

THE LANGTRY ST HELIER



Breakfast

- 6 Golden honey granola, Greek yoghurt, fresh berries, toasted coconut (v)
- 8 American-style griddle cakes, blueberries, hazelnuts, maple syrup
- 2 Add sweet-cured streaky bacon
- 8.50 Smash avocado, poached free-range eggs, sourdough, pine nuts, chilli
- 9 Chorizo & herb folded eggs, Parmesan, sourdough
- 10.50 Smoked salmon royale, avocado, poached free-range eggs, lemon hollandaise, toasted sourdough
- 8 Bacon roll, sweet-cured streaky bacon, crispy onions, avocado, rocket, tomato & chilli jam
- 9 Banging Breakie, truffled king oyster mushroom, slow roast tomato, asparagus, Lyonnaise potatoes, poached free-range egg, sourdough (v)
- 2 Add sweet-cured streaky bacon
- 2 Add pan-fried chorizo



Smaller Plates

- 7.75 Halloumi fries, pomegranate, lemon & mint yoghurt (v)
- 8 Crispy pork belly, chilli caramel, crunchy Vietnamese salad
- 7.75 Salt and pepper calamari, citrus aioli
- 7.50 Honey roast baby chorizo, coriander creme
- 7.25 Cauliflower popcorn, harissa mayo, pomegranate, coriander, lime (ve)

Mains

- 14.25 Pan-fried seabream fillet with ginger & spring onions, Asian greens, rice, black onion & sesame seeds
- 13.75 Jersey beef burger, Monterey Jack cheese, brioche bun, Dijon mayo, burger relish, pickles, chips
- 1 Add smoked streaky bacon
- 13.75 Beyond Meat vegan burger, vegan cheese, rainbow slaw, rocket, relish, chips (ve)
- 13 Asian-style chicken salad, green mango, red cabbage, candied chilli, cashews, shaved coconut, nuoc cham dressing
- 13.50 Miso-glazed tofu, crispy rice, pak choi, tenderstem, mushroom, cashews (ve)
- 10.50 Spinach wrap, halloumi, avocado, rocket, tomato & chilli jam, skin-on fries (v)
- 11.75 Open steak sandwich, grilled sirloin, red onion marmalade, Dijon mustard, rocket, crispy shallots, skin-on fries

Sides

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| 4 | Hand cut Jersey chips (v) | 4 | Lyonnaise potatoes (v) |
| 4.50 | Rocket & Parmesan salad (v) | 4 | Tenderstem, chilli, lime, toasted almonds (v) |



Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Please ask a manager about our gluten friendly options. Always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones, please take care.



Puddings

- 7 Waffles, bananas, fudge pieces, Jersey vanilla ice cream, chocolate sauce (v)
- 7 Chocolate brownie, toffee popcorn, Jersey salted caramel ice cream (v)
- 7 Char-grilled pineapple, coconut ice cream, passionfruit, mint (ve)
- 7.50 Affogato, Jersey vanilla ice cream topped with Pedro Ximenex, served with churros
(50p from every sale of this dish will be donated to The Burnt Chef Project)



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our team's welfare and spread the message far and wide. Support our team's welfare and spread the message far and wide.

Coffees & Teas

1.75	Espresso	3.00	Cappuccino	2.50	Breakfast Tea
2.25	Large Espresso	2.35	Macchiato	2.75	Fruit Teas
2.60	Americano	3.60	Mocha	0.75	Extra Shot
3.00	Cafe Latte	3.60	Hot Chocolate	0.75	Syrup
2.90	Flat White	4.10	Deluxe Hot Chocolate	0.20	Oat/Soya/Almond Milk

FOOD SUPPLIERS & PRODUCERS

We care immensely about the quality and provenance of the produce we buy, supporting as many of the island's producers as possible. We work with suppliers and friends of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around Jersey and the UK, delivering it fresh into our kitchens six days a week.

1. Sue's Jersey Fudge - St Helier
2. Toby Wolley's Scallops - St Helier
3. Vienna Bakery - St Helier
4. Petit Menage Farm - St Saviour
5. Liberation Brewing Co. (brewery) - St Saviour
6. Jersey Oyster Company - Grouville
7. Happy Hens - Grouville
8. Valley Foods Ltd - St Martin
9. Jersey Dairy - Trinity
10. Funghi Delecti Ltd - Trinity

LIBERATION FOOD SUPPLIERS & PRODUCERS

TRACK & TRACE

Paying us a visit? Please take a moment to scan the code below and "Check In" using Trax.

This means we will be able to contact you for the purposes of COVID-19 tracing, if we are asked to do so. If your phone does not support this please visit this website: <https://bit.ly/3AY23Kt>

