

L'HORIZON

— BEACH HOTEL & SPA —

the GRILL

It is my great delight to welcome you to The Grill.

Good food is the very essence of L'Horizon Beach Hotel and Spa. After all, the beautiful island of Jersey offers an abundance of quality fresh dairy produce, seafood and meats from which my team have drawn their inspiration, creating a wide range of wonderful dishes for your dining pleasure.

The menus in The Grill are designed to showcase the best local and seasonal produce. They offer creative, unfussy, flavour lead dishes with some fantastic twists on classic combinations.

You could say these dishes are definitely British, sometimes classical, sometimes modern, but always simple combinations of flavours cooked with care and attention.

As always, it is a greatest pleasure for me and my team to cook for you.

Enjoy.

Andrew Soddy
Executive Head Chef



Two AA Rosettes For
Culinary Excellence

the GRILL

Starters

Peas and pods (v) £10

Sweet pea velouté, soft poached egg, sugar snap strips, brioche wafer

Asparagus (v) £12

Grilled asparagus, buffalo mozzarella, Jersey watercress, lemon and vanilla bean dressing

Spring vegetable garden (vg) £10

Pickled baby vegetables, olive tapenade, herb crisp, carrot and orange panna cotta

Chancre crab £15

Jersey Chancre crab, La Mare pink gin infused watermelon, cucumber, squid ink tuile

Mackerel £12

Smoked mackerel fillet, spring onion and mackerel paté, baby beetroots, beetroot and horseradish gel

Scallops £14

Seared scallops, lobster bisque, keta, sea herbs and vegetables

Chicken liver £9

Potted chicken liver and herb paté, La Mare apple brandy gel, brioche wafer, pickled cauliflower salad

Venison £12

Venison carpaccio, red chicory salad, pickled shallots, cherries

Rabbit £11

Rabbit terrine, melange olive tapenade, baby leeks

L'Horizon & Hand Picked Favourites

L'Horizon soup of the day (v) £7

Warm homemade bread, Jersey butter

John Ross Jnr. Scottish smoked salmon £10/£20

Caper berries, pickled red onions, avocado purée, lemon

Jersey Royal Bay of Grouville oysters

Looking down from the world famous Mont Orgueil Castle into the sparkling waters of the Royal Bay of Grouville, it's easy to see why our oysters are so fresh and clean.

3 for £6 6 for £9 12 for £16

The Classic – Vinegar, lemon, shallots, Maldon sea salt

The Warmer – Smoked bacon, chilli tomato sauce

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages).

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.

An optional service charge of 10% will be added to your bill

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The Garden

Shallots (v) £18

Caramelised banana shallot tart, confit tomatoes, grilled goats cheese

Cauliflower (v) £18

Cauliflower cheese, cauliflower textures, herb gnocchi, confit vine cherry tomatoes

King oyster mushroom and beetroots (vg) £18

King oyster mushrooms, baby beetroots, coconut lentil dhal

The Sea

Lemon sole £28

Sole fillet, seafood pie flavours, tarragon cream, sea beans

Seabass £29

Jersey crab and Royal potato crush, caper berries, charred leeks

Jersey seafood stew £29

Brill fillet, scallops, razor clams, mussels, tomato broth, saffron new potatoes

The Land

Dorset lamb £29

Dorset lamb loin and braised shoulder, Savoy cabbage, sautéed Royals, sweet pea purée

Steak, kidney and oysters £29

Beef fillet, Jersey oysters, Kidney pie, oyster hollandaise, watercress, king oyster mushrooms

Barbury duck £28

Roast breast, duck fat confit potato, carrot and orange gel,
St Ouen's Bay lavender honey glazed carrots

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L'Horizon & Hand Picked Favourites

Hake £17

Roast hake fillet, pea textures, hand cut chips, hot tartare, "chip shop" pickle gel

Calves liver £18

Wholegrain mustard mash, green beans, shallots, pancetta lardons, lemon thyme and caper jus

Corn fed chicken £16

Breast of corn fed chicken, woodland mushrooms, baby leeks, lemon mustard cream

Seafood platter for two to share £68

Whole Jersey lobster, grilled Jersey scallops, local Chancie crab cakes, moules marinière, pan fried seabass, king prawns, buttered potatoes, market vegetables

The Grill

Steak

The beef is hung on the bone, the traditional way, in a dedicated maturation chamber. This takes up to 35 days, and adds sublime tenderness and a rich depth to the flavour.

100z ribeye - 35 day aged £29

100z sirloin - 35 day aged £29

8oz fillet- 35 day aged £30

Each served with triple cooked fat cut chips, tomato, and flat cap mushroom.
Choose between red wine jus or Béarnaise sauce

We source our beef from Donald Russell, Scotland's finest butcher. They say:
*Always grass-fed. Always traditionally matured. Always hand cut.
Because nothing else will do.*

Dorset lamb rack - best end rack £29

Roasted garlic, green beans, triple cooked fat cut chips, vine cherry tomatoes, port jus

Chateaubriand - 35 day aged (2 people share) £68

Bouquet of vegetables, triple cooked fat cut chips, red wine jus, Béarnaise sauce

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Desserts

Coconut £8 (vg)

Coconut panna cotta, dark rum gel, infused pineapple, toasted sesame seed brittle

Carrot cake £8

Cream cheese parfait, ginger carrots, pink ginger crisp

Toffee £7

Sticky toffee pudding, vanilla ice cream, honeycomb meringue shard, toffee sauce

Apple £8

Green apple mousse, Jersey black butter gel, toasted pumpkin seed granola, custard cream

Oranges and lemons £9

Citrus parfait, lemon balm and curd, candy baby oranges, orange liqueur gel

Taste of Jersey £9

Selection of desserts using local ingredients and traditional recipes

Rhubarb £10

Rhubarb soufflé, Jersey Classic Herd clotted cream, candied rhubarb, rhubarb ice cream
(20 minute cooking time)

Chocolate £10

Chocolate ganache, baby oranges, blood orange sorbet

Cheese Board

Choose from our extensive menu of cheeses, carefully selected from the finest suppliers in the Channel Islands, England and France.

Each platter includes cheeseboard favourites, biscuits and crackers.

3 cheeses £10

5 cheeses £15

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Jersey Brie

St Peter, Jersey, Channel Islands

Classic Herd Jersey Brie has been awarded a silver medal at British Cheese Awards 2013. It is the first time Classic Herd has won at the awards which are held as part of British Cheese Week.

Camembert Grand Rustique

Condé sur Sarthe, Normandie, France

With its creamy texture and rich, oniony taste, is a treat for all lovers of strong-flavored cheese.

The story began in 1975, driven by the passion of one man, Jean Verrier. That was the year he developed the recipe that would see Le Rustique go way beyond the borders of Normandy: Camembert Le Rustique. As the years go by, their cheese-makers still have the same desire to create cheeses with a unique and inimitable flavour.

Stoney Cross

Lyburn, Hampshire, England

Stoney Cross is a truckle of mould ripened cheese, very similar to a French Tomme de Savoie. It is creamy in texture with sweet flavours and a distinctly earthy finish. The cheese is named after an old World War II airfield two miles to the south of Lyburn farm.

Cave Aged Cheddar

Jersey dairy, Jersey, Channel Islands

Our delicious Cave Aged Cheddar is made with creamy Jersey milk and left to mature in Wookey Hole Caves, Somerset. This results in extra mature, full bodied and nutty cheddar.

Jersey Golden Blue

St Peter, Jersey, Channel Islands

Classic Herd's lovingly crafted blue cheese is golden and creamy, and winner of Gold at the World Jersey Cheese Awards 2013.

Colston Bassett Stilton

Colston Bassett, Nottinghamshire, England

One of the last independent Stilton makers, unrivalled in the world. Colston deliver a mellow flavour with melt in the mouth texture and no sharp acidic taste. Awarded Great Taste Award 2015.

Cherny Ash

Chapel Farm, North Cerney, Cirencester, England

This is a medium fat unpasteurised goats cheese. A small version of the Cerney Pyramid coated with oak ash/sea salt mix. Awarded Super Gold World Cheese Award 2013 and 15.

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