



# À LA CARTE

## MENU





## 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!)



AA ROSETTE AWARD

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### To Begin

Ham hock press   warm pea & mint velouté   crispy hen's egg   pea shoots <i>(*Centenary special)</i>	£10.50
Foie gras & duck liver parfait   savoury biscuits   dark cherry gel   pickled cherry   pistachio nut granola	£14.50
Beef tartare   soy cured egg yolk   kimchi mayonnaise   wild mushrooms   wasabi crackers	£17.50
Six Royal Bay of Grouville oysters   cucumber   lemon zest   black caviar <b>GF</b>	£14.00
Chancre crab salad   Jersey apple press gel   lemon balm   tempura soft-shell crab	£15.50
"The Jersey Catch" scallops   romesco sauce   heritage tomato   broad beans   smoked almond <b>GF</b>	£18.50

### To Follow

Assiette of British pork   cabbage   spiced date purée   rainbow carrots   Jersey cider jus <b>GF</b>	£26.50
Steak Diane   cooked table side <b>GF (Dinner only)</b>	£30.50
Greenhills lamb Wellington   filo pastry   spinach   duxelles   Parma ham   mint flageolet beans   sugar snap peas   fondant potato   rosemary jus	£32.50
Irish prime fillet steak   braised oxtail   purée of garlic potato   mushroom ketchup   king oyster mushrooms   Roscoff onion   veal jus <b>GF</b>	£34.50
Hazelnut crusted halibut fillet   white asparagus   gnocchi   burnt apple & celeriac purée <i>(*Centenary special)</i>	£26.50
Jersey turbot fillet   Jersey lobster ravioli   globe artichoke   Jersey crab bisque   samphire   tarragon oil	£34.50
Dover sole   Jersey Royals   sauteed spinach   brown shrimps & caper berries butter <b>GF</b>	£38.50

\*Centenary specials - To commemorate our 100 year celebrations, we have created these special Centenary dishes, with £1 from each dish sold going directly to our chosen local charities. Read more at [www.seymour100.com](http://www.seymour100.com)

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.

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

**GF** = GLUTEN FREE   **V** = VEGETARIAN   **VE** = VEGAN



## VEGETARIAN & VEGAN

### To Begin

Three Oaks Vineries tomato gazpacho   avocado mousse   watermelon   micro herbs <b>V VE GF</b> (*Centenary special)	£9.50
Douet Farm goat's cheese mousse   red quinoa   fresh radish   quail's egg <b>V GF</b>	£10.00
Poached blueberries   pickled heritage beetroots   pea purée   walnut crumb <b>V VE GF</b>	£10.50

### To Follow

Chickpea & sweet potato falafel   hummus   tomato tabbouleh <b>V VE GF</b>	£14.50
Vegan ramen   soba noodles   smoked tofu   bok choy   crispy shallots <b>V VE</b>	£15.50
Wild mushroom arancini   celeriac purée   truffle   pickled baby vegetables <b>V VE</b> (*Centenary special)	£18.50

### A Little More

Wilted spinach <b>V VE GF</b>	£3.50
Sauteed potatoes <b>V VE GF</b>	£3.50
Sauteed greens with pine nuts <b>V VE GF</b>	£3.75
Hand cut chips   truffle oil   shaved Parmesan <b>GF</b>	£4.00
Jersey Royals <b>V GF</b>	£4.50

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### For Afters

Selection of homemade & Jersey ice cream and luxury sorbets <b>GF</b>	£8.50
Vanilla panna cotta   fresh berries   homemade Champagne sorbet <b>V VE GF</b>	£8.50
Smoked pineapple   lime   coconut   rum jelly <b>V VE GF</b> (*Centenary special)	£8.50
Orange crème brûlée   candied kumquat   homemade ginger ice cream <b>GF</b>	£9.50
Green apple   cinnamon   Jersey black butter texture	£10.50
Duo of chocolate   white chocolate mousse   blueberry cremeux   milk chocolate ganache <b>GF</b>	£10.50
A selection of cheeses from our in house cheese trolley ( <i>Dinner only</i> )	£12.50

### Dessert Wines & Ports

Dessert Wines	Region	Bottle (37.5cl)	125ml
110   Le Trianon de Filhot, Sauternes	Bordeaux	£25.50	£8.75
111   Domaine De Durban, Beaumes De Venise	Rhône	£28.50	£9.75
112   Royal Tokaji, Blue Label, 5 Puttonyos	Hungary	£40.50	£11.00
Ports	Region	Bottle (75cl)	50ml
114   Sandeman Fine Ruby	Portugal	£35.00	£3.60
115   Dalva Rosé	Portugal	£36.50	£3.75
116   Sandeman, Tawny, 10 Year Old	Portugal	£45.00	£4.75
117   Dalva Dry White, 10 Year Old	Portugal	£55.00	£5.60
118   Dalva Colheita 1995	Portugal	£65.00	£6.75

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