



THE  
**MOORINGS**  
HOTEL AND RESTAURANT

**APERIO & BREADS – food to share with drinks**

**European bread basket** – Baguette a l'ancienne, sourdough grissini, pumpkin seed bread, knekkebrød, - £6.00 G, D, SE Add Gordal piquante tapenade - £3.95

**Salted Posh Pig crackling** - £6.00

**Smoked almonds** - £6.50 N

**Gordal piquante olives** - £6.50 (VG), SD, C

**Giant roasted corn** - £6.00

**Sourdough grissini**, Gordal piquante tapenade  
£7.50 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 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

**Jersey Royal Bay Oysters - No.2**

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

Grilled - Florentine, Spinach & Hollandaise - £3.50 D, E, MO, SD

Grilled - Curry butter, spring onions - D, MO, SD

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

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

**FIRST COURSES**

**Gazpacho** – £10.50 G, SD

Chilled Three Oaks San Marzano tomato, cucumber, onion & green capsicum soup  
Add **Dressed Jersey Chancre crab** - £9.50 CR

**Jersey Aubergine Parmigiana** £13.75 G, D, SD,

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

**Burrata la Baronia** - £19.50 D, C, G, SD

Courgette strip salad, lemon chilli & EVOO, Gordal piquante tapenade, crostini

**Seared aged Jersey / Angus beef carpaccio** - £16.50 D, E, M, SD

Truffle cream, rocket, mushroom carpaccio, Pecorino

**Soupe de poisson** - £13.95 D, MO, E, G, F, CR, SD, M

Fish soup, rouille, garlic croutons & Gruyère

**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, broad beans, speck crisp, 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** - £19.50 CR, E, 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

Cucumber & dill salad, 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, broad beans, 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 - £18.50 - Thick Cut Sirloin or Ribeye- 280gm - £35.00

Fillet - 200gm - £42.00

**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** - £9.50 **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** - £29.50 **C, D, SD**

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

**Deville Jersey lamb kidneys** - £26.50 **C, D, G, F, 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 cod & frites** - £22.50 **E, G, F, M, SD**

Lightly fried cod, 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**,

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

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

**Steamed Garden vegetables** £6.50 **D** - **Grilled Hispi cabbage, hazelnut & chilli butter** - £6.00 **N, 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 £8.50 **D, SD**

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 do so, all gratuities will be shared equally in full