

1840
AT THE SAVOY

The Savoy Jersey have appointed Head Chef Tony Brazendale, whose career started with The Royal Air Force before he progressed to the prestigious Chester Grosvenor Hotel, a Five Red Star property that was at the time aiming for two Michelin Stars.

After being tempted to the Channel Islands Tony worked under the highly respected chef, Steve Smith at Bohemia Restaurant.

Tony's passion for food allows him to create the most unique mouth-watering dishes. Tony commented, "my ethos is about extracting the utmost flavour from the best locally sourced ingredients, serving dishes that entice and delight our customers."

As Head Chef at Restaurant 1840, Tony and the team aim to bring forth one of the best dining experiences in the Channel Islands, seducing patrons time and again with dishes that exude delicious flavour above all else.

We hope you agree..

A LA CARTE

TO START

Soup of the Day £7
Please ask your server about our daily home made soup

Crab Macaroni Thermidor £9
Jersey Crab Salad

Roast Jersey Scallops £10
Maple Chicken Wings, Roscoff Onion, Truffle

Torched Fois Gras £10
Apple, Rhubarb, Walnuts and Brioche

Honey Roast and Crispy Roast Ham £9
Hispi Cabbage, Mustard Brand and Chorizo

Salt Baked Beetrot £8
Butternut, Marinated Feta, Beetroot Caramel, Chard

A LA CARTE

MAIN

Fillet of Beef And Sticky Beef, Tarragon and Mustard Butter, Home-made Fries, Savoy Salad	£28
Sirloin Steak with Slow Cooked Beef Shin Potato Two Ways, King Oyster Mushroom, Horseradish, Madeira Sauce	£22
Venison Loin and Sausage Cauliflower, Cherries and Chocolate	£20
Roast Cod Cauliflower, Cabbage, Wild Garlic and Almond Pesto	£19
Brill Puree of Peas, Marinated New Potato, Mushroom Cream	£21
Risotto Parmesan, Sweet Corn, Spring Onion	£14
Roast Celeriac Aple, Truffle, Smoked Creme Fraiche	£14

A LA CARTE

PUDDING & CHEESE

Pressed Apple £7
Blackberry, Vanilla, Hazelnut Crumble
Pairing suggestions: Jersey Apple Brandy Cream

Set Orange £7
Custard, Lime, Orange Salad
Pairing suggestion: Cointreau Coffee

Rhubarb Fool £7
Meringue, Pistachio
Pairing suggestion: Rhubarb Gin and Tonic

Almond Cake £7
Praline Cremaux, White Chocolate
Pairing suggestion: Amaretto Sour Cocktail

Selection of Premium British and Continental Cheeses £10
Grape and Celery Salad, Truffle Honey, Chutney, Crackers
Pairing suggestions: Ferreira, Reserva Port (50ml) £3.50
Carmenere Chilean Red (175ml) £5.75

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	£3.10
Cappuccino	Espresso, Foamed Milk	£3.10
Espresso	A Strong Shot	£3.20
Americano	Espresso, Hot Water	£2.70
Baileys Latté	Dbl Espresso, Baileys, Steamed Milk	£5.50
Liqueur Coffee	Liqueur of choice, Tia Maria, Brandy Or Whisky Finished With Cream	£5.50