



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

Gordal piquante olives - £6.50 (VG), SD

Zucchini Fritti, Aleppo chilli, Blanc Pignon

Yoghurt & cucumber tzatziki - £8.50 SD, D

Roast chorizo, chipotle BBQ dip M, SO, SD £10.50

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

Zhoug, crudités, seeded Knekkebrød

Smoked almonds - £6.00_N or **Roasted corn** - £6.00

Salt & pepper Octopus, chipotle aioli D, MO £11.50

Maddie's Escargots - £9.50 D, G, M, SD,

6 snails, garlic, parsley & shallot butter, baguette

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

Grouville hand-dived scallop - £5.50 each D, G, MO

garlic & parsley & shallot butter, sourdough toast

Jersey Royal Bay Oysters - No.2

Natural - Mignonette, lemon - £2.85 per oyster MO, SD

Florentine – Spinach & Hollandaise - £3.35 D, MO, SD

Crisp fried – Herb tartare sauce - £3.35 MO, E, G, SD

Maître d'Hotel – Jersey butter, shallots garlic, fine herbs, panko crumbs - £3.35 D, G, MO

FIRST COURSES

Warming Spring Vegetable Soup – £9.50 C, SO

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

Herb gnocchi - £12.50 D, E, G, M, SD (VG on request)

Wilted Spinach, confit garlic, creamy red pesto, Parmesan crisp

Seared beef Carpaccio - £15.50 C, E, M, SD

Truffle cream, rocket, Parmesan

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

Classic fish soup, rouille, garlic croutons & Gruyère

Jersey Asparagus - £13.50 F, SD, M, SO

Crisp poached egg, tarragon hollandaise, saffron tapioca crisp

Jersey chancre crab - £17.50 CR, E, G, N, SE

Hand-picked crab, shaved fennel, radish, citrus aioli, seeded knekkebrød

Ecréhous hand dived scallops - £17.50 D, G, M, MO

Puy lentils, watercress purée & Speck

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

Greenland prawns, avocado, crevettes roses – Add a shot of **Spiced Bloody Mary** - £2.50

Salt & pepper fruits de mer - £17.50 CR, F, G, MO, N, SD, SE, SO

Crispy fried Jersey octopus, king prawn, baby squid & Jersey oyster, chilli & ginger sauce

Smokin' Brothers smoked salmon - £15.50 F, D, G

Whipped lemon Jersey yoghurt, dill pickled cucumber, Lefse - Norwegian flatbread

Peri-peri chicken livers - £14.50 D, G, SD

Rich Cognac sauce, crispy onions, toasted sourdough

FROM THE EARTH

Roast Celeriac Steak - £21.50 SE, N, SD - **Add a poached egg** £1.50 E

Puy lentil ragout, Romanesco, smoked almond velouté, truffle emulsion

Mushroom pacheri pasta - £18.50 (VG) G, SD, SO

Fable pulled mushrooms, creamy tomato sauce, Prosciutto cheese

MEAT & GRILLS

6 Week Dry Aged Jersey Angus Steak

Minute Steak 140gm - £19.50

Thick Cut Sirloin - 280gm - £36.00

Fillet - 200gm - £39.50

Frites, Pommes Aligot or Jersey Royals & one sauce

Sauces - Madagascan peppercorn **D, SD, C** / Béarnaise **D, E, SD, C** / Wild Mushroom sauce / "Café de Paris butter" Garlic & herb Jersey butter **D, F** / Truffle Hollandaise **D, E, SD**

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

Very limited butchers special cuts according to availability

Jersey beef steak haché au poivre – £19.95 **D, M, SD** add fried egg £1.50

Crisp fried onion rings, Madagascan Pepper & Jersey cream sauce & frites

Kjøttkaker – £19.95 **C, D, F, G, M, SD**

Norwegian beef & pork meatballs, rich onion gravy, pea purée, creamy mash

Duck Confit – £26.50 **C, G, SD**

Three Oaks Vineries aubergine, red pepper & courgette caponata, fried capers, Port wine sauce

Roast corn fed chicken suprême & morels - £29.50 **C, D, G, SD**

Potato croquette, caramelized shallots, wild mushroom sauce

Seared calves liver & bacon - £28.50 **C, D, SD**

Creamy mash, cavolo nero, melted Roscoff onions, red wine sauce

Herb & garlic crusted Panigot Farm Jersey lamb - £32.50 **C, D, F, G, SD**

Best end cutlets, 6 hour slow braised shoulder, crisp potato terrine, roast carrot purée, green beans, grilled shallots, rosemary jus

FROM THE SEA

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

Line caught catch of the day - £33.50 **Natural F** or **Hollandaise E, F, D**

Grilled fillet, braised leeks, leaf spinach, samphire & charred lemon

Jersey Lobster & prawn salad ½ £35 Whole £70 **D, E, M, CR, SD**

Garden salad, radishes, Jersey Royals, saffron mayonnaise

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

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

The Moorings Coquilles Saint-Jacques – Small £17.50 – Large £34 **D, G, M, MO, SD**

Hand dived Ecréhous scallops, wilted spinach, Loire Valley Crémant, leek & tarragon fondue

Char grilled Jersey octopus - £32.50 **CR, E, G, M, SD**

Warm Jersey Royal salad, confit tomatoes, courgette, Aleppo chilli butter

Tempura hake & frites - £22.50 **E, G, F, M**

Lightly fried hake, petits pois, pea & mint purée, frites & chunky Tartare sauce

Moules frites - £19.95 **D, CR, SD** White wine, Jersey cream, shallots, parsley - Frites or Baguette

SIDES

Jersey Royals, Jersey butter & mint **D** - £6.00 - **Sauté Jersey Royals** confit garlic - £6.50

Pommes aligot - £6.50 **D** **Crisp potato mille feuille** - £6.50

Frites £5.50 - **Truffle frites**, Grana Padano £6.75 **D** - **Sweet potato frites** - £6.50

Crisp fried Roscoff onion rings - £6 **Steamed Jersey asparagus** - £6.50 **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** **Cos lettuce**, radishes, Dijon vinaigrette - £6.50 **M, 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 to do so, all gratuities will be shared equally in full