



THE
MOORINGS
HOTEL AND RESTAURANT

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** - £10.50

Castellino green olives with garlic - £6.00 (VG)**SD**

Smoked almonds (VG) - £6.50 **SD, N**

Patatas Bravas, Nduja & tomato sauce, Allioli -
£9.50 **SD, E,**

Crisp fried squid - £13.50 Wasabi & Yuzu dipping
SAUCE **G, D, E, M, SE**

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 - £3.00 per oyster **MO, SD, D, E**

Maître d’Hotel – Jersey butter, garlic, fine herbs, breadcrumbs - £3.00 per oyster **D, G, MO**

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

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

Crispy fried Happy Hens egg - £12.50 **D, E, M, SD**

Jersey Purple sprouting broccoli, Hollandaise, endive salad, Parmesan

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

Classic fish soup, rouille, garlic croutons & Gruyère

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

Jersey Heritage tomatoes, marinated artichokes, rocket, basil pesto

Add Serrano ham - £4.50

Pâté de Campagne - £12.50 **D, E, G, M, N**

Rustic pork terrine with pistachios and Madagascan green peppercorns
cornichons, apple chutney & toasted sourdough

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 - £4.50 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, Norwegian flatbread

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

Rich Cognac sauce, crispy onions, toasted sourdough

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**

Aged "Rib-eye" **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** - £4.50 per scallop

Aged Beef fillet - 200g - £39.50 Wild mushroom cream sauce, Dauphinoise **c, G, E, D**

Jersey/Wagyu Steak haché au poivre - £18.50 – Madagascan pepper sauce, frites

Grilled venison loin, Norwegian inspired venison & wild mushroom casserole - £34.00 **D, M**
creamy mash, braised red cabbage, Lingonberry sauce

Kjøttkaker – £17.50 **c, D, G, SD** Norwegian beef & pork meatballs, rich gravy, pea purée, mash

Wild pheasant schnitzel - £24.50 **D, E, G, SD** or **Holstein-** £26.50 Fried egg & anchovy **D, E, F, G, SD**
Green beans, sauté potatoes, caper & lemon butter sauce

FISH & SEAFOOD

Line caught catch of the day 180g - £33.50 **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 - £32.50 **D, G, E, CR**

Gremolata, chilli, ginger & garlic

Jersey Lobster Spaghetti – £35.00 **D, CR, G, SD**

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

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 Fruits de Mer curry - £31.50 **F, CR, G**

Catch of the day, seared scallops, grilled king prawn, mussels & mange tout peas, red peppers, Jasmine rice, Kachumbari, flatbread

VEGAN

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

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

Spiced tofu coconut curry - £18.50

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

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 – **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 - £5.50 **M** **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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