



THE
MOORINGS
HOTEL AND RESTAURANT

APERIO & BREADS – food to share with drinks

French & Norwegian bread basket - Baguette, pumpkin seed bread, sourdough & knekkebrød, - £6.00 G, D, SE

Salted Posh Pig crackling - £6.00

Smoked almonds - £6.50 N

Gordal piquante olives - £6.50 (VG), SD

Giant roasted corn - £6.00

Comté Gougères, Cantabrian anchovy
£12.50 F, D, G, E

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

6 snails, garlic, parsley & shallot butter, baguette

Zucchini Fritti, Aleppo chilli, Jersey Yoghurt & cucumber tzatziki - £9.00 SD, D, G, SD

Ecréhous dived scallop - £5.50 each garlic, parsley & shallot butter, sourdough toast D, G, MO

Salt & pepper octopus, chipotle aioli E, MO £12.50

Gambas al ajillo, garlic & chilli EVOO - £14.50 CR

Artichoke, chilli & chickpea whip - £12.50 G, SE, C **Zhoug, crudités, seeded Knekkebrød**

Jersey Royal Bay Oysters - No.2

Natural - Mignonette, lemon - £2.95 per oyster MO, SD

Florentine – Spinach & Hollandaise - £3.50 D, MO, SD

Crisp fried – Herb tartare sauce - £3.50 MO, E, G, SD

Maître d'Hotel – Jersey butter, shallots garlic, fine herbs, panko crumbs - £3.50 D, G, MO

FIRST COURSES

Warming Spring Vegetable Soup – £9.50 C, SO

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

Jersey Aubergine Parmigiana £13.75 G, D, SD,

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

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

Truffle cream, rocket, mushroom carpaccio, Pecorino

Soupe de poisson - £13.75 D, MO, E, G, F, CR, SD, M

Fish soup, rouille, garlic croutons & Gruyère

Jersey Asparagus - £13.75 D, E, G, SD,

Taleggio fritter, lemon hollandaise

Jersey chancre crab - £17.95 CR, E, G, N, SE

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

Ecréhous hand dived scallops - £17.95 D, MO, SD

Potato mousseline, speck crisp, blood orange, Champagne & chive beurre blanc

Prawn & avocado tian – Small £13.95 – Large £19.95 CR, E, D, M, SD

Greenland prawns, avocado, crevettes roses – Add a shot of **Spiced Bloody Mary** - £2.95 C, F

Salt & pepper fruits de mer - £18.50 CR, MO, SD, SE, SO, G

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

Smokin' Brothers smoked salmon - £16.50 F, D, G, SD

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

Peri-peri chicken livers - £14.95 D, G, SD

Rich Cognac sauce, crispy onions, toasted focaccia

FROM THE EARTH

Sauté wild mushrooms - £21.50 (VG) SE, N, SD

Crispy truffle polenta, cannellini bean velouté, Jersey asparagus, pickled shallots, basil oil - £21.50

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

Homemade pasta, 24 month aged Parmigiano Reggiano, black pepper, oregano

MEAT & GRILLS

6 Week Dry Aged Jersey Angus Steak

Minute Steak 140gm - £20.00 - Thick Cut Sirloin or Ribeye- 280gm - £36.50

Fillet - 200gm - £42.50

Frites, Pommes Aligot or Jersey Royals & one sauce

Sauces - Madagascan peppercorn **D, SD, C** / Béarnaise **D, E, SD** / Wild mushroom sauce **D, C, SD** /

Bone marrow butter **D, M, SD** / 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** **MO** - £5.50 or **Grilled Tiger Prawn** **CR** - £6.50 **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, SD**

Norwegian beef & pork meatballs, Bordelaise sauce, pea purée, creamy mash

Crisp Duck confit – £28.50 **C, D, SD**

Potato rösti, charred hispi cabbage, baby carrots, pickled blueberries, Port wine sauce

Deville Jersey lamb kidneys - £24.50 **C, D, G, MO, SD**

spiced grain mustard and brandy sauce, fried shallot rings, grilled focaccia

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

Cèpes croquette, caramelized onion purée, charred corn riblets, truffle chicken jus

Herb & garlic crusted Panigot Farm Jersey lamb - £34.50 **C, D, E, G, SD**

Best end cutlets, 6 hour slow braised shoulder bonbon, dauphinoise potatoes, heritage carrots, rosemary & redcurrant 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 linguine & grilled Tiger prawn- £32.50 **D, G, E, CR, SD**

Chilli, ginger & garlic, cherry tomatoes, rocket leaves, Parmigiano Reggiano & gremolata

Catalan Seafood Rice - £35.00 **C, MO, F, E, CR, SD**

Monkfish, baby squid, grilled tiger prawn, 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** - £21.50 White wine, Jersey cream, shallots, & parsley

Coconut lemongrass mussels **F, MO** - £21.50 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, MO, SD**

Jersey Royal & basil salad, pickled fennel, confit Flavorino tomatoes, Aleppo butter

SIDES

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

Pommes aligot - £6.50 **D** **Pommes Dauphinoise** - £6.50 **D, G**

Frites £6.00 - **Truffle frites**, Grano Padano £7.00 **D** - **Sweet potato frites** - £6.50

Crisp fried Roscoff onion rings **G** - £6 **Leaf spinach** £6.50 **D**

Steamed Garden vegetables **D** £6.50 - **Grilled Hispi cabbage, hazelnut & chilli butter** **N, D** - £6.00

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