



À la Carte

AUTUMN/WINTER MENU

V Vegetarian **VE** Vegan **GF** Gluten-Free **GF*** Gluten-Free Available **VE*** Vegan Available

Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens. Some fish dishes may contain small bones. If you are unsure or need specific advice, please ask a member of our team who will be happy to assist.

Please note, a discretionary service charge of 10% will be added to your final bill.

A little about our Head Chef...



Lukasz Pietrasz, our Head Chef, enjoys creating his own signature dishes by incorporating unique flavours, colours and textures, always presented with stylish flair.

Our kitchen is proud to use the finest local ingredients from sea, field and farm; the fresher the better! Lukasz likes to feature seasonal Jersey produce and is passionate about experimenting with new cooking methods. His keen eye for detail and ability to perfectly pair flavours has led him to create this menu of inspirational recipes for you to choose from. Each dish is hand crafted with care and attention to tell the story of our unique island home.

Bouan appétit!
(Jèrriais: Enjoy your meal!)



2 AA ROSETTES AWARD



Nibbles

Homemade bread

Olive oil and balsamic | house butter

£5.00

Gluten-free rolls available

£3.95

Slow-cooked pork belly **GF**

Soy and honey glaze | red cabbage kimchi | sesame

£10.95

Serrano ham and melon **GF**

Aged balsamic | rocket

£8

Crispy tempura squid

Lemon mayonnaise | Jersey sea salt

£7

Line-caught fish goujons

Tartare sauce

£12

Patatas bravas **VE GF**

Tomato and pimento picante | black garlic aioli

£6.95

Jersey heritage tomatoes **VE GF**

Grilled vegetables | basil oil

£6.50

Starters

From the Land

Woodland Farm beef carpaccio **GF**

Jersey sea salt | wakame | egg yolk emulsion | radish
£16.00

Confit duck leg, breast and foie gras terrine **GF***

Plum and coffee marmalade | pistachio crumb | toasted brioche
£19.50

Venison and black pudding Scotch egg

Black garlic aioli | crispy shallots
£14

Pan-roasted pigeon breast **GF**

Roasted beetroot | pickled walnuts | watercress | red wine jus
£12.95

From the Sea

Asian-cured salmon **GF**

Tamarind purée | cucumber | ginger | toasted sesame
£15

Jersey chancre crabmeat **GF***

Brown crab ketchup | Jersey apple gel | kohlrabi
£18.50

Half dozen Jersey oysters Rockefeller **GF***

Bacon | breadcrumbs
£17.50

Hand-dived Jersey scallops **GF**

Chorizo jam | sea herbs | Prosecco sauce | smoky chorizo oil
£18

From the Garden

Salt-baked celeriac **VE GF**

Green apple | mustard dressing | roasted almonds
£12.95

Wild mushroom and truffle arancini **V**

Parmesan fondue | marinated shimeji mushrooms
£12.50

Jerusalem artichoke velouté **VE GF**

Parmentier potatoes | chestnuts | crispy sage
£10.95

Mains

From the Land

Roast guinea fowl breast

Wild mushroom stuffing | confit leg and potato croquette | braised leek | chicken jus
£26.50

Beef fillet Rossini **GF***

Woodland Farm foie gras | tenderstem broccoli | toasted brioche | Madeira jus
£36

Venison loin **GF**

Curly kale | date purée | butternut squash | chocolate and ginger sauce
£28.50

Greenhills signature lamb loin Wellington

Filo pastry | spinach | mushroom duxelles | Parma ham | swede purée
glazed heritage carrots | rosemary jus
£29.50

From the Sea

Pan-fried fillet of halibut **GF**

Smoked beurre blanc | sea vegetables | grapes | new potatoes
£27.50

Luxury fish pie **GF**

Cod, haddock, scallops and king prawns | crab sauce | Parmesan duchess potatoes | mangetout
£32.50

Sea trout fillet **GF**

Samphire | sautéed spinach | new potatoes | saffron velouté
£29.50

Fillet of monkfish **GF***

Coconut red curry | tempura king prawns | bok choy | Thai basil oil | jasmine rice
£26.50

From the Garden

Dauphinoise potato pie **VE**

Red onion marmalade | roasted shallot and mushroom jus | charred baby leeks
£24

Crispy aubergine parmigiana **V GF***

Three Oaks Farm tomato sauce | Parmesan
£22.50

Tempura courgette **VE GF***

Korma sauce | saffron rice | pomegranate | coconut and coriander yoghurt
£18

For Two to Share

14-oz Chateaubriand

Grilled heritage tomatoes | sautéed green vegetables | hand-cut chunky chips
£72

Sauces:

Béarnaise, green peppercorn or garlic butter

Side Orders

Maple-glazed carrots **V VE* GF**

£4.50

New potatoes **V VE* GF**

£5.50

Duck fat roast potatoes **GF**

£6.00

Hand-cut chunky chips with Jersey seaweed salt **VE GF**

£5.00

Roasted root vegetables **V VE* GF**

£6.5

Stir-fried garlic green beans **V VE* GF**

£5.50

Desserts

Dark chocolate délice

Salted caramel | caramelised banana | cocoa nib tuile
£10.50

Marinated pineapple **VE GF**

Coconut crumb | raspberries | piña colada sorbet
£10.95

Blackberry bavaoise

Cinnamon sablé biscuit | Jersey gin gelato
£11.50

Warm sticky toffee pudding

Pear compôte | butterscotch sauce | Jersey vanilla ice cream
£10.50

Vanilla cheesecake cloud

Dark chocolate | Jersey black butter
£9.50

Greenhills cheese trolley **GF***

Grapes | celery | homemade chutney | selection of biscuits
£16.50

Available for dinner service only

Selection of ice creams and sorbets

Ask your server for flavours
£10.50

For Two to Share

Jersey apple pie

Calvados custard | Jersey vanilla ice cream
£18.50

Dessert Wines & Ports Available

Complete your dessert or cheese course with a dessert wine or port