



Fireside Prix Fixe Menu

£32.50 for 2 courses - £38.50 for 3 courses

Monday - Saturday Lunch 12.00 – 14.30 & Dinner 18:00 – 20:30

Wild mushroom toast **SD, E, G, M, SO**

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

Warming Winter Vegetable Soup **c, so**

Vegan, changes daily - Crusty sourdough **G** Vegan butter or Jersey butter **D MO, E, M, SD,**

Maddie's Escargots **D, G, M, SD,**

6 snails, garlic, parsley & shallot butter, baguette

Smokin Brothers Smoked Salmon **M, D, SD**

Potato rösti, crème fraîche, pickled red onion, caper berries

Chris Gould's hand dived Écrehous scallops **- D, MO, SD**

Roast parsnip purée, beetroot crisps, Champagne & chive butter sauce
(£4.50 supplement)

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48-Hour Braised Jersey / Angus Short Rib **- c, D, SD**

Smoked pomme purée, charred baby leeks, red wine jus, and horseradish snow

Moorings Bouillabaisse **- MO, F, C, G, E, D**

Red mullet, mussels, baby squid, Jersey potatoes, saffron aioli, croutons flat leaf parsley

King Oyster Mushroom **- (VG), SE, SD**

Crispy Truffle Polenta, cannellini bean velouté, pickled shallots, herb oil (VG)

Confit Duck Leg **c, SD**

Crushed roast parsnips, balsamic baby carrots, Port wine sauce

Herb & garlic crusted Panigot Farm Jersey lamb **- 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 (£8.50 supplement)

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Blanc Pignon Gelato **- D**

Vanilla, Pistachio, Salted Caramel, Garden Mint, Mint Leaves with Choc Chip, Hazelnut, Jersey Black Butter, Ginger, Coconut – Choice of 2

Dulce de Tres Leches – Caramel sponge, Blanc Pignon vanilla gelato **E, G, D**

Apple crumble – Vanilla gelato, saffron sauce (VG)

British and French cheese selection Choice of 4 **D, G, C, SE, N**

Lincolnshire Poacher, Tête de Moine, Camembert Le Rustique, Rachel Goat's, Tartufo Truffle Gouda, Cumin Gouda, Comté Prestige – 18 months, Blacksticks Blue – Sourdough, Knekkebrød, grapes & celery (£6.50 supplement)

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