



# À LA CARTE

## MENU



Winter 2021



## 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!)



Find us on social:

 @GreenhillsCountryHotel

 @GreenhillsJersey



### To Begin

Pigeon breast   buckwheat   beetroots   smoked almonds   <b>GF</b>	£14.00
Game terrine   chestnuts   blackberry ketchup   watercress   <b>GF</b>	£15.50
Beef tartare   soy cured egg yolk   roasted garlic emulsion   wild mushrooms   bread crisps   <b>GF*</b>	£17.50
Cured halibut   clementines   yuzu   kumquat   fennel   <b>GF</b>	£12.50
Six Royal Bay of Grouville oysters   spinach   cheese <b>GF</b>	£14.50
"The Jersey Catch" scallops   crispy pork belly   caramelized pear   pork scratching   <b>GF</b>	£15.50

### To Follow

Pheasant breast & pancetta   pumpkin & sage gnocchi   roasted carrots   cavalo nero   veal jus   <b>GF*</b>	£24.50
Greenhills venison Wellington   filo pastry   spinach   duxelles   Parma ham   red cabbage purée   roast root vegetables   fondant potato   juniper berry jus	£32.50
Irish prime fillet steak   braised oxtail & potato pressing   tenderstem broccoli   King oyster mushrooms   <b>GF</b>	£34.50
Jersey seabass fillet   buttered spinach   seafood & seaweed risotto   wild mushrooms   <b>GF</b>	£28.50
Monkfish   red Thai curry sauce   bok choy   baby sweetcorn   basmati rice   <b>GF</b>	£30.50
Jersey turbot fillet   Jersey lobster ravioli   baby fennel   shellfish veloute   samphire   tarragon oil	£38.50

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 | **GF\*** = GLUTEN FREE AVAILABLE  
**V** = VEGETARIAN | **VE** = VEGAN



## VEGETARIAN & VEGAN

### To Begin

- Sweet potato soup | coconut milk | red chilli | micro coriander | **VE|V|GF** £10.50  
Smoked tofu tataki | aubergine purée | vegan mayo | mustard seeds | **VE|V|GF** £12.50

### To Follow

- Carrot | chickpea | red lentil | Dhal | onion Bhaji | basmati rice | **VE|V|GF\*** £18.50  
Harissa roasted cauliflower | cauliflower & almond purée | couscous | hazelnut | **VE|V|GF** £20.50

### A Little More

- Wilted spinach **VE|V|GF** £3.50  
Sautéed potatoes **VE|V|GF** £3.50  
Sautéed greens with pine nuts **VE|V|GF** £3.75  
New potatoes **VE|V|GF** £4.50  
Hand cut chips | truffle oil | shaved Parmesan **GF** £4.75

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### For Afters

Selection of homemade & Jersey ice cream and luxury sorbets   <b>GF</b>	£9.50
Vanilla panna cotta   fresh berries   homemade Champagne sorbet   <b>VE GF</b>	£10.50
Smoked pineapple   lime   coconut   rum jelly   <b>VE GF</b>	£11.50
Coffee slice   milk chocolate cream   crispy espresso meringue	£12.00
Green apple   cinnamon   Jersey black butter texture	£12.50
White & milk chocolate mousse   cocoa texture   fresh blueberries   <b>GF</b>	£13.00
A selection of cheeses from our in house cheese trolley ( <i>Dinner only</i> ) <b>GF*</b>	£14.50

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