

1840
AT THE SAVOY

The Savoy Jersey have appointed Head Chef Tony Brazendale, whose career started with The Royal Air Force before he progressed to the prestigious Chester Grosvenor Hotel, a Five Red Star property that was at the time aiming for two Michelin Stars.

After being tempted to the Channel Islands Tony worked under the highly respected chef, Steve Smith at Bohemia Restaurant.

Tony's passion for food allows him to create the most unique mouth-watering dishes. Tony commented, "my ethos is about extracting the utmost flavour from the best locally sourced ingredients, serving dishes that entice and delight our customers."

As Head Chef at Restaurant 1840, Tony and the team aim to bring forth one of the best dining experiences in the Channel Islands, seducing patrons time and again with dishes that exude delicious flavour above all else.

We hope you agree..

A LA CARTE

TO START

Soup of the Day £7
Please ask your server about our daily home made soup

Lobster Ravioli £9
Sweet Corn, Mushroom, Purlane

Roast Jersey Scallops £10
Maple Chicken Wings, Roscoff Onion, Truffle

Torched Fois Gras £10
Spiced Apple, Pear, Celeriac, Gingerbread

Honey Roast and Crispy Ham £9
Hispi Cabbage, Mustard Brand and Chorizo

Salt Baked Beetrot £8
Butternut, Marinated Feta, Beetroot Caramel, Chard

A LA CARTE

MAIN

| | |
|---|-----|
| Filet of Beef And Sticky Beef, Tarragon and Mustard Butter, Home Made Fries, Savoy Mixed Salad | £28 |
| Beef Ribeye And Sticky Beef, Tarragon and Mustard Butter, Home Made Fries, Savoy Mixed Salad | £22 |
| Venison Loin and Sausage Cauliflower, Cherries, Chocolate | £20 |
| Chicken Leg and Breast Truffle Mash, Baby Leeks, Pancetta, Red Wine Sauce | £19 |
| Roast Salmon Puree of Peas, Jersey Royals, Mushroom Cream | £19 |
| Cod Smoked Cod, Spinach, Mussels and Quail Egg | £21 |
| Roast Celeriac Aple, Truffle, Smoked Creme Fraiche | £14 |

A LA CARTE

PUDDING & CHEESE

Tasting of Strawberry £7
Basil, Jersey Milk Ice Cream
Pairing suggestions: Galliano Latte

Caramelised Banana Cake £7
Banoffee Ice Cream and Salted Raisin Ice Cream
Pairing suggestion: Irish Coffee Martini

Rhubarb Fool £7
Meringue, Pistachio
Pairing suggestion: Rhubarb Gin and Tonic

Set White and Dark Chocolate £7
Cherry and Roast Almond Ice Cream
Pairing suggestion: Tia Maria Coffee

Selection of Premium British and Continental Cheeses £10
Grape and Celery Salad, Truffle Honey, Chutney, Crackers
Pairing suggestions: Ferreira, Reserva Port (50ml) £3.50
Carmenere Chilean Red (175ml) £5.75

AFTER DINNER DRINKS

DESSERT WINE

| | 50ml | Bottle |
|---|-------|--------|
| Elysium, Black Muscat, USA, 375ml | £3.25 | £24 |
| Vistamar, Late Harvest Moscatel, Chile, 375ml | £3.25 | £26 |
| Clos Le Comte, Sauternes, France, 375ml | £4.25 | £31 |

PORT

| | 50ml |
|------------------------------|-------|
| Graham's Lbv, 2009 | £3.20 |
| Ferreira, Reserva | £3.50 |
| Grahams, Tawny, 10 Years Age | £3.80 |
| Duke Of Clarence, Madeira | £4.00 |

COFFEE

| | | |
|----------------|---|-------|
| Latté | Double Espresso, Steamed Milk | £3.10 |
| Cappuccino | Espresso, Foamed Milk | £3.10 |
| Espresso | A Strong Shot | £3.20 |
| Americano | Espresso, Hot Water | £2.70 |
| Baileys Latté | Dbl Espresso, Baileys, Steamed Milk | £5.50 |
| Liqueur Coffee | Liqueur of choice, Tia Maria, Brandy Or Whisky Finished With Cream | £5.50 |