

**LIGHT DISHES**

**Burrata** £11.50 **D**

Heritage tomatoes, rocket, basil, olive oil, Balsamic

**Gazpacho –** Chilled Jersey tomato, pepper & cucumber soup£8 **C**

Add Jersey Chancre Crab with chives - £7 **CR, E, D**

**Chicken liver parfait** £9 **D, E, G, S, C, SD, M**

Chicken crackling, toasted Campaillou, cornichons

**Galette croquante** £15.00 **CR, E, G, D, F**

Chancre Crab, Madras curry, crispy galette, avocado

**The Moorings house smoked salmon** £12.50 **F, D, G**

Capers, red onion, crème fraiche, Campaillou

**Swiss-style Gemischter Salat** £9 / £16 **C, N, SD**

Beetroot, Carrot, Batavian Endive, Sweetcorn, Radish, Cucumber, Potato salad,

Celeriac remoulade with a Vegan Yoghurt dressing (VG)

**Soupe de poisson** £8.50 **D, MO, G, F, CR, SD, M**

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

**Squid - Crisp fried spiced F, G, D, P, N, SD, M, SO**

Hot sauce, Batavian Endive

**SMØRBRØD (Scandinavian open sandwiches)**

**Greenland prawns,** Happy Hens free range egg,mayo, lemon, dill £10.50 **CR, D, E, M, G**

**Gorey smoked salmon**, Happy Hens free range egg, capers, dill £11.50 **D, E, F, G**

**Add prawns** £4.50 **CR, D, E, M, G**

**Jarlsberg cheese, Wiltshire ham**, Dijon mustard, mayo, pickles £9.50 **D, G, M**

**Whipped cream cheese**, cucumber, chives and toasted seeds £8.50 **D, G, SE**

**Vegan smashed avocado**, sun blush tomatoes and artichokes and toasted seeds £9.50 **G, SE**

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| **APERO** & **BREADS** – food to share with drinks**French & Norwegian Bread basket -** Baguette, Campaillou & Knekkebrød - £5.50 **G, D, E** |
| **Salted Chicken Crackling** £4 | **Potted shrimps** Campaillou toast £8.50 **D, CR, G** |
| **Nocellara Olives** **(VG**) £6 **SO, SD****Smoked almonds (VG**) £6 **SO, SD, N** | **Biltong** House-made, coriander spiced air-dried beef £8 |
| **Grilled Padron Peppers** £5 **MO, D, E, G, M** | **Grouville cockle popcorn**, chilli salt, £7 **MO, SD, G, D** |

 **Café / Bar & Terrace Menu**



**CRUSTACEA**

**Royal Bay Jersey Rock Oysters**

Natural / shallot vinaigrette / lemon. £2.25 per oyster **MO, SD**

**Whelks** £9.50 **MO, SD**

**Winkles** £6.50 **MO, SD**

**Cocktail of Prawns & Avocado** £11.50 **CR, E, G, D, F**

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

**Pint of prawns -** £15.50 **CR, E, G, D, F**

Crevettes Roses, Mayonnaise, **CR, D, E,**

**Grouville hand-dived** **scallops** £3 per scallop **D, G, MO**

Confit garlic, coral powder, Jersey butter, dunking bread

**Jersey Lobster Salad - Half** £24.00 **Whole** £48 **CR, D, E**

Simply cooked and cracked - Icelandic prawns, crevettes roses, summer salad, Jersey Royals, Saffron Mayonnaise & Marie Rose

**Whole Jersey Crab to pick / Chancre -** £30 or **Spider** - £19.50 **G, C, SD** According to availability

Simply cooked and cracked - summer salad, Jersey Royals

**Petit Plateau Fruits de Mer -** £35 **CR, D, E, MO**

½ Crab, Icelandic prawns, crevettes roses, 3 Natural Oysters, summer salad, Jersey Royals, saffron mayonnaise & Marie Rose

**The Moorings Fruits de Mer Royale** – £100

Jersey Lobster 700gm, Icelandic prawns, Chancre or Spider crab, 6 Natural Oysters, Crevettes Roses, whelks, winkles, cockles, summer salad, Jersey Royals, saffron mayonnaise & Marie Rose

**SHARING PLATTERS**

**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

**Mediterranean Antipasti platter** £22 **F, G, SE, M, C,**

Hummus, lemon, olive oil, flaky salt; Taramasalata ‘Greek-style’ smoked fish roe, Olives; Smoked aubergine and garlic dip; Crudités, Seeded Knekkebrød, Potato sourdough

**British Tempus Charcuterie Board** £25 **SE, G, M**

Achari Spiced Salami, King Peter ham, Spiced Loin, Spiced Coppa, sun blush & dried tomatoes, Mediterranean olives, char grilled artichokes, Borettane onions, cornichons, caper berries, Seeded Knekkebrød, Potato Sourdough

**British Tempus Charcuterie & Cheese platter** £30 **SE, G, M, D**

Achari Spiced Salami, King Peter ham, Spiced Loin, Spiced Coppa, Blacksticks Blue, Lincolnshire Poacher, Cerney Ash Goats, Cornish Yarg, sun blush & dried tomatoes, Mediterranean olives, char grilled artichokes, Borettane onions, cornichons, caper berries, Seeded Knekkebrød, Potato Sourdough

**British and French Cheese Board** Choice of 3 £12.50, Choice of 5 £15.00 **D, G, C, SD, SE**

Lincolnshire Poacher, Cornish Yarg, Cerney Ash (Goat), Rachel (Goat),

Tête de Moine, Le Rustique Camembert

Sourdough & Knekkebrød, grapes & celery, melon preserve