

THE
SAVOY
JERSEY

S P R I N G M E N U

We are extremely excited to introduce our chef, Vilanca Rodrigues.

Born in Angola south of Equator but raised by the Mediterranean culinary influences of Lisbon in Portugal.

His love for everything that is food took him all over the UK, where he had the privilege of enriching his culinary knowledge with time spent at "The Fat Duck" by Heston Blumenthal, the Square under Legendary chef Phil Howard and in 2017 at Bohemia in Jersey with chef Steve Smith, as his right-hand man.

Vilanca is a firm believer in non-complicated food with the true emphasis in respecting the seasons, local produce, the health benefits of good nutrition and also respecting the new dietary trends and requirements of the 21st century...

We do invite you to join us in a journey of food hedonism and optimism.

- T O S T A R T -

TWO COURSE £33 | THREE COURSE £38

Smoked Duck Salad

Tarragon Emulsion, Crispy Duck, Spring Leaves
Truffle and Balsamic Dressing, Sourdough Croutons
Allergens: Celery, Gluten, Mustard, Sulphites, Nuts

Charcuterie Platter

Cured Meats, Cold Cuts, Cheese, Chutney and Home-made Focaccia
Allergens: Celery, Gluten, Milk, Sulphites -Gluten free option available

Chicken Parfait

Confit Leg Salad, Drunken Peaches, White Peach Jelly, Pistachio
Allergens: Gluten, Sulphites, Nuts

Scallops and Octopus

Pan Seared Scallop, Chimichurri Salsa, Smoked Octopus, Bisque
Allergens: Gluten, Crustaceans, Molluscs, Dairy, Sulphites

Crab and Avocado Crepe

Guacamole, Crispy Shallots and Crab Aero
Mixed Leaves and Citrus Dressing
Allergens: Celery, Gluten, Crustaceans, Dairy, Sulphites

Thai Broccoli and Coconut Soup

Broccoli Velouté–Lemongrass and Crispy Plantain

Allergens: Gluten, Sulphites – Vegan Option Available

Jackfruit Crepe – Vegan

Crispy Jackfruit Wing, Baked Red Pepper, Chickpeas

Quinoa, Tarragon Mayonnaise and Crispy Shallots

Allergens :Gluten, Sulphites

Lettuce over the Grill – Vegan

Grilled Romain Lettuce, Crispy Pink Peppercorn Sourdough

Caesar dressing and Pomegranate

Allergens: Gluten, Sulphites , Nuts

Green Salad – Vegan

Broiled Broccoli, Carrots, Crunchy Apple

Baked Walnuts and Mixed Leaves

Allergens: Nuts, Soya

- T O F L L O W -

TWO COURSE £33 | THREE COURSE £38

Beef Ribeye (£ 5 Supplement)

Triple Cooked Chips, Sauteed Wild Mushroom Cherry Tomatoes, Milho, Peppercorn Sauce
Allergens: Celery, Milk, Sulphites – Gluten and Dairy Free Options

Confit Pork Belly

Mushroom Puree, Black Garlic and Soy Jersey Royals
Medley of Spring Vegetables and Pork Jus
Allergens: Celery, Mustard, Sulphites

Seared Breast of Chicken

Charred Baby Gem, Thyme Potato Gratin, Chicken and Mushroom Bonbon Madeira Jus
Allergens: Crustaceans, Fish, Celery, Sulphites

Sea Bass

Crushed Mint Garden Peas, Grilled Asparagus, Jersey Royal, King Prawns and Fungi Velouté
Allergens: Crustaceans, Fish, Celery, Sulphites

Braised Lamb Moroccan Style

Saffron Fondant, Apricot Chutney, Pistachio Mousseline, Red Wine Jus
Allergens: Celery, Mustard, Milk, Sulphites

'1840' Burger – Beef or Chicken Schnitzel or Vegan Jackfruit

Chips, Onion Rings, Smoked Bacon or Vegan Bacon, Tomato Relish and Cheese
Allergens: Gluten, Milk, Sulphites

Fish and Chips

Tempura Battered, Tripled Cooked Chunky Chips, Mushy Peas and Tartare Sauce
Allergens: Fish, Gluten

Chicken Katsu Curry

Coconut Milk, Ginger, Basmati Rice

Allergens: Celery, Gluten, Crustaceans Sulphites

King Prawn Goan Style

Coconut Milk, Ginger, Basmati Rice

Allergens: Celery, Crustaceans, Gluten, Sulphites

Risotto

Wild mushrooms, Parmesan, Chives

Allergens: Celery, Milk, Gluten – Gluten Free – Vegan Option Available

Prawn Superfood Salad

Red Peppers, Chickpeas, Broccoli, Quinoa, Baked Nuts, Avocado Textures

Allergens: Crustaceans, Nuts, Sulphites – Vegan Option Available

Vegetable Pasanda – Vegan

Coconut Milk, Ginger, Basmati Rice, Toasted Almonds

Allergens: Celery, Gluten, Nuts, Sulphites

Iberian Squash Tagine – Vegan

Coriander Cous-Cous, Flaked Almonds, Golden Raisins, Paprika

Allergens: Soya

Vegetables Wellington – Vegan

Roasted Carrots, Purple Sprouting, Crispy Plantain

Vegan Red Wine Jus Vinaigrette, Almond and Tahini Cream

Allergens: Gluten, Sulphites

- EXTRA SIDE DISHES -

ALL AT £4

Seasonal Green Salad

Selection of Greens with a Home-Made French Dressing

Allergens: Sulphites – Gluten Free, Dairy Free

Garden Side of Vegetables

Chef's Selection of Seasonal Products, Buttered

Allergens: Milk – Gluten Free – Vegan Option Available

Parmesan Truffle Chips

Parmesan Shavings, Truffle

Allergens: Milk – Gluten Free – Vegan Option Available

Onion Rings

Beer Battered

Allergens: Gluten, Sulphites

Jersey New Potatoes

Battered

Allergens: Allergens: Milk – Gluten Free – Vegan Option Available

- T O F I N I S H -

TWO COURSE £33 | THREE COURSE £38

Cherry of the Forest

Valrhona, Black Forest Mousse, Cherries Compote,
Chocolate Soil and Cherry Sorbet
Allergens: Milk, Sulphites

Savoy Sundae

Tiramisu Style Cream, Toffee Sauce, Vanilla Chantilly
Coffee and Amaretto Ice Cream
Allergens: Gluten, Milk, Sulphites

Mock Mille-Feuille

Yuzu Curd, Sweet Miso, Sesame Tuille, Tahini and Vanilla Miso
Allergens: Gluten, Egg, Milk, Soya, Sulphites

Jersey and Homemade Ice Cream and Sorbets

Meringue
Allergens: Please ask your server – Gluten Free / Dairy Free – Vegan Options Available

Cheese Board

Biscuits, Homemade Chutney, Palate Cleansers
Allergens: Celery, Gluten, Milk, Sulphites, Tre Nuts -Gluten Free / Vegan Option Available

Exotic '1000' Leaves

Mango Pastry Cream, Fresh Mango, Passionfruit Sorbet / Vegan Option Available
Allergens: Nuts, Soya

Coconut Rice Pudding - Vegan

Warm Rice Pudding, Wild Rice Granola and Vanilla Rhubarb Compote
Allergens: Nuts, Sulphites

AFTER DINNER DRINKS

DESSERT WINE

		50ml	Bottle
Trentham Reserve , Noble Taminga, Australia, 37.5cl		3.5	28
Semillon Gewurztraminer, Late Harvest Chile 50cl		3.5	35
Le Trianon de Filhot , Sauternes, France 37.5cl		4.5	37

PORT WINE

		50ml
Grahams LBV, 2009		3.5
Grahams, Tawny, 10 Years Old		4
Duke Of Clarence, Madeira		4.5

COFFEE

Latte	Double Espresso , Steamed Milk		3.5
Cappuccino	Espresso , Foamed Milk		3.5
Espresso	A strong Shot		2.8
Americano	Espresso, Hot Water		3.4
Baileys Latte	Double Espresso, Steamed Milk		6.5
Liqueur Coffee	Liqueur of choice, Brandy or Whiskey		6.9