

GRAND JERSEY

HOTEL & SPA
ST HELIER, JERSEY

Terrace Menu

Aperitif

Provençal Olives (ve) (gf) £5

Jersey Oysters (gf) £8

3 Jersey oysters with fresh lemon and shallot vinegar

Snails £7

Served in a garlic and Pernod butter with sourdough bread

Bouquet Prawns £8

Aioli sauce

Tomato Tartar (ve) £5

Served on toasted sourdough with black olive and crispy basil

Bread Basket (v) £5

Fresh bread served with balsamic and rosemary oil

Britany Tomatoes (v) (gf) £7

Chilled tomato soup, strawberry, watermelon, burrata

(Vegan option available)

Beef Tartar £11

Anchovy mayonnaise, crispy capers, toasted sesame seeds

Smoked Salmon (gf) £8

Bergamot, apple, tarragon crème fraîche, buckwheat tuile

Confit Duck Rillettes £7

Cornichon, toasted sourdough

Truffle Chips (v) (gf) £7

With Parmesan

Pommes Frites (v) (gf) £4

Aioli sauce

Mesclun Salad (ve) £5

Pepper mignonette, olive oil dressing

Galettes

Traditional (gf) £12

Ham, egg, grated cheese

Goat's Cheese (v) (gf) £11

Mushrooms, spinach, spring onion, goat's cheese

Jersey Royal (v) (gf) £10

Potatoes, red onions, crème fraîche, grated cheese

(Vegan option available)

Platters

Cheese Platter (v) £12/£24

Comté, Brie, Sainte Maure, blue cheese, chutney and crackers

Charcuterie Platter £28

Cured ham, saussison sec, duck rillettes, salami, chorizo, ham, cornichon

Pissaladière (v) £16

Pizza dough served with onion, anchovies, rocket and Parmesan

(Vegan option available)

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Mains

Flame grilled Jersey Lobster (gf) £48

Served with asparagus, Jersey Royal potatoes and grapefruit sabayon

Moules (gf) £19

Tomato, black olives, herb de Provence

Whole Sea Bass (gf) £32

Saffron Jersey Royal potatoes confit fennel, black garlic rouille, bouillabaisse sauce

Seared Duck Breast £27

Roast apricot, tenderstem broccoli, Parmentier potatoes, balsamic jus

Entrecote Sirloin 250g (gf) £32

Chips, salad, Mathurini sauce

Chargrilled Asparagus (ve) £17

Crushed avocado, chilli, tomato, sauce vierge

Linguine (ve) £16

Wild garlic and sunflower pesto, roasted tomatoes, courgette, olives

Desserts

Mango Tart Tatin £9

Passion fruit coulis, mango and pineapple ice cream

Apricot & Rosemary Profiteroles £8

Lavender and honey ice cream

Strawberry Tart £9

Basil, lemon crèmeux, meringue

Ice Cream & Sorbets £8

Please ask your server for flavours of the day.

Assiette Gourmande £12

A selection of four miniature cakes

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. Prices are inclusive of GST.

