



À la carte menu



AA Rosette Award



@GreenhillsCountryHotel



@GreenhillsJersey

A word about our head chef...

Lukasz Pietrasz, our Head Chef, enjoys creating his own signature dishes by incorporating unique flavours, colours and textures, always presented with stylish flair. Our kitchen is proud to use the finest local ingredients from sea, field and farm; the fresher the better! Lukasz likes to feature seasonal Jersey produce and is passionate about experimenting with new cooking methods. His keen eye for detail and ability to perfectly pair flavours has led him to create this menu of inspirational recipes for you to choose from. Each dish is handcrafted with care and attention to tell the story of our unique island home. Bouan appétit! (Jèrriais: Enjoy your meal!)

To begin...

Cullen skink soup / poached free range hen's egg <i>GF</i>	£8.50
Pigeon breast / Jerusalem artichokes / morcilla / smoked almond	£9.50
Venison carpaccio / shallots mousse / pickled mushrooms / parsnip crisps <i>GF</i>	£10.50
Hot Royal Bay of Grouville oysters / Champagne beurre <i>GF</i>	£13.50
Chancre crab meat / tempura oysters / lemon mayo / wasabi crackers	£15.00
Hand dived Jersey scallops / crispy pork belly / caramelised pear / veal jus <i>GF</i>	£15.50



V - Vegetarian

VG - Vegan

GF - Gluten Free

To follow...

Red Thai monkfish curry / coconut / lemon grass / ginger / wild rice <i>GF</i>	£25.00
Turbot fillet / herb gnocchi / crab tortellini / brunoise vegetables	£29.50
Grilled Dover sole / wilted spinach / new potatoes* / lemon and caper butter <i>GF</i>	£35.50
Ribeye steak / vine tomatoes / oyster mushrooms / homemade chunky chips <i>Choice of sauce: Peppercorn / Béarnaise / blue cheese GF</i>	£28.50
Lamb loin Wellington / filo pastry / spinach / duxelles / Parma ham / roasted root vegetables / fondant potato / rosemary jus	£29.50
Fillet of beef / oxtail & potato pressing / King oyster mushrooms / Roscoff onion / sautéed spinach / red wine jus <i>GF</i>	£32.50
Beef stroganoff - cooked table side	£30.50
<i>For two to share:</i> Chateaubriand / homemade chunky chips / heritage tomatoes / garlic confit / green beans <i>GF</i>	£68.50

Game menu...

Game cassoulet / pomme purée / pickled beetroot & walnut granola <i>GF</i>	£24.50
Guinea fowl / black pudding bon-bon / rainbow carrots / onion purée	£25.50
Roast loin of venison / potato rosti / butternut squash / girolle mushrooms / red wine & chocolate jus <i>GF</i>	£28.50

A little more...

New potatoes* / mint / butter <i>GF</i>	£3.50
Sautéed potatoes <i>GF</i>	£3.50
Hand cut chips / truffle oil / parmesan cheese <i>GF</i>	£3.75
Wilted spinach <i>GF</i>	£3.75
Sautéed greens with pine nuts <i>GF</i>	£4.00

**Jersey Royals when in season*

Vegetarian & Vegan to begin...

Chickpea & sweet potato falafel / cucumber raita / coriander <i>V/VG</i>	£8.00
Carrots gravlax / fresh dill / caper berries / almond cream oatcakes <i>V/VG</i>	£8.50
Jerusalem artichoke velouté / curly kale / pine nuts <i>V/VG/GF</i>	£8.50

Vegetarian & Vegan to follow...

Tempura courgette fritters / Israeli couscous / artichoke / pomegranate <i>V/VG</i>	£17.00
Spiced aubergine / turmeric & coconut / bok choy / sesame <i>V/VG/GF</i>	£17.50
Vegetable Thai red curry / mushrooms / tofu / basmati rice <i>V/VG</i>	£18.00



All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not always include all ingredients.

Some fish dishes may contain small bones.

If you are unsure with regards to allergens or need specific advice regarding menu items, please ask a member of the team who will be happy to assist.

For afters...

Selection of Jersey and homemade ice cream and sorbets <i>GF</i>	£8.00
Caramelised pineapple / lime / coconut / mint <i>V/VG</i>	£8.00
Warm vegan brownie / spiced forest fruits compote <i>V/VG/GF</i>	£8.50
Baked Alaska / seasonal fruits / flambéed with brandy	£8.50
Assiette of quince / tarte tatin / soufflé / crème brûlée	£9.50
Chocolate delice / salted caramel / homemade coffee & hazelnut ice cream	£10.50
A selection of cheeses from our cheese trolley <i>Cheese trolley only available at dinner time</i>	£12.50

To finish... served in the comfort of our lounge bar

Coffee		Birchall Tea selection	£2.50
Filter	£2.50	Great Rift Breakfast Blend	
Single espresso	£2.50	Organic Redbush	
Double espresso	£3.10	Lemongrass and Ginger	
Americano	£2.70	Peppermint Tea or Freshly Infused	
Latte	£2.70	Peppermint Leaf	
Machiato	£2.70	Virunga Earl Grey	
Cappuccino	£2.70	Camomile	
Mocha	£3.10	Green Tea	
Hot chocolate	£2.90		

See our drinks menu for full list of cognacs /
liqueur coffees / digestifs & more...

