

Café / Bar Menu

APERIO & BREADS – food to share with drinks

French & Norwegian bread basket - Baguette, sourdough & Knekkebrød - £5.50 G, D, SE	
Salted or Habañero chicken crackling - £6.00	Roast chorizo , chipotle BBQ sauce M, SO, SD - £8.50
Nocellara olives - £6.00 (VG) SD	Smoked almonds (VG) - £6.50 SD, N
Padron peppers - £8.50 (VG)	Crisp fried squid - £14.50 Wasabi & Yuzu G, D, E, M, SE, SO
Giant roasted salted corn - £6.00	Grouville cockle popcorn , chilli salt - £10.50 MO, G, D
Artichoke, chilli, lemon & chickpea whip - £13.50 G, SE, C Spring Crudités, seeded Knekkebrød	

FIRST COURSES

Grouville Oysters

Natural, Mignonette, lemon - £2.65 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**

Summer vegetable soup – £9.50 **C, SO**

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

Charentais melon & Icelandic prawns or Serrano ham - £14.50 **E, CR, M, SD**

French Charentais Melon

Soupe de poisson - £13.50 **D, MO, E, G, F, CR, SD, M**

Classic fish soup, rouille, garlic croutons & Gruyère

Rustic Country Pork Terrine - £12.50 **D, E, G, M, N**

Apple chutney, cornichons, toasted sourdough

Burrata & carciofi alla romana - £14.50 **D, N**

Jersey Heritage tomatoes, marinated artichokes, rocket, basil pesto

Add Serrano ham - £4.50

Jersey Chancre crab - £17.50 **CR, E, G, N, SE**

Fennel, radish, citrus aioli, seeded Knekkebrød

Prawn & avocado cocktail - £14.50 **CR, E, D, M**

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

Grouville hand-dived scallops - £3.95 per scallop **D, G, MO**

Confit garlic, Jersey butter, toasted sourdough

Tempura king prawns - £14.50 **CR, G, N, SD, SE, SO**

Daikon & carrot salad, Wasabi & Yuzu

Classic smoked salmon - £13.50 **F, D, G**

Capers, red onion, crème fraîche, flatbread

Peri-peri chicken livers - £13.50 **D, G, SD**

Rich Cognac sauce, crispy onions, toasted sourdough

Pint of prawns - £16.50 **CR, D, E, M, SO** or ½ Pint of prawns - £9.50 **CR, D, E, M, SO**

Crevettes Roses, saffron mayo, Marie Rose

~ SMØRBRØD (Scandinavian open sandwiches) ~

Greenland prawns, Happy Hens free range egg, mayo, lemon, dill £13.50 CR, D, E, M, G

Gorey smoked salmon, Happy Hens free range egg, capers, dill £13.50 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 £12.50 D, G, M

Vegan cream cheese & garlic mushrooms, sun blush tomatoes, £12.50 G

~ BAGUETTES / CROQUES ~

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

Croque Monsieur £12.50 SD, E, G, C, M Wiltshire ham, Jarlsberg cheese, Dijon, béchamel

Croque Madame £13.50 SD, E, G, C, M Wiltshire ham, Jarlsberg cheese, Dijon, béchamel, fried egg

Croque Monsieur Végétarien £12.50 SD, E, G, C, M Jarlsberg cheese, garlic mushrooms, spinach, sun blush tomatoes, béchamel

Add a mug of our Soup of the Day - £4.50 c, so, (VG)

~ MAINS ~

Moules Frites - Moules à la Crème or **Mouclade Frites** – Curry cream sauce £19.50 CR, D, MO,

Kjøttkaker £17.50 D, M, SD

Norwegian meatballs, rich gravy, mash, pea purée

Jersey Chancre crab & king prawn linguine - £32.50 D, G, E, CR

Gremolata, chilli, ginger & garlic

Tempura Hake & Frites £18.50 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 ~

Antipasti Platter £28 SE, D, G, M

Serrano ham, mini Grignots saucisson, Borettane onions, cornichons, caper berries, Burrata, Heritage & sun blush tomatoes, artichokes alla romana, Nocellara olives, Knekkebrød & baguette

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

British and French Cheese Board Choice of 3 £14.50, Choice of 5 £19.00 D, G, C, SD, SE

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

Tête de Moine, Le Rustique Camembert

Sourdough & Knekkebrød, grapes & celery

SIDES

New potatoes, 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 new potatoes confit garlic - £6.50 – **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