

RESTAURANT

1840

SAVOY JERSEY

WINTER

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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
SAVOY
JERSEY

TO START

TWO COURSE £24 * THREE COURSE £29

Silky Chestnut Soup

Picked Celery, Baked Celeriac, Raw Chestnut Crumble, Balsamic

Allergens:

Jersey Crab and King Prawns Crepe

Jersey Crab, King Prawns, Crab Avocado Chunks, Guacamole, Pecan Nuts, Seafood Bisque

Allergens:

Pressed Duck Terrine

Confit Leg, Drunken Peaches, Warm Brioche, Pain D'Epice, Salad Leaves

Allergens:

Seared Local Scallops and Smoked Salmon

Chorizo, Braised Harvest Leeks, Sourdough, Parsley

Allergens:

Steamed Cider Jersey Moulles A La Creme

Butterbean and Vadouvan Puree, Tomato Coriander and Bell Pepper Salad, Rice Noodles Tuille

Allergens:

Beetroot and Red Onion Vegan Tart

Rocket, Balsamic and Prosciutto Cheese Salad, Kalamansi Gel

Allergens:

Charcuterie Platter

Cured Meats, Cold Cuts, Cheese, Chutney and Home-made Focaccia

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

MAIN

TWO COURSE £24 * THREE COURSE £29

Beef Ribeye (£4 Supplement)

Tripple Cooked Chips, Mushroom, Roasted Tomato, Milho, Peppercorn Sauce
Allergens: Celery, Milk, Sulphites - Gluten & Dairy Free Options

Braised Lamb Shank

Gratin Dauphinoise, Sauteed Winter Veg, Lamb Jus, Rosemary Yoghurt
Allergens:

Pan Roast Breast of Duck

Fondant Potato, Orange and Pomegranate Glaze, Toasted Pine Nuts, Madeira Jus
Allergens:

Confit Pork Belly

Parma Ham and Shoulder Rillite, Buttereans, Chestnut and Potato Casserole, Steamed Sprouts
Allergens:

Burger Bar - Beef or Chicken Schnitzel or Vegan Jackfruit

Chips, Onion Rings, Smoked Bacon, or Vegan Bacon, Slaw Cabbage, Mustard Cheese Fondue
Allergens: Gluten, Milk, Sulphites - Gluten and Dairy Free Options

Sea Bass Fillet

Jersey White Crab, Brown Crab Gnocchi, Crab Bisque
Allergens:

Steamed Fillet of Plaice

With Curried Mussels, Artichokes, Carrots and Coriander
Allergens: Celery, Gluten, Fish, Mollusc, Sulphites

Fish and Chips

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

MAIN

TWO COURSE £24 * THREE COURSE £29

Vegetable Curry or Chicken Katsu Curry King Prawns - £3 Supplement

Coconut Milk, Ginger, Basmati Rice

Allergens: Gluten, Crustaceans, Sulphites

Prawn Superfood Salad

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

Allergens: Crustaceans, Nuts, Sulphites

Risotto

Wild Mushrooms, Parmesan, Chives

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

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

Jersey New Potatoes

Buttered

Allergens: Milk - Gluten Free - Vegan Option Available

PUDDING

TWO COURSE £24 * THREE COURSE £29

Tiramisu

Amaretto Ice Cream, Dulce De Leche, Caffe Mocha

Allergens:

Raspberry and Pistachio

Pistachio Financier, Poached Raspberries, Raspberry Tuile and Sorbet, Pistachio Cream and Soil

Allergens:

Lemon and White Chocolate Mousse

Lemon Mouselline, White Chocolate Granache, Candied Lemon, Lemon Sorbet, White Shards

Allergens:

Jersey and Homemade Ice Cream and Sorbets

Meringue

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

Savoy Sundae

Dulce De Leche, Egg Tuille, Chantilly, Vanilla Ice Cream

Allergens: Milk

Cheese Board

Biscuits, Homemade Chutney, Plalate Cleansers

Allergens: Celery, Gluten, Milk, Sulphites, Tree Nuts - Gluten Free Option

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 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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