

L'HORIZON  
— BEACH HOTEL & SPA —

BAR & LOUNGE MENU



## LIGHT BITES

### **Soup of the day (v) 7**

Toasted sourdough, crispy shallots and herb oil

### **Classic prawn cocktail 10**

Poached king prawns, Atlantic prawns, Marie Rose sauce, compressed watermelon and brown bread

### **White bait 9**

Crispy deep fried whitebait with lemon mayonnaise

### **Dhal curry (v) 8**

Spinach and lentil dhal, pickled red chillis and chota naan

### **Smoked salmon platter 11**

Scottish smoked salmon, lemon, capers, Jersey watercress and sourdough

### **Charcuterie platter 11**

A selection of cold meats, Provençal olives, sundried tomatoes and breads

## SALADS

### **L'Horizon super salad (ve) 16**

Quinoa, pink grapefruit, apple, avocado, poached Jersey Royal potatoes, lambs lettuce, toasted seeds and dill mayonnaise

### **L'Horizon Niçoise salad 14**

Lambs lettuce, fine green beans, boiled egg, crisp breads, nut free pesto and olives

*Add goat's cheese + 3*

*Add smoked salmon + 5*

*Add vegan oumph + 4*

### **Chicken Caesar salad 16**

Pancetta, Parmesan, gem leaves and Caesar dressing

*Add chicken breast + 4*

*Add smoked salmon + 5*

*Add vegan oumph + 4*

## SANDWICHES

Served on sliced white or brown bread with house salad and salted crisps.

### **Smoked Applewood Cheddar (v) 9**

Spring onion and mayonnaise

### **Free range egg mayonnaise (v) 10**

Black pepper mayonnaise and Jersey watercress

### **BBQ Normandy ham 11**

Rocket, beef tomato and Pommery mustard mayonnaise

### **Atlantic prawns 12**

Marie Rose sauce and gem lettuce

## HOT SANDWICHES

All served with house salad.

### **L'Horizon open club 14**

Toasted sourdough, crushed avocado, lemon chicken, beef tomato, streaky bacon, lemon mayonnaise and gem lettuce

### **Croque monsieur 14**

Multiseed sourdough, BBQ ham, smoked Applewood Cheddar and Cheddar béchamel

### **Three cheese croque monsieur (v) 15**

Multiseed sourdough, Brie, Cheddar and smoked Applewood Cheddar

### **Tandoori chicken ciabatta 14**

Tandoori chicken, roasted red peppers, red onions, spinach and raita

### **Tandoori vegan panini 14**

Vegan oomph, roasted red peppers, red onions, spinach and raita

### **Sweet chilli tuna panini 15**

Tuna chunks, sweet chilli sauce, Cheddar cheese and rocket

**This is a sample menu. Prices and dishes correct at time of publishing.**

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. Adults need around 2000 kcal per day.

## BURGERS

All served with white cabbage slaw and fries.

### L'Horizon burger 20

8oz Jersey beef burger, Monterey Jack cheese, burger relish, tomato, gem lettuce and cabbage coleslaw served on a brioche bun

### Sriracha chicken burger 21

Sriracha chicken breast, Monterey Jack cheese, burger relish, tomato, gem lettuce and cabbage coleslaw served on a brioche bun

### Vegan burger (ve) 20

Moving Mountain vegan patty, vegan Violife cheese, burger relish, tomato, gem lettuce and cabbage coleslaw served on a brioche bun

## LARGE PLATES

### Sirloin steak 30

8oz Slaney Valley sirloin, slow roasted beef tomato, king oyster mushroom, chips and choice of sauce

*Choose from peppercorn, red wine jus or bearnaise sauce.*

### Cod & chips 23

8oz cod fillet, Jersey ale batter, chunky tartare sauce, mushy peas and chips

### Fish of the day

**(Please ask your server for the price)**

Confit lemon potatoes, seasonal vegetables and lemon butter sauce

### Linguine carbonara 20

Aged Parmesan, egg yolk, black pepper, crispy pancetta and fresh parsley.

*Vegetarian option available.*

### Vegetable Korma (ve) 21

Braised rice, new potatoes, spinach, charred peppers, red onions, chota naan and raita

### Vegetable gnocchi (v) 20

Roasted beetroot, root vegetable purée and fried hen's egg

## SIDES

Hand cut chips 6

Skinny fries 6

Parmesan & truffle chips 7

Buttered new potatoes 6

*(Jersey Royals when in season)*

Minted peas 6

Seasonal steamed vegetables 6

Parmesan & rocket salad 7

## DESSERTS

### Vanilla baked cheesecake 10

Madagascan vanilla, berry compote, fresh Jersey berries and strawberry ice cream

### Chocolate & orange tart (ve) 10

Orange purée and sorbet

### White chocolate crème brûlée 11

Jersey cream and Ruby chocolate crisps

### Sticky toffee Eton mess 9

Salted caramel ice cream, butterscotch sauce and crisp meringues

### Café gourmand 12

Selection of miniature cakes and tarts of the day with a coffee of your choice

### Selection of cheese 15

Selection of cheese, Millers crackers, homemade chutney, celery and grapes

### Jersey ice cream 3 per scoop

Please ask a team member for flavours

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