



greenhills  
COUNTRY HOUSE HOTEL

# À la Carte

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## SUMMER 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**



# Starters

Warm house-baked bread | aged balsamic | extra virgin olive oil | cultured butter  
£5.00

Gluten-free artisan roll  
£3.95

## From the Land

**Woodland Farm beef carpaccio GF**  
Jersey sea salt | wakame | egg yolk emulsion | radish  
£16.00

**Crispy confit duck GF\***  
Coriander flatbread | avocado | lime yoghurt | pickled sherry onion  
£12.50

**'Nduja and pork Scotch egg**  
Black garlic aioli | crispy shallots  
£14

**Chicken liver parfait GF\***  
Dark cherry | pistachio | crispy brioche  
£12.95

## From the Sea

**Jersey chancre crab GF**  
Three Oaks Farm heritage tomatoes | green apple | lemon granita  
£18.50

**Chargrilled Jersey octopus GF**  
Jersey Royals salad | chive | saffron mayonnaise  
£15

**Jersey oysters GF**  
Shallot dressing | lemon wedge  
£16

**Hand-dived Jersey scallops GF**  
Essence of green curry | tamarind | crispy coconut  
£18

## From the Garden

**Compressed cured watermelon VE GF**  
Citrus ponzu | bok choy | sesame  
£12.95

**Homemade cavatelli V VE\***  
Jersey green vegetables | lemon | pine nuts | pecorino  
£12.95

**Manchego croquettes V**  
Romesco sauce | herb salad  
£12.50

# Mains

## From the Land

### Roasted chicken supreme **GF**

Jersey green asparagus | potato terrine | radish | wild garlic and Jersey lemon oil  
£26.50

### Beef fillet Rossini **GF\***

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

### Smoked rack of lamb **GF**

Jersey courgette | pea purée | mint salsa | crushed potatoes  
£30

### Pan-roasted duck breast **GF\***

Poached Jersey rhubarb | beetroot | Savoy cabbage | walnut granola  
£28.50

## From the Sea

### Pan-fried fillet of halibut **GF**

Smoked beurre blanc | sea herbs | pickled grapes | Jersey Royals  
£28.50

### Butter-steamed plaice **GF\***

Brown shrimps | broad beans | lemon and caper berries  
£29.50

### Wild Jersey sea bass **GF**

Summer vegetable salsa | marinated strawberries | Champagne sauce | Jersey lemon sea salt  
£32

### Red mullet **GF\***

Three Oaks Farm tomato vierge | crispy samphire | Jersey Royals  
£26.50

## From the Garden

### Dauphinoise potato pie **VE**

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

### Crispy aubergine schnitzel **V VE\***

Cucumber and bean salad | smoked almonds  
£22.50

### Tempura courgette **VE GF\***

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

# Signature Sharing Dish

## Duo of Wellingtons

Beef fillet | wild mushroom duxelles | spinach  
Pork tenderloin | apple and sage stuffing | Parma ham  
£62

## Served with

Duck fat roasted potatoes | buttered hispi cabbage | pancetta

# Side Orders

Maple-glazed carrots **V VE\* GF**  
£4.50

Minted Jersey Royals **V VE\* GF**  
£5.50

Jersey asparagus with roasted almond **V VE\* GF**  
£6.50

Duck fat roast potatoes **GF**  
£6.00

Homemade chunky chips with Jersey seaweed salt **VE GF**  
£5.00

Stir-fried garlic green beans **V VE\* GF**  
£5.50

# Jersey Lobster

## Half Grilled Lobster (500g) **GF**

Garlic butter | tenderstem broccoli | chunky chips  
£42.50

## Half Lobster Thermidor (500g) **GF**

Sautéed spinach | Jersey Royals  
£42.50

## Half Tempura Lobster (500g) **GF\***

Bok choy | Jersey crab and coconut curry | jasmine rice  
£42.50

## Half Lobster Salad (500g) **GF**

Greenland prawns | avocado | Jersey Royals | boiled egg | Marie Rose sauce  
£42.50

# Desserts

## Peach melba

Raspberry sorbet | sponge | macarons  
£13.50

## Lemongrass iced parfait

Sesame feuillantine | passionfruit jelly  
£10.95

## Smoked dark chocolate ganache

Chantilly cream | crunchy peanut tuile  
£12.95

## Opera cake

Jersey sea salt and caramel | coffee buttercream | salted caramel gelato  
£9.50

## Dark chocolate and tonka bean mousse **VE GF**

Strawberries | lime crumble | vanilla custard  
£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

# Signature Sharing Dish

## Jersey rhubarb and strawberry crumble

Jersey vanilla ice cream | warm custard  
£15.50

## Dessert Wines & Ports Available

Pair your dessert or cheese with a dessert wine or port