



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

Autumn vegetable soup – £10.50 **G, C, SD**

Vegan, changes daily, baguette & Jersey or Vegan butter

Twice baked goats cheese soufflé £13.75 **E, D, SD, N**

Leek fondue, onion and tamarind chutney, walnut crumb, Parmigiano Reggiano

Celeriac Mille Feuille - £14.50 **D, C, SD**

Charred leek purée, sautéed morels, Fino sherry cream sauce

Jersey / Angus Carpaccio alla Tonnato - £17.50 **D, E, M, SD**

Tuna & caper sauce, rocket, Parmesan, truffle oil

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**

Roast parsnip purée, gaufrettes, garlic & 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 polenta, truffled cannellini bean velouté, broad beans, pickled shallots, basil oil - £21.50

Beetroot Risotto - £17.50 **G, E, D**

Zucchini shavings, wild rocket & Pecorino

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 rose, braised red cabbage, baby roast root vegetables, Port wine sauce

Deville Jersey lamb kidneys - £26.50 **C, D, G, F, SD**
spiced grain mustard and brandy sauce, fried onion rings, grilled focaccia

Roast corn fed chicken suprême - £29.50 **C, D, SD**
Tarragon mash, sautéed wild mushrooms, smoked bacon velouté

Herb & garlic crusted Panigot Farm Jersey lamb - £34.50 **C, D, E, G, SD**
Best end cutlets, 6 hour slow braised shoulder & red onion, potato pavée, 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** - £24.50 White wine, Jersey cream, shallots, & parsley
Coconut lemongrass mussels **F, MO**– £24.50 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, mash, Loire Valley Crémant, leek & tarragon fondue

Char grilled Jersey octopus - £32.50 **G, M, MO, SD**
Herb & garlic Greek yoghurt, Jersey potato, pickled onions, smoked paprika & Aleppo chilli butter

SIDES

New Potatoes, Jersey butter & parsley **D** - £6.50 - **Sauté new potatoes** confit garlic - £6.50

Pommes aligot - £6.50 **D** **Potato pavée** - £6.50 **D**,

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

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

Steamed Garden vegetables £6.50 **D** – **Braised red cabbage** £6.50 **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 to do so, all gratuities will be shared equally in full