish.

Rump steak (300g) (kcal 934) £30

Ribeye steak (350g) (kcal 925) £38

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

FOR TWO TO SHARE

All sharing steaks are served with confit shallots and grilled bone marrow with parsley crumb and skin on fries.

Porterhouse (1kg) (kcal 1132) £90

Côte de boeuf (750g) (kcal 1028) £80

Chateaubriand (500-600g) (kcal 1012) £90

Sauces

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

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.

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.

CLASSIC DISHES

Wagyu beef burger £26

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

Free-range spatchcock chicken £28

Asian salad, chicken jus (kcal 985)

Red wine-braised lamb shank £29

Buttery mashed potato, roasted root vegetables, rosemary jus (kcal 1014)

Grilled cauliflower steak (VG) £18

Tahini, pomegranate, herb salad, toasted pumpkin seeds (kcal 612)

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)

*Hand*PICKED
HOTELS

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

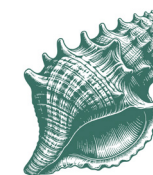
Crackers, apple and grape chutney

SUGGESTED WINES

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

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

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



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.