



greenhills  
COUNTRY HOUSE HOTEL



# À La Carte

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SUMMER MENU





## 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**



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# Nibbles

Homemade bread | olive oil and balsamic **VE**  
£5.00

Green Nocellara olives **VE GF**  
£3.95

Tempura courgette | peanut sauce **VE GF\***  
£4.50

Crispy whitebait | lemon mayonnaise  
£4.95

Jersey lobster arancini | avocado mousse  
£6.25

Duck empanadas | salsa criolla  
£4.75

Mini sausage and marmalade rolls | mustard mayonnaise  
£4.95

**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.**

# Starters

## From the Land

Rare fillet of beef salad | Stilton cheese | baby beetroot | radicchio lettuce | crispy shallots **GF\***  
£13.25

Smoked goose breast | endive salad | redcurrant and apple chutney | beetroot tuile **GF\***  
£15.95

Pork scotch egg | green apple and mustard sauce | crispy leeks  
£14.00

Duck liver and hazelnut parfait | confit duck leg ballotine | orange gel | crispy brioche **GF\***  
£12.95

## From the Sea

Jersey chancre white crab meat | crab bonbon | brown crab ketchup | crab tuile **GF\***  
£18.95

6 Jersey oysters  
Shallot dressing or Champagne beurre blanc sauce **GF**  
£14.50

Cured Jersey mackerel | poached rhubarb | daikon | horseradish and dill sauce **GF**  
£12.95

Hand-dived Jersey scallops | yellow curry sauce | peanuts | kumquat | coriander **GF**  
£15.50

## From the Garden

Asparagus mosaic | seaweed | asparagus purée | golden saffron gel **VE GF**  
£12.95

Deep fried Blanc Pignon Farm Moolloumi cheese | black truffle mayonnaise  
mushroom ketchup | raw mushrooms **V**  
£11.50

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# Mains

## From the Land

English lamb loin | smoked lamb and potato bonbon | garden pea purée  
minted beans | rainbow radishes **GF\***  
£27.50

Duck breast à l'orange | carrot and ginger purée | rainbow carrots  
braised red chicory leaves | orange jus **GF**  
£28.50

6<sup>oz</sup> beef Wellington | puff pastry | truffle mushroom duxelles | pancetta  
spinach | veal jus | tenderstem broccoli  
£39.50

Barbecued pork tenderloin | crispy Jersey Royals | black garlic  
Roscoff onion | chimichurri sauce **GF**  
£25.50

## From the Sea

Luxury fish pie | haddock | scallops | king prawns | cream crab sauce | Duchess potato  
mangetout peas **GF**  
£29.00

Halibut fillet | mousseline potato | asparagus salad | hazlenut pesto **GF**  
£27.50

Sea trout fillet | Jersey Royals | samphire | salmon roe and chive buerre blanc **GF**  
£28.50

Hake Kiev | seaweed butter | bok choy | miso mayonnaise | chunky chips  
£25.95

## From the Garden

Aubergine tagine | chickpeas | olives | saffron couscous | preserved lemon  
pita bread **VE**  
£24.00

Dauphinoise potato pie | red onion marmalade | vegan feta | rainbow carrots  
spring onion **VE**  
£22.50

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## For 2 to Share

14<sup>oz</sup> Chateaubriand | grilled heritage tomato | homemade chunky chips  
sautéed green vegetables | béarnaise sauce **GF**

£70.00

Served medium rare  
Available for dinner service only

Salmon en croûte | cod mousse | herb pancake | sautéed spinach  
Riesling sauce | Jersey Royals

£62.00

Available for dinner service only

## Side Orders

Maple glazed rainbow carrots **VE GF**

£4.50

Minted Jersey Royals **VE GF**

£4.75

Tenderstem broccoli with roasted almond **VE GF**

£6.50

Duck fat roast potatoes **GF**

£4.50

Homemade chunky chips with seaweed salt **VE GF**

£5.00

Sautéed green vegetables **VE GF**

£5.95

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## Dessert

Chocolate, banana and cinnamon crumble | cinnamon custard **VE GF**  
£10.95

Vanilla and muscovado mille-feuille | Jersey strawberries | salted caramel gelato **V**  
£10.50

Jersey lemon crèmeux | sable biscuit | crispy meringue  
citrus fruits | homemade blackcurrent sorbet **V**  
£11.90

Caramelised pineapple with rosemary | coconut flakes | seasonal fruits **VE GF**  
£11.95

Soft chocolate cake | hazelnut praline | vanilla crème anglaise | Jersey black butter gelato **V**  
£10.50

Selection of ice cream and sorbet **GF**  
£10.50

Selection of cheese | grapes | celery | homemade chutney | biscuits **GF\***  
£15.00

*Available for dinner service only*

## To Share

Green apple and thyme tarte tatin | Jersey black butter gelato **V VE\***  
£18.00

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