



THE
MOORINGS
HOTEL AND RESTAURANT

APERIO & BREADS – food to share with drinks

French & Norwegian bread basket - Baguette, sourdough & Knekkebrød - £5.50 **G, D, SE**

Salted or Habañero chicken crackling - £6.00

Smoked almonds - £6.00 **N**

Gordal piquante olives - £6.50 **(VG), SD**

Giant roasted salted corn - £6.00

Patatas Bravas, Sobrasada, chipotle & tomato sauce, alioli - £8.50 **SD, E**

Maddie's Escargots - £9.50 **D, G, M, SD,**

6 snails, garlic, parsley & shallot butter, baguette

Roast chorizo, chipotle BBQ dip **M, SO, SD** £10.50

Grouville cockle popcorn, chilli salt - £8.50 **MO, G, D**

Artichoke, chilli. & chickpea whip - £13.50 **G, SE, C**

Grouville hand-dived scallop - £5.50 each **D, G, MO**

Zhoug, crudités, seeded Knekkebrød

garlic & parsley & shallot butter, sourdough toast

Jersey Royal Bay Oysters - No.2

Natural - Mignonette, lemon - £2.75 per oyster **MO, SD**

Florentine – Spinach & Hollandaise - £3.25 **D, MO, SD**

Crisp fried – Herb tartare sauce - £3.25 **MO, E, G, SD**

Maître d'Hotel – Jersey butter, shallots garlic, fine herbs, panko crumbs - £3.25 **D, G, MO**

FIRST COURSES

Warming Winter Vegetable Soup – £9.50 **C, SO**

Vegan, changes daily - Crusty sourdough & Vegan butter or Jersey butter **D**

Crispy Fried Happy Hens Egg - £13.50 **D, E, G, M, SD**

Jersey Courgette & broccoli fritter, dill & garlic Jersey yoghurt

Hasselback roast squash & whipped feta - £12.50 **D, SE, SO, N**

Zhoug, pumpkin seeds, pine nuts & sage

Soupe de poisson - £13.50 **D, MO, E, G, F, CR, SD, M**

Classic fish soup, rouille, garlic croutons & Gruyère

Tuna & beetroot tartare - £14.50 **F, SD, M, SO**

Avocado, crisp rice cake, fried onions, Teriyaki

Jersey chancre crab - £17.50 **CR, E, G, N, SE**

Hand-picked crab, shaved fennel, radish, citrus aioli, seeded knekkebrød

Salmon, prawn & avocado tian – Small £13.50 – Large £19.50 **CR, E, D, M, SD**

Smoked salmon, Greenland prawns, avocado, crevettes roses

Grouville hand-dived scallops - £16.50 **D, MO**

Cauliflower cheese purée, Guanciale, beetroot crisp, gremolata

Salt & pepper fruits de mer - £17.50 **CR, F, G, MO, N, SD, SE, SO**

King prawn, crispy fried baby squid & oyster, Nam Jim sauce

Classic smoked salmon - £14.50 **F, D, G**

Capers, red onion, crème fraîche, Norwegian flatbread

Peri-peri chicken livers - £14.50 **D, G, SD**

Rich Cognac sauce, crispy onions, toasted sourdough

VEGAN / VEGETARIAN

Crispy Polenta, - £19.50 **(VG), SE, N, SD** - Add a poached egg £1.50 **E**

Roast Jersey butternut squash, char grilled broccoli, spinach, carrots, beetroot sauce

Mushroom pacheri pasta - £18.50 **(VG) G, SD, SO**

Mushroom ragout, creamy tomato sauce, Prosociano cheese

MEAT & CHARGRILLS

Aged Irish rib eye - 240g - £32 Frites, Jersey Royals or Pommes Aligot & one sauce
Sauces - Madagascan peppercorn **D, SD, C** / Béarnaise **D, E, SD, C** / Blue cheese /
"Café de Paris butter" Garlic & herb Jersey butter **D, F** / Truffle Hollandaise **D, E, SD**

Moorings Surf 'n' Turf - add **Grouville hand dived scallops** **D, MO** - £5.50 per scallop

Aged Irish fillet & marrow – 200g - £45 **C, SD**
Bone marrow canoe, potato mille feuille, girolles, roast garlic, red wine sauce

Jersey beef steak haché au poivre – £19.50 **D, M, SD** add fried egg £1.50
Madagascan Pepper & Jersey cream sauce & frites

Kjøttkaker – £19.50 **C, D, F, G, M, SD**
Norwegian beef & pork meatballs, rich onion gravy, pea purée, creamy mash

Confit duck - £25.50 **D, SD**
Crisp potato skin, cauliflower purée, braised leeks and carrots, Cointreau jus

Roast corn fed chicken suprême & morels - £29.50 **D, G, SD**
Potato croquette, caramelized shallots, wild mushroom sauce

Braised Iberico pork cheeks - £31.00 **C, D, F, N, SD**
Celeriac mash, roast heritage carrots, toasted pine nuts, red wine sauce

Herb & garlic crusted Jersey lamb - £32.50 **D, F, C, G, SD**
Best end cutlets, 6 hour slow braised shoulder, crisp potato terrine, roast carrot purée, green beans, grilled shallots, rosemary jus

FISH & SEAFOOD

Daily fish special please ask a member of the team, locally caught whenever possible

Line caught catch of the day - £33.50 **Natural F** or **Hollandaise E, F, D**
Grilled fillet, leaf spinach, samphire & charred lemon -

Jersey lobster Thermidor – ½ £35 Whole £70 **D, E, M, CR, SD** Wild rocket salad

Jersey crab & king prawn linguine - £32.50 **D, G, E, CR, SD**
Chilli, ginger & garlic, cherry tomatoes, rocket leaves, Grana Padano & Gremolata

Shellfish risotto nero - £33.50 **CR, E, G, M, SD**
Pan braised carnaroli rice, squid ink, octopus, crisp baby squid, seared Jersey scallop, grilled king prawn, mussels, aioli

Tempura hake & frites - £19.95 **E, G, F, M**
Lightly fried hake, petits pois, frites & chunky Tartare sauce

Moules frites - £19.95 **D, CR, SD** White wine, Jersey cream, shallots, parsley - Frites or Baguette

SIDES

Jersey Royals, butter & mint **D** - £6.00 - **Sauté Jersey Royals**, confit garlic - £6.50
Pommes aligot (Cheesy whipped potatoes) - £6.50 **D** **Crisp potato mille feuille** - £6.50
Frites £5.50 - **Truffle frites**, Grana Padano £6.75 **D** - **Sweet potato frites** - £6.50

Braised carrot & leeks - £6.00 **D**

Leaf spinach £6 **D**

Winter vegetable selection £6 **D**

Char grilled broccoli, toasted seeds £6 **SE**

Green beans, garlic £6

Petits pois - £5.50 **D**

Cos lettuce, radishes, Dijon vinaigrette - £6.50 **M, SE, SO**

Salade folle French beans, sun-blush tomatoes, white truffle dressing, Gruyère **D** £8.50

Allergens in BOLD:

C - Celery; G – Cereals containing Gluten/ Wheat; CR - Crustaceans; E - Egg; F – Fish; L – Lupin; D – Dairy/ Milk products; MO – Molluscs; M – Mustard; N – Nuts; P – Peanuts; SE – Sesame seeds; SO – Soya; SD – Sulphur Dioxide (V) = Vegetarian (VG) = Vegan

The Moorings is now a cashless business, we accept all major credit and debit cards.

All prices are fully inclusive of service & GST at 5% - If you wish to reward the team, please feel free to do so, all gratuities will be shared equally in full