

RESTAURANT

1840

SAVOY JERSEY

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.

TO START

TWO COURSE £23 * THREE COURSE £27

Cream Of Roasted Caulifloewr
Salt and Vinegar Popcorn Cauliflower, Truffle & Balsamic Dressing

Pressed Ham Hock
Sauce Gibriche, Garlic and Rosemary Focaccia

Chicken Liver Mock "Ice Cream" parfait
Capsicum Salsa, Chicken and Blue Cheese Nugget

Pan Seared Mackerel
Mariniere Veloute, Herb Oil

Thai King Prawns
Asian Salad, Tom Yum Dressing

Roasted Butternut Squash Salad
Soya Ricotta Cheese, Citrus, Candied Nuts, (VE-DF-GF)

MAIN

TWO COURSE £23 * THREE COURSE £27

Beef Ribeye

Truffle Cooked Chips, Garlic Mushrooms, Roasted Tomato, Milho. Peppercorn Sauce (£4 supp).

Confit Pork Belly

Truffle Mash, Buttered Greens, Jus

Corn Fed Chicken Supreme

Fondant Potato, Madeira Sauce, Kale

Seared Cod

Bean and Choriso Stew, Sprouting Broccoli

Fillet of Plaice

Roasted Sweet Potato, Bordelaise Sauce, Buttered Greens

Gremolata Seafood Pasta

Zesty Herb Sauce, Roquet Salad

Celeriac and Potato Gnocchi

Creamy Coconut and Coriander (VE-DF-GF)

Risotto

Sweetcorn, Corn Kernels, Olives, Nutty Flakes, Garden Rocket (VE-DF-GF)

PUDDING AND CHEESE

TWO COURSE £23 * THREE COURSE £27

Blood Orange Creme Caramel
Egg Nest, Blood Orange Sorbet

Chocolate and Hazelnut Marquise
Gianduja, English Toffee Ice Cream

Rhubarb and Lemon Tart
Rhubarb Ice Cream and Rhubarb Gin gel, Yuzu

Caramel Chia Seed Pudding
Pomegranate, Barbe A Papa

Selection of Ice Creams and Sorbets
Jersey Ice Creams or Homemade, please ask for the available flavours

Selection of British and Continental Cheeses
Palate Cleansers, Chutney, Crackers

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	£3.20
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 200 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.

THE
SAVOY
JERSEY