

# The Lounge & Terrace

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MENU

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The Greenhills lounge bar and garden areas are open  
and serving food from 11.30 am to 9.00 pm

From the freshest seafood and fish caught in Jersey  
to succulent local meats and luscious vegetables grown and  
reared on our doorstep. From artisan breads and cheese, to  
herbs grown in our own garden.

Our kitchen team bring local produce to life  
with imagination and spirit.

**V** Vegetarian

**GF** Gluten Free

**Please Note**

Certain dishes may contain nuts, seeds or other allergens.  
If you are concerned about the ingredients of a particular dish  
then please ask a member of our team for assistance.

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# Sandwiches

All our sandwich selections are made from breads freshly baked by our local artisan baker including delicious white, wheatmeal, granary or gluten free breads. All served with vegetable crisps and salad garnish.

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<b>Barbecue ham</b> With honey mustard and Little Gem lettuce	<b>£7.25</b>
<b>Roasted Mediterranean vegetables</b> V With warm goat's cheese	<b>£7.50</b>
<b>Warm bacon and Brie baguette</b> With mixed leaves and homemade tomato chutney	<b>£8.50</b>
<b>Roast beef sandwich</b> With light lemon horseradish cream, watercress and red onion	<b>£9.50</b>
<b>Fresh Jersey crab sandwich</b> With lemon mayonnaise	<b>£9.50</b>
<b>Locally smoked salmon and prawn</b> With mixed leaves and crème fraîche	<b>£9.50</b>
<b>Greenhill's Club sandwich</b> Chicken, bacon, tomato, egg and mixed leaves	<b>£10.50</b>
<b>Jersey steak baguette</b> Jersey grass fed beef Minute steak with red onion marmalade	<b>£10.50</b>

# Tapas Board

Our take on Spanish Tapas! Served on a board of three, these make a great meal for one or perhaps a starter for two. All are served with local freshly baked rustic bread.

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**Choose any three items from below to make up your personal selection** **£13.50**

**Add an additional item** **£5.00**

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- Chicken and chorizo skewers *GF*
- Salt and pepper tempura squid with lemon mayonnaise
- Garlic King prawns *GF*
- Patatas Bravas and aioli *V GF*
- Olives and marinated grilled peppers *V GF*

# Fruits de Mer

**Fruits de Mer For Two** (24 hours notice required) **£67.50**

## Top Plate

Four shucked oysters, red wine vinegar, shallots

Four peeled gambas, prawn Marie Rose sauce

Oak smoked salmon, black pepper, lemon wedges

## Second Plate

One dressed crab, white and brown meat, boiled egg, parsley and sauce gribiche

## Third Plate

Lobster and Greenland prawn salad, avocado mousse

and Heritage tomato salsa, Baby Gem lettuce and artichokes

**Bowl of moules of your choice to share** **£6.50**

Marinière, à la crème or Jersey Branchage Cider

# Sharing Stackers

Our interpretation of the ever popular sharing platter, we call them Stackers as not only do they have length and breadth but they also have height. Choose one to share with a friend. All are served with local freshly baked rustic bread.

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## **Fisherman's** **£32.00**

Oak smoked salmon, prawn cocktail on Baby Gem lettuce, cider battered scallop on fennel ceviche, white crab with mayonnaise and brown meat pâté, oyster mayonnaise

## **Gardener's V** **£26.00**

Roasted red and yellow pepper, cider battered courgette fritters, Israeli cous cous salad, Heritage tomato salsa, artichokes and pine nut pesto

## **Farmer's** **£30.00**

Roast ham, Cheddar and blue cheese, piccalilli vegetables, chicken liver pâté, pear and apple chutney, black pudding, Scotch egg

# Side Orders

**Garlic ciabatta** **£2.50**

**Cheesy garlic ciabatta** **£3.00**

**Chunky chips** **£3.00**

**Crisp mixed leaves with French dressing** **£4.00**

**Jersey Royal potatoes (seasonal)** **£3.00**

# Light Bites

These dishes are perfect for a more relaxed lunch or dinner, enjoy in the bar, lounge or even in the garden.

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**Cider battered Jersey plaice** £13.00

With chunky chips, tartar sauce, creamed peas and citrus fennel

**Moules served with homemade rustic bread** *GF* £11.50

With garlic, white wine and parsley

With white wine, cream and parsley

With Jersey Branchage Cider, cream and spring onions

**Why not add some chunky chips?** £3.00

**Grilled chicken Caesar salad** £12.50

Cos lettuce, garlic croutons, bacon lardons,

Parmesan shavings and free range egg

**Trio of homemade burgers** £14.50

Mini chicken with chorizo, mini beef with

Jersey Cheddar and mini beef with Greenhills salsa.

Served with chunky chips

**Hand dived Jersey scallops** *GF* £16.50

With salad, new potatoes\* and Jersey butter

**Grilled Mediterranean vegetables** *V* £12.50

Jumbo Israeli couscous, Buffalo mozzarella

and pine nut pesto

**Fresh Jersey lobster salad and new potatoes\*** *GF*

Your choice of half £19.00

or whole lobster £32.00

\*Jersey Royal potatoes served when in season

# Afternoon Tea

Our speciality Afternoon Teas are served on Monday - Saturday 2.00 pm - 5.00 pm and Sundays 3.00 pm - 5.30 pm. All include a pot of specially selected loose leaf Birchall tea or fresh filter coffee. Gluten free and vegetarian alternatives are available on request.

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## Jersey Cream Tea

£5.50

Home-made scone served with Jersey clotted cream and strawberry jam. A pot of tea for one - please choose from our tea selection below

## Afternoon Tea for Two

£29.50

**Assorted finger sandwiches** - Smoked salmon and cream cheese, Cucumber and dill, Egg and chive mayonnaise and Ham and traditional English mustard

**Assorted cakes** - Fruit scones, served with strawberry jam and Jersey clotted cream. Homemade pastries and cakes. Carrot cake with orange and poppy seed cream cheese. White and milk chocolate éclair. Glazed summer fruit tartlet

**Tea Selection** - Great Rift Breakfast Blend, Virunga Earl Grey, Organic Redbush, Camomile, Lemongrass and Ginger, Green Tea and Peppermint Tea or freshly infused Peppermint Leaf

## How about a glass of Champagne?

£10.50

Go on, treat yourself.

## Greenhill's cake selection

£4.00 each

Warm chocolate brownie, clotted cream and raspberries  
Carrot cake with orange and poppy seed cream cheese  
Plate of petit eclairs with white and milk chocolate  
Iced lemon fondant Madeleines with fresh strawberries

