

RESTAURANT

1840

SAVOY JERSEY

AUTUMN

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We are extremely excited to introduce our new chef, Vilanca Rodrigues to bring a flare of his gastronomic experiences to the Savoy.

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 most recently at Bohemia in Jersey with Head 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

THE
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JERSEY

TO START
THREE COURSE £35

Roasted Butternut Soup

Pumpkin Dressing, Roasted Pumpkinn Seeds, Unbaked Butternut Brunoise and Coconut
Allergens: sulphites, celery

Vegan Jackfruit Tacos

Crispy Jackfruit Wings, Sweet Potato, Chimichurri, Charred Piquillo Peppers, Guacamole
Allergens: sulphites, nuts, soy, celery, gluten

Salmon and Local Crab Lollipop

Lime Cured Atlantic Salmon, Wakame and Sesame Salad, Home-Made Crab Marie-Rose, Sesame Wafer
Allergens: celery, gluten, crustaceans, fish, sesame, mustard, soya, sulphites

Confi Duck with Mixed Greens Salad

Aromatic Duck Confit, Crispy Autumn Leaves, Tarragon Emulsion, Truffle and Balsamic, House Croutons
Allergens: celery, gluten, dairy, mustard, sulphites

Pan Seared Scallops

Creamy Celeriac and Truffle Dressing, Heritage Tomato Fondue, Smoked Eel, Sour Apple Jelly
Allergens: fish, dairy, soya, sulphites

Chicken Liver and Duck Pate

Raspberry Jelly, Freeze Dried Raspberries, Iranian Pistachio Crumbs, Duck Textures and Brioche
Allergens: gluten, dairy, nuts, sulphites

Spanish Serrano and Roasted Heritage Beetroot Garden

Baked Jersey Beetroot, Serrano, Beetroot and Raspberry Ketchup, Almond Mousseline, Leaves
Allergens: gluten, dairy, sulphites,

Charcuterie Platter

Cured Meats, Cold Cuts, Cheese, Chutney and Home-made Foccacia
Allergens: celery, gluten, milk, sulphites - gluten free option available

MAIN

THREE COURSE £35

Beef Ribeye (£5 Supplement)

Tripple Cooked Chips, Wild Mushrooms, Cherry Tomatoes, Milho, Peppercorn Sauce
Allergens: celery, milk, sulphites - Gluten & Dairy Free Options

Lamb Provençal

Aromatic Pomme Anna Potatoes, Olive Puree, Grilled Courgettes, Provençal Tomato and Lamb jus
Allergens: celery, dairy, mustard, sulphites

Slow Cooked and Roasted Pork Belly

With Braised Pork Collar, Apple & Shallot Purée, Hasselback Jersey Royal, Chives Cream & Red Wine Sauce.
Allergens: gluten, celery, sulphites,

Seared Breast of Chicken

Chicken Breast, Mini Chicken Wellington, Truffle Désiree Mash, Creamed Leeks, Smoked Pancetta and Chicken Jus.
Allergens: celery, sulphites, gluten, mustard

Burger Bar - Beef or Chicken Schnitzel or Vegan Jackfruit

Chips, Onion Rings, Smoked Bacon, or Vegan Bacon, Tomato Relish, Cheese
Allergens: gluten, milk, sulphites - Gluten and Dairy Free Options

Vegan Aubergine Tagine

Ras El Hanout Aubergine and Chickpea Tangine, Apricot and Coriander Cous-Cous, Garlic Nan Bread, Flaked Almonds
Allergens: gluten, celery, sulphites, nuts

Pan Roasted Cod Loin

Herb and Pecan crust - mixed seafood Barley Risotto - Moules & Tarragon and Mussels Emulsion.
Allergens: crustaceans, fish, celery, sulphites, nuts

Fish and Chips

Beer Batter, Chips, Mushy Peas, Tartar Sauce
Allergens: Gluten, Fish - Dairy Free

MAIN
THREE COURSE £35

Vegetable Curry or Chicken Katsu Curry or King Prawns

Coconut Milk, Ginger, Basmati Rice

Allergens: Gluten, Crustaceans, Sulphites

Prawn Superfood Salad

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

Allergens: Crustaceans, Nuts, Sulphites

Risotto

Wild Mushrooms, Parmesan, Chives

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

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

Buttered

Allergens: Milk - Gluten Free - Vegan Option Available

DESSERT
THREE COURSE £35

Raspberry & Pistachio Valhrona Chocolate Delice

Moist Chocolate Sponge with a Pistachio Cream, Roasted Pistachios and a Raspberry Sorbet
Allergens: egg, milk, sulphites, gluten

Banoffee Pie Eton Mess

With Meringue Kisses, Valhrona Namelaka, Banana Textures and a Toffee ice cream
Allergens: dairy gluten eggs

Jersey and Homemade Ice Cream and Sorbets

Meringue
Allergens: Please ask your server - Gluten Free (Dairy Free Option)

Vegan Ice Cream Selection

Please ask your server about the flavours of the day
Allergens: Please ask your server - Gluten Free (Dairy Free Option)

Savoy Sundae

Fresh Strawberries, Strawberries Compote with Mint Shortbread and A Strawberry & Mint Sorbet.
Allergens: gluten, sulphites, dairy, egg, nuts

Cheese Board

Biscuits, Homemade Chutney, Palate Cleansers
Allergens: Celery, Gluten, Milk, Sulphites, Tree Nuts - Gluten Free Option

AFTER DINNER DRINKS

DESSERT WINE

	50ml	Bottle
Semillion Gewurtztraminer, Late Harvest Chile 500ml	£3.25	£32,5
Trentham Reserve Noble Taminga, Australia	£3.25	£26
Le Trianon de Filhot, Sauternes, France, 375ml	£4.25	£31

PORT

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

COFFEE

Latté	Double Espresso, Steamed Milk	£3.20
Cappuccino	Espresso, Foamed Milk	£3.20
Espresso	A Strong Shot	£2.80
Americano	Espresso, Hot Water	£3.20
Baileys Latté	DbI Espresso, Baileys, Steamed Milk	£6.00
Liqueur Coffee	Liqueur of choice, Tia Maria, Brandy Or Whisky Finished With Cream	£6.00

AFTER DINNER



ROBERTO'S

JERSEY'S LARGEST GIN COLLECTION

... why not transition to Roberto's Jazz Bar, renowned for gin and tonic; drawing on a gargantuan selection of well over 225 gins from around the globe. Where late nights bring energy and excitement of Funky Latin music, Jazz or Blues, giving you the perfect setting to while the night away.

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