

Welcome to our local culinary journey...

At the Greenhills you'll dine on the finest locally sourced produce: We use Genuine Jersey Aberdeen Angus, raised from calf to beef by Paul Houze on his farm in St Saviour where the herd grazes freely. Scallops are hand dived by Josh Dearing from the clear waters that surround our Island, fresh lobster and crab are caught traditionally by intrepid local fishermen. When in season we are rightly proud of our famous Jersey Royals, dug up fresh from the ground by St Ouens farmer Adolphe le Rose, and, cream of the crop, nothing quite compares to our delicious Jersey Dairy from local herds of Jersey cows. Each dish is handcrafted with care and attention to tell the story of our unique island home. Bouan appétit! (Jèrriais: Enjoy your meal!)

To begin...

Rich French onion soup / cheese croutons <i>V</i>	£6.50
Hot oysters / Champagne beurre blanc <i>GF</i>	£13.00
Hand dived Jersey scallops / oxtail tortellini / celeriac risotto / veal jus <i>GF</i>	£15.00
Chancre crab meat / brown meat paté / oysters mayonnaise <i>GF</i>	£12.50
Venison & black pudding Scotch egg / celeriac remoulade / pickled mushrooms	£11.00
Pigeon breast / pearl barley / beetroot purée / smoked almonds	£12.00
Pearl barley & asparagus risotto / tarragon cream <i>V</i>	£9.00



To follow...

Beef Stroganoff / cooked at the table <i>GF</i>	£23.00
Lamb loin Wellington / filo pastry / spinach / duxelles / Parma ham / roast root vegetables / fondant potato / rosemary jus	£25.00
Monkfish / pancetta ham / harissa & cannellini beans / fennel ceviche	£24.50
Grilled Dover sole / lemon and caper butter <i>GF</i>	£33.00
Turbot fillet / baby artichokes / prawn ravioli / shellfish velouté	£28.50
Butternut squash gnocchi / curly kale / pine nuts / sage butter <i>V</i>	£19.50
Grilled Mediterranean vegetables / jumbo Israeli couscous / Buffalo mozzarella / pine nut pesto <i>V GF</i>	£16.00

Game menu...

Pithivier of wild boar / braised cranberries & red cabbage / glazed baby carrots £23.50

Roast loin of venison / potato rosti / butternut squash / girolle mushrooms / red wine & chocolate jus *GF* £25.00

Pheasant breast / pancetta / pommes Anna / Brussels sprouts / bread sauce *GF* £23.00

Game grill - venison / wild boar / guinea fowl / game sausage £25.50



From the grill...

Rib Eye Steak 10oz *GF* £25.00

Fillet Steak 8oz *GF* £29.50

Steaks include:

Oyster mushrooms / grilled vine tomatoes / chunky hand cut chips / salad

Chateaubriand / hand cut chips / Heritage tomatoes / black garlic confit / green beans *GF* £65.00

Choice of sauce: Peppercorn / Béarnaise / blue cheese sauce

A little more...

Herb croquette potatoes £3.50

Sautéed potatoes £3.50

Hand cut chips £3.75

Sautéed greens with pine nuts £3.75

Sautéed baby leaf spinach £3.75

Heritage tomato salad £3.75

For afters...

Quince tarte tatin / cinnamon biscuit / ginger ice cream	£8.50
Baked Alaska / seasonal fruits / flambéed with brandy	£8.00
Chocolate Aero / milk chocolate mousse / salted caramel espuma & peanut brittle	£8.00
Selection of ice creams / painter's pallet / tuile biscuit (please ask for today's flavours)	£5.50
English, French and Jersey soft and hard cheeses / almond & fig wheel / poached apricots / apple & shallot chutney / water biscuits	£9.50

To finish... served in the comfort of our lounge bar

Coffee		Birchall Tea selection	£2.50
Filter	£2.50	Great Rift Breakfast Blend	
Single espresso	£2.50	Organic Redbush	
Double espresso	£3.10	Lemongrass and Ginger	
Americano	£2.70	Peppermint Tea or Freshly Infused	
Latte	£2.70	Peppermint Leaf	
Machiato	£2.70	Virunga Earl Grey	
Hot chocolate	£2.90	Camomile	
		Green Tea	

See our drinks menu for full list of cognacs / liqueur coffees / digestifs & more...

