THE
MOORINGS
HOTEL AND RESTAURANT

APÉRO & BREADS
to share with drinks

EUROPEAN BREAD BASKET, *baguette à l'ancienne, sourdough grissini, pumpkin seed bread, knekkebrød* **£6.00** G D SE

GORDAL PIQUANTE OLIVES **£6.50** C SD (VG)

SMOKED ALMONDS **£6.50** N

SALTED POSH PIG CRACKLING **£6.00**

GIANT ROASTED CORN **£6.00**

SOURDOUGH GRISSINI, *Gordal piquante tapenade* **£7.50** F D G E

MADDIE'S ESCARGOTS, *six snails, garlic, parsley & shallot butter, baguette* **£9.50** D G M MO SD

COURGETTE FRITTI, *Aleppo chilli, Jersey yoghurt & cucumber tzatziki* **£9.00** D G SD (V)

ÉCRÉHOUS HAND-DIVED SCALLOP, *garlic, parsley & shallot butter, sourdough toast* **£5.50 each** D G MO

SALT & PEPPER OCTOPUS, *chipotle aïoli* **£12.50** E MO

GAMBAS AL AJILLO, *garlic & chilli, extra virgin olive oil* **£14.50** CR

JERSEY ROYAL BAY OYSTERS
No. 2 rock oysters · priced per oyster

NATURAL ON ICE, *mignonette, lemon* **£2.95** MO SD

GRILLED FLORENTINE, *spinach & hollandaise* **£3.50** D E MO SD

GRILLED WITH CURRY BUTTER, *spring onions* **£3.50** D MO SD

GRILLED MAÎTRE D'HÔTEL, *Jersey butter, shallots, garlic, fine herbs, panko crumbs* **£3.50** D G MO

CRISP FRIED, *herb tartare sauce* **£3.50** E G MO SD

FIRST COURSES

AUTUMN VEGETABLE SOUP, *changes daily, baguette & vegan butter* **£10.50** G C SD (VG)

TWICE-BAKED GOAT'S CHEESE SOUFFLÉ, *leek fondue, onion & tamarind chutney, walnut crumb, Parmigiano Reggiano* **£13.75** E D N SD

CELERIAC MILLE-FEUILLE, *charred leek purée, sautéed morels, fino sherry cream sauce* **£14.50** D C SD

JERSEY ANGUS CARPACCIO ALLA TONNATO, *tuna & caper sauce, rocket, Parmesan, truffle oil* **£17.50** D E F M SD

SOUPE DE POISSON, *rouille, garlic croûtons & Gruyère* **£13.95** D MO E G F CR SD M

JERSEY CHANCRE CRAB, *hand-picked crab, cucumber & chilli, shaved fennel, radish, citrus aïoli, seeded knekkebrød* **£17.95** CR E G N SE

ÉCRÉHOUS HAND-DIVED SCALLOPS, *roast parsnip purée, gaufrettes, garlic & chive beurre blanc* **£17.95** D MO SD

PRAWN & AVOCADO TIAN, *Greenland prawns, avocado, crevettes roses* **£13.95 / £19.95** CR E D M SD

add a shot of spiced Bloody Mary £2.95 C F

SALT & PEPPER FRUITS DE MER, *crispy fried Jersey octopus, king prawn, baby squid & Jersey oyster, chilli & ginger sauce* **£19.50** CR E MO SD SE SO G

SMOKIN' BROTHERS SMOKED SALMON, *cucumber & dill salad, dill pickle cream, pickled shallots, herb oil, lefse flatbread* **£16.50** F D G SD

PERI-PERI CHICKEN LIVERS, *rich Cognac sauce, crispy onions, toasted focaccia* **£14.95** D G SD

FROM THE EARTH

SAUTÉED WILD MUSHROOMS, *crispy polenta, truffled cannellini bean velouté, broad beans, pickled shallots, basil oil* **£21.50** SE N SD (VG)

BEETROOT RISOTTO, *courgette shavings, wild rocket & Pecorino* **£17.50** G E D

MEAT & GRILLS

six-week dry-aged Jersey Angus steak

MINUTE STEAK *140g* **£18.50** · THICK-CUT SIRLOIN OR RIB-EYE *280g* **£35.00** · FILLET *200g* **£42.00**

Madagascan peppercorn D C SD · *béarnaise* D E SD · *wild mushroom* D C SD · *bone marrow butter* D M SD · *garlic & herb Jersey butter* D · *truffle hollandaise* D E SD

CÔTE DE BŒUF, *two sauces, grilled vine tomatoes, frites & onion rings* **£95.00**

SURF 'N' TURF, *add an Écréhous hand-dived scallop £5.50* MO *or a grilled tiger prawn £9.50* CR D

JERSEY BEEF STEAK HACHÉ AU POIVRE, *crisp fried onion rings, Madagascan peppercorn & Jersey cream sauce, frites · add a fried egg £1.50* E **£19.95** D C G SD

KJØTTKAKER, *Norwegian beef & pork meatballs, Bordelaise sauce, pea purée, creamy mash* **£19.95** C D E SD

CRISP DUCK CONFIT, *potato rose, braised red cabbage, baby roast root vegetables, port wine sauce* **£29.50** C D SD

DEVILLED JERSEY LAMB KIDNEYS, *spiced grain mustard & brandy sauce, fried onion rings, grilled focaccia* **£26.50** C D G F M SD

ROAST CORN-FED CHICKEN SUPRÊME, *tarragon mash, sautéed wild mushrooms, smoked bacon velouté* **£29.50** C D SD

HERB & GARLIC CRUSTED PANIGOT FARM JERSEY LAMB, *best end cutlets, six-hour braised shoulder & red onion, potato pavé, heritage carrots, rosemary & redcurrant jus* **£34.50** C D E G SD

FROM THE SEA

daily fish special, locally caught whenever possible · please ask a member of the team

LINE-CAUGHT CATCH OF THE DAY, *grilled fillet, braised leeks, leaf spinach, samphire & charred lemon, natural or hollandaise* **£33.50** E F D SD

JERSEY CRAB LINGUINE & GRILLED TIGER PRAWN, *chilli, ginger & garlic, cherry tomatoes, rocket, Parmigiano Reggiano & gremolata* **£32.50** D G E CR SD

CATALAN SEAFOOD RICE, *monkfish, baby squid, grilled tiger prawn, mussels, saffron aïoli* **£35.00** C MO F E CR SD

THE MOORINGS COQUILLES SAINT-JACQUES, *hand-dived Écréhous scallops, wilted spinach, mash, Loire Valley crémant, leek & tarragon fondue* **£17.50 / £34.00** D G M MO SD

CHARGRILLED JERSEY OCTOPUS, *herb & garlic Greek yoghurt, Jersey potato, pickled onions, smoked paprika & Aleppo chilli butter* **£32.50** D G M MO SD

TEMPURA COD & FRITES, *petits pois, pea & mint purée, chunky tartare sauce* **£22.50** E G F M SD

MOULES FRITES, *white wine, Jersey cream, shallots & parsley* **£24.50** D MO SD

COCONUT & LEMONGRASS MUSSELS, *Thai red curry, kaffir lime, galangal, shallots* **£24.50** F MO

mussels served with frites or baguette G

SIDES

NEW POTATOES, *Jersey butter & parsley* **£6.50** D

POMMES ALIGOT **£6.50** D

FRITES **£6.00**

SWEET POTATO FRIES **£6.50**

LEAF SPINACH **£6.50** D

BRAISED RED CABBAGE **£6.50** D

GREEN BEANS, *garlic* **£6.00**

GARDEN SALAD, *radishes, Dijon vinaigrette* **£6.50** M SE SO

SAUTÉED NEW POTATOES, *confit garlic* **£6.50**

POTATO PAVÉ **£6.50** D

TRUFFLE FRITES, *Grana Padano* **£7.00** D

CRISP FRIED ONION RINGS **£6.00** G

STEAMED GARDEN VEGETABLES **£6.50** D

CHARRED BROCCOLI, *toasted seeds* **£6.00** SE

PETITS POIS **£5.50** D

SALADE FOLLE, *French beans, sun-blush tomatoes, white truffle dressing, Gruyère* **£8.50** D SD

(V) Vegetarian · **(VG)** Vegan · **(NGCI)** No Gluten Containing Ingredients

Allergens: C Celery · **G** Cereals containing gluten/wheat · **CR** Crustaceans · **E** Egg · **F** Fish · **L** Lupin · **D** Dairy/milk · **MO** Molluscs · **M** Mustard · **N** Nuts · **P** Peanuts · **SE** Sesame · **SO** Soya · **SD** Sulphur dioxide

Please let your server know of any allergies or dietary requirements before ordering.

All prices include service & GST at 5%. If you wish to reward the team, please feel free to do so; all gratuities are shared equally in full.

The Moorings is a cashless business. We accept all major credit and debit cards.