

L'HORIZON

— BEACH HOTEL & SPA —

The Grill Menu

Starters

Butternut squash risotto (v) £9

Candied squash, Parmesan espuma, pumpkin seeds, sage, chicory

Leek & potato (v) £9

Confit leek, Jersey potato, potato velouté, leek ash

Jersey scallops £14

Seared Jersey scallops, curried parsnip purée, black pudding crumb, parsnip crisp

Salmon bisque £12

Charred flaked smoked salmon, tomato concasse, orange braised baby fennel

West Country beef fillet carpaccio £14

Pickled Shimeji mushrooms, parsnip crisps, garlic aioli, baby rocket leaves, shaved Parmesan

Mains

Cauliflower (v) £22

Roast cauliflower steak, truffle espuma, raisins, Cheddar crisp, sage

King Oyster Mushroom (vg) £21

Griddled king oyster mushrooms, saffron rice, stroganoff textures, pickled beetroots, smoked paprika potatoes

Monkfish £28

Monkfish fillet, mussels, korma foam, spinach mash, charred tenderstem, sea herbs

Venison £28

Venison loin, caramelised Roscoff onion, heritage carrots, confit potato, ruby port jus

Arlington chicken £26

Chicken breast, sweetcorn, girolles, black garlic, pomme mouselline

Signature Dishes

Chateaubriand – 16oz of prime chateau (2 people sharing) £85

Bouquet of vegetables, triple cooked fat cut chips, peppercorn sauce, red wine jus and béarnaise

100z Sirloin - 35 day aged £29

Triple cooked fat cut chips, tomatoes, and flat cap mushrooms.

Choose between red wine jus, stilton sauce or béarnaise sauce

8oz Fillet - 35 day aged £32

Triple cooked fat cut chips, tomatoes, and flat cap mushrooms.

Choose between red wine jus, stilton sauce or béarnaise sauce

The beef is hung on the bone, the traditional way, in a dedicated maturation chamber. This takes up to 35 days, and adds sublime tenderness and a rich depth to the flavour.

Sides

Truffle coated hand cut chips £5

Lyonnais potatoes £5

Fine green beans & shallots £5

Tender stem broccoli & crisp shallots £5

Cauliflower cheese £4

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.

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Desserts

Raspberry £12

White chocolate and raspberry crèmeux, raspberry sorbet, chocolate crumb

Chocolate £12

Valrhona chocolate soufflé, chocolate sauce, Jersey vanilla ice cream

Please allow 20 minutes cooking time

Baked Alaska £11

Sticky toffee baked Alaska, toffee rum sauce, rum infused glazed pineapple

Lemon £10

Lemon posset, honey ginger oats, lemon crisps, meringue shards, blow torched oranges

Cheese Selection £15

Selection of British and French cheeses,

Served with homemade Jersey black butter chutney and Millers crackers

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