



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, G, SD

**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** - £6.00N 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 Autumn Vegetable Soup** – £9.50 C, SO

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

**Choux farçis** - £13.50 D, E, G, M, SD

Savoy cabbage, roast garlic wild rice, harvest vegetables, cèpes jus

**Seared aged Jersey / Angus beef carpaccio** - £15.50 C, E, M, SD

Truffle cream, rocket, mushroom carpaccio, Pecorino

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

Fish soup, rouille, garlic croutons & Gruyère

**Wild mushroom toast** - £13.50 SD, E, G, M, SD

Gherkins, parsley, shallots, Dijon mustard, confit hens yolk, toasted focaccia

**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, MO

Roast parsnip purée, Speck crisp, Champagne & chive beurre blanc

**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 C, F

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

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

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

Compressed cucumber, horseradish crème fraîche, pickled shallots, dill oil – Lefse flatbread

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

Rich Cognac sauce, crispy onions, toasted focaccia

**FROM THE EARTH**

**Roast pumpkin & barley risotto** - £21.50 (VG) SE, N, SD

grilled radicchio, sage oil

**Pici cacio e pepe** - £16.50 G, E, D - Add **Sauté wild mushrooms** - £3.50

Homemade pasta, 24 month aged Parmigiano-Regiano, black pepper, oregano

## 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** / Wild Mushroom sauce **D, C** /  
Bone marrow butter **D, M** / Garlic & herb Jersey butter **D** / Truffle Hollandaise **D, E, SD**

**Côte de Bœuf** - £95.00 2 sauces, grilled vine tomatoes, frites & onion rings,

**Surf 'n' Turf** - Add **Ecréhous hand dived scallop** - £5.50 per scallop – King Prawn **CR** - £5.00 **D, MO**

**Jersey beef steak haché au poivre** – £19.95 **D, C, G, SD** add fried egg £1.50 **E**  
Crisp fried onion rings, Madagascan Pepper & Jersey cream sauce & frites

**Kjøttkaker** – £19.95 **C, D, E, G, SD**

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

**Duck confit** – £28.50 **C, SD**

Crispy polenta cake, crushed parsnips, baby carrots, balsamic roast figs, Port wine sauce

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

Celeriac croquette, baby leeks, caramelized onion purée, sautéed wild mushrooms, chicken jus

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

Smoked pomme purée, cavolo nero, melted Roscoff onions, red wine sauce

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

Best end cutlets, 6 hour slow braised shoulder bonbon, crisp potato mille feuille, roast carrot purée, grilled hispi cabbage, 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, SD**

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

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

Chilli, ginger & garlic, cherry tomatoes, rocket leaves, Parmigiano-Regiano & Gremolata

**Fennel Risotto Nero** - £35.00 **D, MO, F, E, CR, SD**

Saffron & chilli squid, seared catch of the day, mussels, saffron aioli

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

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

**Moules frites** **D, MO, SD** - £19.95 White wine, Jersey cream, shallots, parsley -

**Coconut lemongrass mussels** **F, MO** - £19.95 Thai red curry, kaffir, galangal, shallots

Frites or Baguette **G**

**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 **E, G, M, SD**

Potato mousseline, grilled artichokes, confit tomatoes, toasted pine nuts, Zhoug, fennel ash

## SIDES

**New potatoes**, Jersey butter & mint **D** - £6.00 - **Sauté new potatoes** confit garlic - £6.50

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

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

**Crisp fried Roscoff onion rings** - £6 **Leaf spinach** £6 **D**

**Autumn vegetable selection** **D** £6 - **Grilled Hispi cabbage, hazelnut & chilli butter** **N, D** - £6.00

**D** **Char grilled broccoli**, toasted seeds £6 **SE** **Green beans**, garlic £6

**Petits pois** - £5.50 **D** **Garden salad**, 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