



greenhills
COUNTRY HOUSE HOTEL



À La Carte



AUTUMN/WINTER MENU





A little 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 hand crafted with care and attention to tell the story of our unique island home.

Bouan appétit!
(Jèrriais: Enjoy your meal!)



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Nibbles

Homemade bread | olive oil and balsamic **VE**
£5.00

Green Nocellara olives **VE GF**
£3.95

Tempura courgette | peanut sauce **VE**
£4.50

Crispy whitebait | lemon mayonnaise
£4.95

Lobster arancini | avocado mousse
£6.25

Mini sausage and marmalade rolls | mustard mayonnaise
£4.95

Duck empanadas | salsa criolla
£5.50

V Vegetarian **VE** Vegan **GF** Gluten Free **GF*** Gluten Free Available **VE*** Vegan Available

Please note that our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. While we take precautions to minimise cross-contamination, we cannot guarantee that any food item is completely free from traces of allergens. Some fish dishes may contain small bones. If you are unsure or need specific advice, please ask a member of our team who will be happy to assist.

Please note, a discretionary service charge of 10% will be added to your final bill.

Starters

From the Land

Duck liver and hazelnut parfait | confit duck leg ballotine | orange gel | crispy brioche **GF***
£12.95

Home-smoked goose breast | red cabbage kimchi | chilli jam | sesame soy dressing **GF***
£15.95

Pork Scotch egg | green apple and mustard | crispy leeks
£14.00

Game terrine | pancetta | quince purée | watercress **GF**
£17.50

From the Sea

Jersey white crab meat | crab bonbon | brown crab ketchup | crab tuile **GF***
£18.95

Crispy focaccia Jersey oysters | roasted garlic mayonnaise | pickled vegetables
£15.50

Salmon mosaic | seaweed | yuzu kosho | dashi | salmon roe **GF**
£14.50

Hand-dived Jersey scallops | orange and cardamom purée | hazelnut crust **GF**
£15.50

From the Garden

French onion consommé | pickled shallots | croutons | onion powder **VE**
£9.50

Deep fried Blanc Pignon Farm Moolloumi | black truffle mayonnaise
mushroom ketchup | raw mushroom **V GF**
£12.00

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Mains

From the Land

Venison loin | red cabbage purée | confit baby beetroot | pickled blackberries
juniper berry jus **GF**
£29.50

Pheasant breast | confit leg | celeriac and potato rösti | bacon jam | curly kale | chicken sauce **GF**
£26.95

Beef Wellington | puff pastry | truffle mushroom duxelle | pancetta | spinach
tenderstem broccoli | veal jus
£39.50

Slow cooked lamb shank pie | Jersey lavender | puff pastry | sugar snap peas **GF***
£28.50

From the Sea

Luxury fish pie | haddock | scallops | king prawns | cream crab sauce | Duchess potato
mangetout peas **GF**
£29.00

Salmon en croûte | cod mousse | herb pancake | sautéed spinach | Riesling sauce
£26.95

Halibut fillet | chorizo, mussels and white bean cassoulet | Jersey lemon and fennel kraut **GF***
£28.50

Sea trout fillet | new potato | samphire | salmon roe and chive beurre blanc **GF**
£28.50

From the Garden

Beetroot Wellington | chestnut mushrooms | spinach | red wine gravy **VE**
£25.00

Aubergine tagine | chickpeas | olives | saffron couscous | preserved lemon | pita bread **VE**
£22.50

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For 2 to Share

14^{oz} Chateaubriand | grilled heritage tomato | homemade chunky chips
sautéed green vegetables | béarnaise sauce **GF**
£75.00

Available for lunch and dinner service

Side Orders

Maple glazed rainbow carrots **VE GF**
£4.50

Cauliflower Mornay **GF**
£4.75

Sautéed green vegetables with roasted almonds **VE GF**
£6.50

Duck fat roast potatoes **GF**
£4.50

Homemade chunky chips with seaweed salt **VE GF**
£5.00

Roasted root vegetables with herbs **VE GF**
£8.00

To share

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Dessert

Chocolate and pineapple crumble | cinnamon custard **VE GF**
£10.95

Vanilla and muscovado mille-feuille | salted caramel gelato **V**
£12.50

Jersey lemon crèmeux | sable biscuit | crispy meringue
citrus fruits | homemade blackcurrent sorbet **V**
£11.95

Pistachio and dried fruit nougat | blackberry gel | forest fruits **VE GF**
£12.00

Light chocolate ganache | chocolate biscuits | raspberry compôte | Jersey vanilla ice cream **VE***
£11.95

Selection of ice cream and sorbet **GF**
£10.50

Selection of cheese | grapes | celery | homemade chutney | biscuits **GF***
£15.00

Available for dinner service only

To Share

Green apple and thyme tarte tatin | Jersey black butter gelato **V VE***
£18.00

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