



THE
MOORINGS
HOTEL AND RESTAURANT

APERIO – food to share with drinks

Salted Chicken Crackling £4

Nocellara Olives (VG) £6 **so, sd**

Smoked almonds (VG) £6 **so, sd**

Biltong House-made, coriander spiced air-dried beef £8

Potted shrimps, Campaillou toast £8.50 **d, cr, g**

Grilled Padron Peppers £5 **mo, d, e, g, m**

Grouville cockle popcorn, chilli salt, malt vinegar £7 **mo, sd, g, d**

Vegan Antipasti platter £19 **so, sd, g, se, c**

Hummus, Smoked aubergine and garlic dip, char grilled artichokes, sun blush & dried tomatoes, Mediterranean olives, crudités, Borettane onions, cornichons, caper berries; seeded Knekkebrød, Potato sourdough

BREADS

French & Norwegian Bread basket - Baguette, Campaillou & Knekkebrød - £5.50 **g, d, e**

FIRST COURSES

Grouville Oysters

Natural/ shallot vinaigrette/ lemon. £2.25 / oyster **mo, sd**

Florentine – spinach & Hollandaise £3/ oyster **mo, sd, d, e**

Rockefeller – Jersey butter, spinach, garden herbs, breadcrumbs £3.50/ oyster **d, g, mo**

Gazpacho – Chilled Jersey tomato, pepper and cucumber soup £8 c

Add Jersey Chancre Crab with chives - £7 **cr, e, d**

Burrata £11.50 **d**

Jersey tomatoes, rocket, basil, olive oil, Balsamic

Soupe de poisson £8.50 **d, mo, g, f, cr, sd, m**

Classic French-inspired fish soup, Gruyère, rouille & croutons

Chicken liver parfait £9 **d, e, g, s, c, sd, m**

Chicken crackling, toasted Campaillou, apple & onion chutney, cornichons

Galette croquante £15.00 **cr, e, g, d, f**

Chancre Crab, Madras curry, crispy galette, avocado

Prawn cocktail £11.50 **cr, e, g, d, f, m**

North Atlantic prawns, Crevettes Rose, crisp lettuce, avocado, Marie Rose

Grouville hand-dived scallops £3 per scallop **d, g, mo**

Confit garlic, coral powder, Jersey butter, dunking bread

Squid - Crisp fried spiced **f, g, d, p, n, sd, m, so** or **Grilled** £12.50 **f, d, p, n, sd, m, so**

Hot sauce, Batavian Endive

The Moorings house smoked salmon £12.50 **f, d, g**

Capers, red onion, crème fraiche, toasted Nordic loaf

Allergens in BOLD:

C- Celery; G – Cereals containing Gluten/ Wheat; CR - Crustaceans; E - Egg; F – Fish; L – Lupin; D – Dairy/ Milk products; MO – Molluscs; M – Mustard; N – Nuts; P – Peanuts; SE – Sesame seeds; SO – Soya; SD – Sulphur Dioxide (V) = Vegetarian (VG)= Vegan

The Moorings is now a cashless business, we accept all major credit and debit cards except American Express.

All prices are fully inclusive of service & GST at 5%

If you wish to reward the team, please feel free to do so, all gratuities will be shared equally in full

MAINS

Plat du Jour £15

Daily Lunch special available Wednesday to Saturday lunchtime

VEGAN

Gazpacho – Chilled Jersey tomato, pepper and cucumber soup £8 c

Vegan Antipasti £19 **so, sd, g, se, c** Hummus, Smoked aubergine and garlic dip, char grilled artichokes, sun blush & dried tomatoes, Mediterranean olives, crudités, Borettane onions, cornichons, caper berries, seeded Knekkebrød, Potato sourdough

Swiss-style Gemischter Salat £9/ £16 **c, n, sd, so**

Beetroot, Carrot, Leaves, Corn, Potato, Radish, Cucumber, Celeriac remoulade, Vegan Yoghurt dressing (VG)

Baked & grilled celeriac & field mushroom

Tamarind Gravy, roasted garlic butter £19.50 **g, c, sd**

Roast Shawarma Cauliflower Steak & King Oyster Mushroom £19.50 **(vg) sd, c, se, n**

Spiced avocado, coriander & garlic sauce, Pomegranate, Flatbread

MEAT & GRILLS

Aged Beef, frites & 1 sauce of your choice Madagascar peppercorn **d, sd, c** / Béarnaise **d, sd, c** / Jersey garlic and herb butter “Maitre d’Hotel” **d**

Rump 240g £24.50 **d, g, s, c, m, sd**

Sirloin 240g £28.50 **d, g, s, c, m, sd**

Biefstuk – Pan fried Fillet with mushroom & Brandy butter sauce 180g £39 **d, g, s, c, m, sd**
Potato Croquette

Southern Fried Chicken £17 **d, e, g, s, m, sd**

Homage to Martha Lou, Charleston, collard greens, frites, hot sauce

FISH & SEAFOOD

Line caught catch of the day 180g - £32 **d, g, f**

Simply grilled local line caught fillet, braised endive, lemon & chive beurre blanc **d, sd** or plain grilled with charred lemon to squeeze

Fish mixed grill for 2 360g £58 **d, g,**

Simply grilled line caught fillets of fish to share, braised endive, lemon & chive beurre blanc **d, sd** or Plain grilled with charred lemon to squeeze

Grilled spiced Giant Tiger prawns 2 £26 / 3 £31 **cr, so, sd**

Lemon butter sauce, summer vegetable spaghetti

SIDES

Jersey Royals with butter & mint £4.50 **d** - £6 - Frites £4.50 - Sauté potatoes with confit garlic £4.50 – Heritage tomato and Roscoff onion salad - £5.50 - Sweet potato fries £4.50 - Leaf spinach £6 **d** – Char grilled Broccoli with toasted seeds **sd** - £5 **d** Spring vegetable selection £6 **d** - Petits pois £5 **d** Batavian Endive Salad £5 **m** - Tomato pilaf £4.50 - Jersey Bobby Beans £4.50 – Jersey Bobby beans with bacon - £5.00 Jersey Asparagus £6.50 **d**

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