

Café / Bar Menu

APERERO & BREADS – food to share with drinks

French & Norwegian Bread basket - Baguette, Sourdough & Knekkebrød - £5.50 <small>G, D, E, SE</small>	
Salted Chicken Crackling £4	Roast Chorizo , chipotle BBQ sauce £8
Nocellara Olives (VG) £6 <small>SD</small>	Smoked almonds (VG) £6 <small>SD, N</small>
Pheasant goujons - £10.50 <small>G, D, E, Korean</small> ketchup	Crisp fried squid - £12.50 Wasabi & Yuzu Sauce <small>G, D, E, M, SE, SO</small>
Giant Roasted Salted Corn £5	Grouville cockle popcorn , chilli salt, £8.25 <small>MO, SD, G, D</small>
Artichoke, chilli, lemon & chickpea whip - £9.50 <small>G, SE, C</small> Spring Crudités, seeded Knekkebrød	

~ LIGHT DISHES / FIRST COURSES ~

Grouville Oysters

- Natural, Mignonette, lemon - £2.50 per oyster MO, SD
 Florentine – Spinach & Hollandaise sauce / oyster - £3.00 per oyster MO, SD, D, E
 Maître d’Hotel – Jersey butter, garlic, fine herbs, breadcrumbs - £3.00 per oyster D, G, MO

Spring vegetable Soup – £8.25 C, SO

Vegan, changes daily - Crusty sourdough, Vegan butter or Jersey butter D

Jersey Asparagus - £12.50 E, D, M, SD

Poached Happy Hens egg, Hollandaise sauce, endive salad, Parmesan

Soupe de poisson - £12.00 D, MO, E, G, F, CR, SD, M

Classic fish soup, rouille, garlic croutons & Gruyère,

Duck confit & foie gras torchon - £12.50 D, E, G, M, N

toasted brioche, orange supreme’s, lingonberry, smoked almonds

Flaked smoked haddock - £11.50 E, G, D, F

Panko potato croquette, tartare sauce

Jersey Chancre crab - £15.00 CR, E, G, N, SE

Fennel, radish, citrus aioli, seeded Knekkebrød

Prawn & avocado cocktail - £12.50 CR, E, D, M

North Atlantic prawns, crevettes roses, avocado, crisp lettuce, spiced Marie Rose

Grouville hand-dived scallops - £3.75 per scallop D, G, MO

Confit garlic, Jersey butter, toasted sourdough

Tempura king prawns - £13.50 G, D, N, SD, SE, MO, SO

Asian slaw, sesame, soy, coriander & chilli dip

Classic smoked salmon - £13.00 F, D, G

Capers, red onion, crème fraîche, Lefse - Norwegian flatbread

Peri-peri chicken livers - £12.50 D, G, SD

Rich Cognac sauce, crispy onions, toasted sourdough **½ Pint of prawns** - £9.50 CR, D, E, M, SO

Pint of prawns - £16.50 CR, D, E, M, SO

Crevettes Roses, saffron mayonnaise, Marie Rose

~ SMØRBRØD (Scandinavian open sandwiches) ~

Greenland prawns, Happy Hens free range egg, mayo, lemon, dill £12.50 CR, D, E, M, G

Gorey smoked salmon, Happy Hens free range egg, capers, dill £12.50 D, E, F, G

Add prawns £4.50 CR, D, E, M, G

Jersey Chancre crab & smoked salmon – Citrus aioli, cucumber, radish - £19.50 CR, D, E, M, G

Jarlsberg cheese & Wiltshire ham, Dijon mustard, mayo, pickles £10.50 D, G, M

Vegan cream cheese & garlic mushrooms, sun blush tomatoes, £10.50 G

~ BAGUETTES / CROQUES ~

Rustic Baguettes £8.50 – Prosciutto, rocket & Parmesan / Wiltshire Ham & Jarlsberg cheese D, G

Croque Monsieur £11.50 SD, E, G, C, M Wiltshire ham, Jarlsberg cheese, Dijon, béchamel

Croque Madame £12.50 SD, E, G, C, M Wiltshire ham, Jarlsberg cheese, Dijon, béchamel, fried egg

Croque Monsieur Végétarien £11.50 SD, E, G, C, M Jarlsberg cheese, garlic mushrooms, sun blush tomatoes, béchamel

Add a mug of our Soup of the Day - £3.95 c, so, (VG)

~ MAINS ~

Moules Frites - Moules à la Crème or **Mouclade Frites** – Curry cream sauce £19.00 CR, D, MO,

Kjøttkaker £15.00 D, M, SD

Norwegian meatballs, rich gravy, mash, pea purée

Jersey Chancre crab & king prawn linguine - £26.00 D, G, E, CR

Gremolata, chilli, ginger & garlic

Tempura Hake & Frites £16.50 E, G, D, F

Lightly fried hake, petits pois, frites & Tartare sauce

Jersey / Wagyu Burger £19.50 G, C, SD

100% Wagyu beef burger, bacon, Jarlsberg, spicy BBQ sauce, lettuce, tomato, pickles

Frites - or upgrade to Truffle frites & Parmesan £21.00

~ SHARING PLATTERS ~

European Charcuterie Platter £25 SE, G, M

Jamon Serrano, Prosciutto Crudo, sun blush & dried tomatoes, Mediterranean olives, char grilled artichokes, Borettane onions, cornichons, caper berries, Seeded Knekkebrød, baguette

Add Three British & European Cheeses - £5.00 c, D, so.

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

SIDES

Jersey Royals, butter & mint D - £6.00 **Pommes Aligot (Cheesy whipped potatoes)** - £6.00 D

Frites £5.50 - **Truffle Frites**, Grano Padano £6.75 D - **Sweet potato fries** - £5.50

Sauté Jersey Royals confit garlic - £6 – **Jersey Asparagus** - £8.00 **Tenderstem** - £6 SD, D

Leaf spinach £6 D – **Spring vegetable** selection £6 D - **Char grilled Broccoli**, toasted seeds £6 SE

Green beans, garlic £6 - **Petits pois** - £5.50 D –

Green salad, radishes, Dijon vinaigrette - £5.50M **Daikon & carrot salad**, Wasabi & Yuzu - £6 SE, so

Kachumbari, Tomato salad, red onion, coriander & lime dressing- £6

Salade Folle French beans, sun-blush tomatoes, white truffle dressing, Gruyère D £8.50

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 GST at 5% and service. If you wish to reward the team, please feel free to do so, all gratuities will be shared equally in full