



THE
MOORINGS
HOTEL AND RESTAURANT

Delicious Dine-Out Festival

Tel: 853633 – reservations@themooringshotel.com

Jersey Oyster Happy Hour

5.00pm - 6.00pm – 7 days a week

Freshly shucked Jersey Oysters from the Royal Bay of Grouville - direct from the sea to your table...

Natural, Mignonette dressing or grilled with Jersey Seaweed butter

3 Jersey Oysters & a Sea Level London Dry Gin Martini - Dirty or Lemon twist - £15.00

3 Jersey Oysters & a 175ml glass of Muscadet sur Lie, Cassemichère - £10

3 Jersey Oysters & a 125ml glass of Champagne Joseph Perrier "Cuvée Royale" Brut - £15

6 Jersey Oysters free with a bottle of Champagne Joseph Perrier, "Cuvée Royale" Brut - £70

Jersey Oysters - £1 a pop with any drink

In addition... Free! Every Friday @ 17:15 from 13th October in the Bar/Café

Enjoy delicious local Oysters & seaweed accompanied by interesting local stories about them.

During the Deliciously Dine Out Festival Trudie from Jersey Walk Adventures will garnish the culinary delight with some fascinating stories about oysters and seaweed. She'll take you on a virtual walk to experience the beach where oysters and algae have been harvested for thousands of years.

Jersey Apéro

Jersey Bloomin' Onion Flower, - £10.50

Sriracha dust, Blanc Pignon Greek Yoghurt, Jersey chilli and cucumber dip

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



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Gorey Cocktail

Sea Level London Dry Gin Martini - Dirty or Lemon twist - £15.00

Delicious Dine-out

Menu

£30 for 2 courses

£35 for 3 courses

Tuesday - Saturday Lunch 12.00 – 15:00

Tuesday - Thursday Dinner 18:00 – 20:30

Crispy Fried Happy Hens Egg - D, E, M, SD

Jersey Purple sprouting broccoli, Hollandaise, endive salad, Parmesan

Chris Gould's Hand dived scallops - D, E, MO, SD

Jersey leek purée, foraged Jersey seaweed & garlic butter

Jersey Celeriac & Truffle cream Soup

Crusty sourdough, Jersey butter D, G

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Blanc Pignon Jersey/Wagyu Steak haché au poivre - D, M, SD

Madagascan Pepper sauce & frites

Jersey Lobster Spaghetti - CR, G, SD

Jersey cherry tomato, lobster sauce, red chilli, parsley, basil

Roast Jersey Cauliflower - (VG) SD, C, SE, N

Sriracha dust, Jersey red pepper Romesco sauce with almonds

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Blanc Pignon Gelato - D

Vanilla, Pistachio, Salted Caramel, Garden Mint, Coffee, Mint Leaves with Choc Chip, Strawberry, Jersey Black Butter, Ginger, Coconut – Choice of 2

Jersey Panna Cotta - D

Madagascan vanilla, Raspberry compôte

Jersey Cream & Strawberry Shortbread - D, G

Strawberry sauce

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