



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**

**Wild Mushroom & truffle cannelloni** - £13.50 **D, E, G, M, SD**

Wilted garlic spinach

**South Tyrolean Speck, Alto Adige, I.G.P.** - £12.50 **C, E, M, SD**

Smoked & cured mountain ham, celeriac remoulade

**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

**Ecréhous hand dived scallops** - £17.50 **D, G, M, MO**

Fennel purée, gremolata, black pudding crumble

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

Smoked salmon, Greenland prawns, avocado, crevettes roses

**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**

**Roast Jersey butternut squash** - £19.50 **(VG), SE, N, SD** - Add a poached egg £1.50 **E**

Creamy Polenta, char grilled broccoli, spinach, carrots, Zhoug, 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 - £33.50 Frites, Pommes Aligot or New Potatoes & one sauce  
**Sauces** - Madagascan peppercorn **D, SD, C** / Béarnaise **D, E, SD, C** / Wild Mushroom sauce /  
"Café de Paris butter" Garlic & herb Jersey butter **D, F** / Truffle Hollandaise **D, E, SD**

**Moorings Surf 'n' Turf** - add **Ecréhous 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** – £19.95 **D, M, SD** add fried egg £1.50  
Crisp fried onion rings, Madagascan Pepper & Jersey cream sauce & frites

**Kjøttkaker** – £19.95 **C, D, F, G, M, SD**  
Norwegian beef & pork meatballs, rich onion gravy, pea purée, creamy mash

**Confit duck** - £27.50 **D, SD**  
Crisp potato skin, fennel 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

**Seared Calves Liver & Bacon** - £28.50 **C, D, SD**  
Creamy mash, cavolo nero, melted Roscoff onions, red wine sauce

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

## FISH & SEAFOOD

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

**Lemon, Parmesan & herb crusted hake** – £25.50 **G, D, F, E, SD**  
San Marzano tomato, piquillo pepper, butter bean & chickpea casserole, pea & herb alioli

**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

**The Moorings Coquilles Saint-Jacques** – Small £17.50 – large £33 **D, G, M, MO, SD**  
Hand dived Ecréhous scallops, wilted spinach, Loire Valley Crémant, leek & tarragon fondue

**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, alioli

**Tempura hake & frites** - £22.50 **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

**New Potatoes**, Jersey butter & mint **D** - £6.00 - **Sauté New potatoes** confit garlic - £6.50

**Pommes aligot** - £6.50 **D** **Crisp potato mille feuille** - £6.50

**Frites** £5.50 - **Truffle frites**, Grano Padano £6.75 **D** - **Sweet potato frites** - £6.50

**Crisp fried Roscoff onion rings** - £6 **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