



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 Piri Piri Posh Pig 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 - £6.00 N or **Roasted corn** - £6.00

Salt & pepper Octopus, chipotle aïoli 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

Crown Prince Pumpkin Arancini £10.50 SD, G, N

Walnut cream, crispy sage

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 aïoli, 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