



THE
MOORINGS
HOTEL AND RESTAURANT

APERERO & BREADS – food to share with drinks

French & Norwegian bread basket - Baguette, sourdough & Knekkebrød - £5.50 **G, D, SE**

Salted chicken crackling - £4.25

Roast chorizo, chipotle BBQ sauce **M, SO, SD** - £8.00

Nocellara olives - £6.00 **(VG) SD**

Smoked almonds (VG) - £6.25 **SD, N**

Pheasant goujons - £12.50 **G, D, E**, Korean ketchup

Crisp fried squid - £12.50 Wasabi & Yuzu **G, D, E, M, SE, SO**

Giant roasted salted corn - £5.25

Grouville cockle popcorn, chilli salt - £8.25 **MO, G, D**

Artichoke, chilli, lemon & chickpea whip - £9.50 **G, SE, C**

Spring Crudités, seeded Knekkebrød

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 **CR, G, N, SD, SE, SO**

Daikon & carrot salad, Wasabi & Yuzu

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

PLAT DU JOUR

£15 Daily Lunch special available Wednesday to Saturday lunchtime

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

MEAT & CHARGRILLS

Côte de Boeuf - Aberdeen Angus – approximately 1.2kg - £90

Grilled Jersey cherry vine tomatoes, Jersey asparagus, field mushrooms, Pommes Aligot, frites & 2 sauces of your choice c, E, D

“Rib-eye” Aberdeen Angus D - 240g - £32

Frites or Pommes Aligot & 1 sauce of your choice

Sauces - Madagascan peppercorn D, SD, C / Béarnaise D, E, SD, C /

“Maitre d’Hotel” Garlic & herb Jersey butter D, / Truffle Hollandaise D, E, SD, C SD

Moorings Surf ‘n’ Turf - add **Grouville hand dived scallops** D, MO - £3.25 per scallop

Biefstuk - 200g - £39.50 beef fillet, mushrooms & cognac sauce, potato croquettes c, G, E, D

English best end lamb cutlets - £22.50 D, SD Tenderstem broccoli, Chimichurri

Kjøttkaker – £15.00 c, D, SD Norwegian beef & pork meatballs, rich gravy, pea purée, mash

Wild pheasant schnitzel - £18.50 D, E, G, SD

Wild pheasant schnitzel Holstein - £19.95 Fried Happy Hens egg & anchovy D, E, F, G, SD

Green beans, sauté potatoes, caper & lemon butter sauce

FISH & SEAFOOD

Line caught catch of the day 180g - £32.00 D, G, F – Local fish whenever possible.

Hollandaise Grilled line caught fillet, pea purée, samphire & Hollandaise sauce E, D

Or **Nature** - Grilled line caught fillet, pea purée, samphire & charred lemon to squeeze

Jersey Chancre crab & king prawn linguine - £26 D, G, E, CR

Gremolata, chilli, ginger & garlic

Moules Frites - £19.50 D, CR Mussels, white wine, Jersey cream, shallots, parsley

Mouclade Frites - £19.50 D, CR, Mussels, white wine, curry, Jersey cream, shallots, parsley

Malaysian coconut seafood curry - £28.50 F, CR

Seared scallops, grilled king prawn & catch of the day, mange tout peas, red peppers

Jasmine rice, Kachumbari, flatbread

Coronation Lobster - Half £35 - **Whole** £68 CR, D, E, MO, M, SO

Wilted spinach, Dijon mustard, Hollandaise & Parmesan, summer salad & Jersey Royals

VEGAN

Roast Shawarma cauliflower steak & king oyster mushroom - £19.50 (VG) SD, C, SE

Spiced avocado, coriander & garlic sauce, Pomegranate, herb dressing & chapati flatbread

Spiced tofu coconut curry - £18.50

Red pepper, spinach, broccoli, mange tout peas, coconut, Jasmine rice & chapati flatbread

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

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