

L'HORIZON

— BEACH HOTEL & SPA —

THE GRILL

Simplicity is at the heart of what we do here at L'Horizon.

We take immense care to source the best ingredients available on our amazing island and showcase its natural flavours.

Our core aim is to excite the palate and take you on a journey through the flavours of Jersey carefully matched with wider, more exotic ingredients to enhance all of the island's finest produce.

Luke Newton

Head Chef

Mat Skomial/Adam Davies

Senior Sous Chefs

Micky Janiszewski

Pastry Chef



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

*Hand*PICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.
All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of GST.

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Starters

Jersey scallops £15

Scallop roe emulsion, parsnip, vanilla and fresh Jersey apple

Feather beef agnolotti £16

Soya beef tea, Madeira gel, chervil and burnt onions

Poached lobster tail £18

Bloody Mary gel, celery pickle, dehydrated tomato and baby coriander

Fallow deer £12

Juniper gel, beetroot salsa and sour cream

Jerusalem artichoke velouté (v) £10

Artichoke crisps with 'Beurre Noisette'

Leek & potato (v) £10

Confit leek, Jersey new potatoes, potato espuma and allium oil

Mushroom gnocchi (ve) £12

Aged Madeira gel, truffle espuma and truffle

Mains

Halibut £32

Sand carrot, clam, crushed Jersey potatoes, Sancerre and caviar

Pork £25

Pork cheek and fillet, Jersey three-cornered leek crumb,
caramelised white cabbage and pork essence

Cod loin £28

Confit new potatoes, curried scraps, Jersey raita and saffron mussels

Sea bass £31

Local vegetables, lemon emulsion, Parisienne potatoes
and parsley mayonnaise

Jersey beef £32

Puff pastry, celeriac, Jersey watercress and Bordelaise sauce

Beetroot (ve) £24

Carnaroli risotto, candied beets, red chard stems, beetroot braised fennel,
vegan cheese beignet and toasted seeds

Open ravioli (v) £24

Cauliflower, fresh truffle, candied sunflower seeds and
Parmesan espuma

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Sides

Confit Jersey new potatoes £6

Baby vegetables £7

Charred tenderstem broccoli £6

Truffle chips £6

Charred hispi cabbage £6

Desserts

Paris brest £10

Milk chocolate cream and orange curd

Lemon soufflé £14

Candied lemon, lemon sorbet and raspberry crumb

(Please allow 20 minutes cooking time)

Coffee mousse £12

Biscuit snaps, crispy coffee beans, espresso jelly

and dark chocolate soil

Vanilla panna cotta £11

Rhubarb and lavender tuile

Jersey pear £12

Pear mousse and textures of pear

Semifreddo (ve) £10

Lavender, wild fruits, Jersey honeycomb and vanilla custard

Chef's cheese selection £17

Selection of British and French cheeses, homemade chutney

and Millers crackers

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Hot Drinks

Single Espresso £2.45
Double Espresso £3.60
Americano £3.60
Macchiato £3.60
Flat White £3.95
Latte £3.95
Cappuccino £3.95
Hot Chocolate £3.95
Selection of Teas £3.60

Cognacs & Armagnacs

Hennessy Fine de Cognac £5.50
Courvoisier V.S. £5.50
Remy Martin XO £16.95
Remy Martin VSOP £6.95
Courvoisier VSOP £6.95
Samalens VSOP £6.95
Samalens Armagnac £4.95
Jersey Apple Brandy £5.50

Liqueur Coffees

L'Horizon - Jack Daniel's and Galliano £9.50
Irish - Jameson Irish Whiskey £8.25
Gaelic - Drambuie £8.25
Parisian - Cointreau £8.25
Baileys £8.50
Calypso - Tia Maria - £8.25
French - Courvoisier Cognac V.S. £9.95

Single Malt Whisky

Glenfiddich 12 years £5.95
Laphroaig 10 years £5.95
Highland Park 12 years £6.50
Glenmorangie 10 years £5.95
Balvenie 12 years £6.95

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