



THE
MOORINGS
HOTEL AND RESTAURANT

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

Jersey Aubergine Parmigiana **G, D, SD**

Three Oaks San Marzano tomato & capsicum salsa, basil EVOO, Parmigiano Reggiano

Warming Spring 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 **F, G, D, SD**

Pickled Jersey asparagus, dill cream, pickled shallots, herb oil, lefse flatbread

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

Potato mousseline, speck crisp, blood orange, Champagne & chive beurre blanc
(£4.50 supplement)

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Deville Jersey lamb kidneys **C, D, SD**

Spiced grain mustard & brandy sauce, fried shallot rings, grilled focaccia

Pan fried hake **F, C, D**

Sweet potato purée, preserved lemon, Champagne beurre blanc

Sauté wild mushrooms **(VG), SE, SD**

Crispy Truffle Polenta, cannellini bean velouté, Jersey asparagus, pickled shallots, basil oil

Jersey Steak Haché au poivre **C, D, G, SD**

Crisp fried onions, Madagascan pepper & Jersey cream sauce

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

Best end cutlets, 6 hour slow braised shoulder bonbon, dauphinoise potatoes, heritage carrots, rosemary & redcurrant jus (£8.50 supplement)

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Moorings Gelato **D**

Vanilla, Pistachio, Salted Caramel, Hazelnut, Jersey Black Butter,

Moorings Sorbets Raspberry, Strawberry, Mango & passion fruit, Lemon, Açai - Choice of 2

Dulce de Tres Leches – Caramel sponge, Moorings 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