St Brelade's Bay Hotel
HEALTH CLUB & SPA

THE BAY RESTAURANT
À LA CARTE DINNER MENU



Dear Valued Guests,

We are delighted to welcome you to our Bay Restaurant, steeped in history and charm, where we hope you can relax and enjoy a memorable dining experience.

Our kitchen brigade is led by our Executive Chef, Shazly El Shazly, whose passion for quality and thoughtful cooking is reflected throughout our dishes. Working alongside him is our Head Pastry Chef, Paul North, bringing his expertise and creativity to our selection of desserts and pastries.

Together, they are committed to using the finest locally sourced ingredients, working with seasonal produce to create food that is fresh, flavourful and beautifully prepared.

We wish you a memorable dining experience, filled with delicious food, wonderful flavours and lasting memories.

AA ★★★★ Hotel 2026

STARTER

ROASTED BUTTERNUT SQUASH SOUP (V/VG)

Goat's Cheese Croquette,
Pumpkin Seed Granola, Herb Oil

11.00

ROASTED HERITAGE BEETROOT (V)

Rosary Ash Goat's Cheese, Candied Walnuts,
Chicory, Wine-Poached Pear, Beetroot Dressing

12.00

CRISPY TIGER PRAWN BONBONS

Ginger, Chilli & Spring Onion, Crispy Rice Paper,
Spicy Mayonnaise & Pickled Vegetables

16.00

SALMON CURED WITH GIN & BEETROOT

Dill Crème Fraîche, Warm Blinis,
Pickled Cucumber & Salmon Caviar

14.50

HAND-CUT BEEF TARTARE

Confit Egg Yolk, Capers, Shallots,
Dijon Mustard & Sourdough Crisps

15.00

JERSEY CRAB CRUMPET

White & Brown Crab, Lemon Mayonnaise,
Pickled Cucumber & Dill

16.50

CHICKEN LIVER PARFAIT

Grape & Apple Chutney, Cornichons &
Toasted Brioche

14.50

HAND-DIVED SCALLOPS

Butter Bean & 'Nduja Hummus, Edamame
Beans, Crispy Pancetta & Pea Shoots

17.50

ST BRELADE'S SEAFOOD COCKTAIL

Native Lobster, Atlantic Prawns, King Prawns,
Crayfish Tails, Avocado, Baby Gem &
Marie Rose Sauce

19.00

(5.00 supplement)

***V** - Vegetarian* ***VG** - Vegan*

Not all ingredients are listed on this menu. Should you require any information regarding allergens, please ask a member of our Front of House team.

Supplements Apply to Residents Booked on a Half Board Basis

Please note that a 10% service charge is applied to all food and beverage purchases for both residents and non-residents.

MAIN COURSE

SLOW-BRAISED LAMB SHANK

Creamed Celeriac, Glazed Root Vegetables, Crispy Shallots, Rosemary Jus

30.00

PLAICE & CHIPS

Minted Peas, Warm Tartare Sauce, Triple-Cooked Chips

28.00

PORK BELLY

Pressed Potato Terrine, Charred Hispi Cabbage, Smoked Apple Sauce, Charcuterie Sauce

25.00

ROASTED SALMON FILLET

Butter-Poached Potatoes, Sautéed Girolles, Wilted Spinach and Saffron Velouté

29.00

CHICKEN & WILD MUSHROOM BALLOTINE

Truffle & Mushroom Mousse, Potato Gratin, Tenderstem Broccoli & Chicken & Thyme Jus

28.00

BUTTER POACHED WILD HALIBUT

Creamy Saffron Risotto, Mussels, Buttered Leeks & Chives

38.00

(6.00 supplement)

STEAK & ALE PIE

Slow-Braised Beef, Bone Marrow & Root Vegetables, Puff Pastry Crust, Buttered Greens

27.00

GRILLED WHOLE SEA BREAM 500G

Triple-Cooked Chips, Roasted Tomato & Seasonal Vegetables

32.00

SWEET AND TANGY CHARRED CAULIFLOWER STEAK (V)

Satay Sauce, Crisp Asian Slaw, Spring Onion and Toasted Sesame

23.00

HOMEMADE TAGLIATELLE (V)

Sautéed Girolles, Parmesan Cream & Freshly Shaved Winter Black Truffle

32.00

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FROM THE GRILL

SIRLOIN STEAK 8OZ

Triple-Cooked Chips, Roasted Tomato & Rocket

32.00

CHATEAUBRIAND (FOR TWO)

Triple-Cooked Chips, Roasted Tomato & Seasonal Vegetables

95.00

(35.00 supplement)

FILLET STEAK 8OZ

Triple-Cooked Chips, Roasted Tomato & Rocket

40.00

(10.00 supplement)

EXTRAS

SAUCES

Peppercorn Sauce

Red Wine Jus

Garlic Butter

Chimichurri Sauce

3.00 each

SURF AND TURF UPGRADE

Three Grilled Tiger Prawns: +12.00

SIDES

French Fries
6.00

Roasted Root Vegetables
6.00

Seasonal Garden Salad
6.00

Tenderstem Broccoli with Chilli & Garlic
6.00

Buttered Potatoes
6.00

Grilled Mushrooms, Garlic Butter & Parsley
6.00

Truffle & Parmesan Chips
8.00

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DESSERT

STICKY FIG & PECAN PUDDING (V)

Orange Butter Sauce & Pecan Butterscotch Ice Cream

11.00

PEAR HONEY GINGER DELICE

Honey Sponge, Ginger Mousse, Pear & Vanilla Sorbet, Poached Pear, Pear Wafer & Abstract Chocolate

12.00

SPICED CRÈME CARAMEL (V)

Roast Plums, Burnt Orange Segments & Orange, Almond & Cocoa Nib Wafers

11.00

BLACK BUTTER SALTED CARAMEL TART (V)

Apple Sorbet, Caramelised Compressed Apples, Blackberries & Apple Wafers

12.00

HAZELNUT, CHERRY & CHOCOLATE TIRAMISU (V)

Coffee-Soaked Chocolate Sponge, Cherry Compote, Hazelnut Chocolate Mascarpone, Abstract Chocolate & Hazelnut Wafer

12.00

SELECTION OF ARTISANAL CHEESE

Fig, Pecan & Black Butter Soda Bread, Homemade Chutney, Quince Paste, Grapes, Celery & Crackers

18.00

(4.00 supplement)

SELECTION OF ICE CREAMS AND SORBETS

4.00 per scoop

HOMEMADE PETIT FOURS

Served with Filter Coffee or Tea

6.00

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