

THE
SAVOY
JERSEY

S U M M E R M E N U

Introducing our chef, Vilanca Rodrigues.

Born in Angola, south of the Equator, but raised in Lisbon, Portugal, where he was exposed to the Mediterranean cuisine.

The Fat Duck, Square and Bohemia are just a few places where he's had the opportunity to learn from some of the best chefs in the world, including Heston Blumenthal Phil Howard and Steve Smith.

Vilanca's food philosophy is based on respecting seasonality, local produce, and health benefits of good nutrition while also keeping up with modern dietary trends and requirements.

Please join us on a journey of food hedonism and hope.

- T O S T A R T -

TWO COURSE £33 | THREE COURSE £38

Jersey Shack

Salad of Locally Caught White Crab with Duo of Lobster
Smoked Salmon , Hazelnut and Caviar
Allergens: Celery, Gluten, Fish, Sulphites

Charcuterie Platter

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

What's the Kraken?

Grilled Octopus, Iberico Ham, Wakame Coral
Black Eyed Beans and Queenie Scallop
Allergens: Crustacean, Mollusc, Milk, Soya, Sulphites

Chicken and Foie Gras Parfait

Black Cherry Glaze, Warm Brioche, Salad of Radish and Acidic Onion
Allergens: Gluten, Eggs, Dairy, Sulphites

Duck Waffle

Parmesan Waffle with Confit Leg, Salsa
Corn Puree and Marinated Tomatoes
Allergens: Celery, Egg, Milk, Sulphites

Jersey Fresh Oysters (6)

Served on a Bed of Crushed Ice with Mignonette
Allergens: Molluscs, Sulphites

Thai Roasted Carrot and Peanut Soup (V,VG)

Coconut and Lime Zest Dressing, Carrot Julienne

Allergens: Peanuts, Sulphites

Macerated Heirloom Tomatoes (V,VG)

Cashew Mozzarella, Balsamic Caviar

Tomato Dust and vegan Parmesan

Allergens : Nuts, Sulphites

Heritage Carrots over the Grill (V,VG)

Tanguy Truffle and Vinaigrette Dressing, Hazelnut Crisp, Hummus

Allergens: Gluten, Sulphites , Nuts

Beetroot (V,VG)

Salt Baked Beetroot, Raspberry Ketchup

Charred Tempeh and Mixed Leaves

Allergens: Nuts, Soya, Sulphites

Fonio and Coal Kissed Vegetables (V,VG)

Garden Vegetables, Truffle Vinaigrette and Tahini Cream

Allergens: Gluten, Sulphites , Nuts

- T O F O L L O W -

TWO COURSE £33 | THREE COURSE £38

Beef Ribeye (£ 5 Supplement)

Triple Cooked Chips, Sauteed Wild Mushroom

Grilled Tomatoes, Milho, Peppercorn Sauce

Allergens: Celery, Milk, Sulphites – Gluten and Dairy Free Options

Braised Pork Belly

Marinated Piquillo Pepper, Canary Mojo Sauce, Tenderstem and Pork Popcorn

Allergens: Celery, Milk Sulphites

Seared Chicken Breast

Wild Mushrooms, Grilled Baby Bok Choy and Lime Flavoured Jus

Allergens: Celery, Sulphites

Grilled Salmon Supreme

Flamed Asparagus, Mango Salsa, Medley of Summer Vegetables and Chardonnay Velouté

Allergens: Fish, Dairy, Sulphites

Slow Cooked Lamb

Balsamic Glazed Carrots, Zesty Gremolata, Pine Kernel and Madeira Jus

Allergens: Celery, 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 –Vegetarian and Vegan Option Available

Prawn Superfood Salad

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

Allergens: Crustaceans, Nuts, Sulphites – Vegetarian and Vegan Option Available

Vegetable Pasanda (V,VG)

Coconut Milk, Ginger, Basmati Rice, Toasted Almonds

Allergens: Celery, Gluten, Nuts, Sulphites

Vegetable Wellington (V,VG)

Farm Vegetables, Red Wine Jus and Mushroom Assiete

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

Tempura Buttered
Allergens: Gluten, Sulphites

Jersey New Potatoes

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

- T O F I N I S H -

TWO COURSE £33 | THREE COURSE £38

Strawberry and White Chocolate

Macerated Fresh Strawberries, Chocolate Aero, Panna Cotta
Wild Strawberry Sorbet and Tarragon Jelly
Allergens: Gluten, Milk, Sulphites

Woodlands Blueberry Cheesecake

Shortbread, Creamy Basil Gelato and Fresh Blueberries
Allergens: Gluten, Milk

Rhubarb and Raspberry Mess

Vanilla Scented Poached Rhubarb, Mousseline
Homemade Granola and Raspberry Sorbet
Allergens: Gluten, Egg, Milk

Cheese Board

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

Key Lime Pie (V,VG)

Lime and Kalamansi Curd, Toasted Almonds, Lemon Sorbet
Allergens: Gluten, Nuts, Soya

Peach Tart (V,VG)

Raspberry Gel, Sable Biscuit, Mousseline and Iced Raspberry
Allergens: Gluten, Nuts, Soya 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