



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

Gordal piquante olives - £6.50 **(VG), SD**

Maddie's Escargots - £8.50 **G, M, SD, N**

Patatas Bravas, Sobrasada, chipotle & tomato sauce, Alioli - £8.50 **SD, E**

6 snails, garlic, parlsey & shallot butter, baguette

Crisp baby squid - £13.50 Asian slaw, Wasabi & Yuzu dipping sauce **D, E, M, SE**

Giant roasted salted corn - £6.00

Grouville cockle popcorn chilli salt - £8.50 **MO, G, D**

Artichoke, chilli. lemon & chickpea whip - £13.50 **G, SE, C**

Spring Crudités, seeded Knekkebrød

FIRST COURSES

Oysters No.2, from the Royal Bay of Grouville

Natural - Mignonette, lemon - £2.75 per oyster **MO, SD**

Granita - Maddie's Fennel Aquavit & Cucumber Granita - £3.25 **MO, SD**

Florentine – Spinach & Hollandaise - £3.25 **MO, SD**

Crisp fried – Herb tartare sauce - £3.25 **MO, E, SD**

Maître d'Hotel – Jersey butter, shallots garlic, fine herbs, panko crumbs - £3.25 **D, G, MO**

Chilled Gazpacho & Herb Croutons - £9.50 **G, SD**

Jersey Heritage tomato, cucumber, green pepper, onion, virgin olive oil & sherry vinegar

Poached Asparagus & Crispy fried Happy Hen's Egg - £14.50 **D, E, M, SD**

Truffle Hollandaise, Parmesan crisp - **add Iberico Ham** £5.50

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

Classic fish soup, rouille, garlic croutons & Gruyère

Burrata - £14.50 **D, N**

Jersey cherry tomatoes, figs, basil ice cream, olive crumb **add Iberico Ham** - £5.50

Jersey Chancre crab - £17.50 **CR, E, G, N, SE** Fennel, radish, citrus aioli, seeded knekkebrød

Prawn & avocado Tian – Small £13.50 – Large £19.50 **CR, E, D, M, SD**

North Atlantic prawns, spiced Marie Rose, avocado, crevettes roses, Bloody Mary sauce

Grouville hand-dived scallops - £16.50 **D, MO**

Cauliflower purée, blood orange, roast quinoa

Goong Sarong - £15.50 **CR, G, N, SD, SE, SO**

Vermicelli rice noodle fried king prawns, shredded daikon & carrot, Nam jim sauce

Classic smoked salmon - £14.50 **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

SALADS

Tuna Tataki Niçoise – £24.50 **F, M, SE, SD**

Seared sesame crusted rare tuna, baby gem, Jersey asparagus, Jersey Royals, Heritage tomatoes, Happy Hens Egg, black olives, Dijon mustard vinaigrette

Summer Ancient Grains Salad - £17.50 **(VG), SD**

Quinoa, bulgur wheat, pearl barley, char grilled baby gem & artichokes, avocado, salad onions, baby San Marzano tomatoes, lemon, herb and olive oil dressing

Add **Smoked Salmon** £8.50 - Add **Tuna Tataki** £8.50 - Add **Iberico Ham** £8.50

MEAT & CHARGRILLS

Aged Irish Rib eye - 240g - £32 Frites, Jersey Royals or Pommes Aligot & one sauce

Sauces - Madagascan peppercorn **D, SD, C** / Béarnaise **D, E, SD, C** / Blue cheese /

“Café de Paris butter” Garlic & herb Jersey butter **D, F** / Truffle Hollandaise **D, E, SD, SD**

Moorings Surf 'n' Turf - add **Grouville hand dived scallops** **D, MO** - £5.50 per scallop

Kjøttkaker – £18.50 **C, D, F, G, M, SD** Norwegian beef & pork meatballs, rich onion gravy, pea purée, creamy mash

Confit Duck - £24.50 **D, SD**

Crisp potato skin, celeriac purée, Heritage carrots, Cointreau jus

Roast corn fed chicken supreme & morels - £29.50 **D, M**

Potato croquette, caramelized shallots, wild mushroom sauce

Iberico Pork Secreto (served medium rare) - £32 **C, F, N, D, SD**

Potato terrine, chestnut purée, braised heritage carrots, caramelised figs, sherry reduction

Jersey / Wagyu Beef Burger - £19.95 **D, G, C, SD**

Smoked, bacon, Lincolnshire Poacher cheese, spiced smoky BBQ sauce, truffle mayo, cos lettuce, tomato, pickles & Frites or upgrade to Truffle frites & Parmesan £21.50

FISH & SEAFOOD

Daily fish special please ask a member of the team, locally caught whenever possible

Tempura Hake & Frites - £19.95 **E, G, D, F**

Lightly fried hake, petits pois, frites & chunky Tartare sauce

Line caught catch of the day 180g - £33.50 **D, F** – Local fish whenever possible.

Grilled fillet, leaf spinach, samphire & charred lemon - **Natural or Hollandaise** **E, D**

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

Chilli, ginger & garlic, cherry tomatoes, rocket leaves, Grana Padano & Gremolata

Moules Frites - £19.95 **D, CR** White wine, Fennel Aquavit, Jersey cream, shallots, parsley

Catalan Shellfish Rice - £32.50 **CR, E, G, M, SD**

Pan braised bomba rice, octopus, baby squid, seared Jersey scallops, grilled king prawn, mussels, smoked shellfish sauce, alioli

VEGAN / VEGETARIAN

Crispy Polenta Cake - £19.50 **(VG) E, D, SD** – Add poached egg £1.50

Wilted Jersey asparagus, spinach, heritage carrots, beetroot sauce

Mushroom Pacheri Pasta - £18.50 **(VG) G, SD**

Mushroom ragout, creamy tomato sauce, Prosociano cheeze

SIDES

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

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

Sauté Jersey Royals, confit garlic - £6 – **Poached Asparagus** £6.50 **SD, D**

Leaf spinach £6 **D** – **Summer 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 **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.

All prices are fully inclusive of service & GST at 5%

If you wish to reward the team, please feel free do so, all gratuities will be shared equally in full