



À la carte menu



AA Rosette Award



@GreenhillsCountryHotel



@GreenhillsJersey

A word 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 handcrafted with care and attention to tell the story of our unique island home. Bouan appétit! (Jèrriais: Enjoy your meal!)

To begin...

Jersey lobster bisque / black caviar / dill crème fraiche / crostini	£9.00
Rabbit ballotine / pistachio nut / rhubarb / black olives <i>GF</i>	£9.50
Duck carpaccio / sweet & sour onions / dark cherries / truffle oil <i>GF</i>	£9.50
Six Royal Bay of Grouville oysters / vanilla / sherry / shallots <i>GF</i>	£13.50
Chancre crab meat / avocado mousse / grapefruit / fennel <i>GF</i>	£13.50
Hand dived scallops / date purée / carrot & cumin / coriander <i>GF</i>	£15.00



To follow...

Red Thai monkfish curry / coconut / lemon grass / ginger / wild rice <i>GF</i>	£25.00
Turbot fillet / herb gnocchi / crab tortellini / brunoise summer vegetables	£29.50
Grilled Dover sole / wilted spinach / Jersey Royals* / lemon and caper butter <i>GF</i>	£35.00
Pork belly / calamari / confit potato / compressed pear / chorizo jam <i>GF</i>	£23.50
Beef Stroganoff / cooked table side <i>GF</i>	£27.50
Ribeye steak / vine tomatoes / oyster mushrooms / homemade chunky chips Choice of sauce: Peppercorn / Béarnaise / blue cheese <i>GF</i>	£27.50
Lamb loin Wellington / filo pastry / spinach / duxelles / Parma ham / mint flageolet beans / sugar snap peas / fondant potato / rosemary jus	£29.50
Fillet of beef / oxtail & potato pressing / Roscoff onion / sautéed spinach / red wine jus <i>GF</i>	£32.50
For two to share: Chateaubriand / homemade chunky chips / heritage tomatoes / garlic confit / green beans <i>GF</i>	£67.50

A little more...

Sautéed potatoes	£3.50
Wilted spinach	£3.75
Crisp mixed leaves / French dressing	£3.75
Jersey Royals (when in season*) / mint / butter	£4.00
Sautéed greens with pine nuts	£4.00
Hand cut chips / truffle oil / parmesan cheese	£4.50

Vegetarian & Vegan menu

To begin...

Tomato tabbouleh / lentils / avocado / mixed olives V VG GF	£8.00
Honey roast vegetable salad / pumpkin seeds / lemon dressing V VG GF	£8.00
Mozzarella cheese / radicchio / butternut squash / pickled mushrooms / pine nuts V GF	£8.50

To follow...

Tempura courgette fritters / Israeli couscous / artichoke / pomegranate V VG	£17.00
Spiced aubergine / turmeric & coconut / bok choy / sesame V VG GF	£17.50
Pan fried tofu / vegetable spaghetti / baby spinach / curly kale / smoked almond V VG GF	£18.00



All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not always include all ingredients.

Some fish dishes may contain small bones.

If you are unsure with regards to allergens or need specific advice regarding menu items, please ask a member of the team who will be happy to assist.

For afters...

Selection of Jersey and homemade ice cream and sorbets <i>GF</i>	£6.50
Assiette of lemon / meringue / posset / Jersey lavender <i>GF</i>	£8.00
Caramelised pineapple / lime / coconut / mint <i>VG GF</i>	£8.00
Baked Alaska / seasonal fruits / flambéed with brandy	£8.00
Warm vegan brownie / spiced forest fruits compote <i>VG GF</i>	£8.50
Chocolate delice / salted caramel / coffee & hazelnut ice cream	£8.50
A selection of cheeses from our cheese trolley	£10.50

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	
Cappuccino	£2.70	Camomile	
Mocha	£3.10	Green Tea	
Hot chocolate	£2.90		

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



Lobster menu...

Half tempura lobster / two scallops / red curry sauce / sticky rice / pak choy £27.50

Half lobster salad / Greenland prawns / Marie Rose sauce / avocado mousse /
Heritage tomatoes / artichokes / Jersey Royals *GF* £27.50

Half grilled lobster / garlic butter / chunky chips / homemade cherry tomato ketchup *GF* £29.00
Add three tiger prawns for £5.00

Half lobster Thermidor / Cheddar cheese / basmati rice / wilted spinach £29.00
Add three tiger prawns for £5.00
