



St Brelade's Bay Hotel
HEALTH CLUB & SPA

THE BAY RESTAURANT À LA CARTE DINNER MENU

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.

STARTER

VINE-RIPENED TOMATO & ROASTED PEPPER SOUP (V/Vg)

Goat's Cheese Croquette, Basil Oil

11.00

ROASTED HERITAGE BEETROOT (V)

*Rosary Ash Goat's Cheese, Candied Walnuts,
Chicory, Orange Segments & Beetroot–
Orange Dressing*

12.00

ST BRELADE'S SEAFOOD COCKTAIL

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

19.00

(5.00 supplement)

HAND-CUT BEEF TARTARE

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

15.00

GIN CURED SALMON

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

14.50

HAND-DIVED SCALLOPS

*Romesco Sauce, Chorizo Crumb, Pea Shoots &
Brown Butter*

18.50

CHARCOAL GRILLED TIGER PRAWNS

*Garlic Butter, Chilli, Parsley & Grilled
Sourdough*

16.50

JERSEY CRAB CRUMPET

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

14.50

CHICKEN LIVER PARFAIT

*Grape & Apple Chutney, Cornichons &
Toasted Brioche*

14.50

V - Vegetarian

Vg - Vegan

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MAIN COURSE

COURGETTE RISOTTO (V)

Burrata, Basil Oil & Crispy Pumpkin Seed
Granola

24.00

PAN-ROASTED SEA BREAM

Niçoise Style Salad & Sauce Vierge

25.00

ROASTED LAMB RUMP

Herb-Dressed Jersey Royals, Glazed Carrots &
Rosemary Lamb Jus

31.00

(4.00 supplement)

SKATE WING MEUNIÈRE

Brown Butter, Capers, Parsley, Lemon &
Seasonal Vegetables

28.00

CORN-FED CHICKEN

BALLOTINE

Herb Gnocchi, Tenderstem Broccoli &
Chicken Jus

27.00

CHARRED AUBERGINE

SCHNITZEL (Vg)

Romesco Sauce, Vegan Feta,
Pomegranate & Rocket

23.00

ST BRELADE'S LUXURY

SEAFOOD PIE

Salmon, Cod, King Prawns,
Scallops & Mussels in a Cream Sauce,
Topped with Puff Pastry

28.00

HALF LOCAL LOBSTER

Garlic Butter & French Fries

38.00

(15.00 supplement)

WHOLE LOCAL LOBSTER

Garlic Butter & French Fries

70.00

(30.00 supplement)

SHARING (FOR TWO)

ST BRELADE SEAFOOD

GRILL PLATTER

Two Sea Bass Fillets,
Four Grilled Tiger Prawns,
Two Octopus Tentacles,
French Fries, Buttered Citrus Green Beans,
Garlic Butter & Sauce Vierge

90.00

(30.00 supplement)

CHATEAUBRIAND

Triple-Cooked Chips, Roast Tomato &
Seasonal Vegetables

95.00

(35.00 supplement)

Add Half Lobster +£33.00

Add Three Grilled Tiger Prawns +£12.00

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FROM THE GRILL

SIRLOIN STEAK (100z)

Triple-Cooked Chips, Roast Tomato and
Rocket

36.00

(6.00 supplement)

RIBEYE STEAK (100z)

Triple-Cooked Chips, Roast Tomato and
Rocket

36.00

(6.00 supplement)

FILLET STEAK (80z)

Triple-Cooked Chips, Roast Tomato and
Rocket

40.00

(10.00 supplement)

GRILLED PORK CHOP

Charred Hispi Cabbage, Smoked Apple Purée,
Crispy Crackling, Charcuterie Sauce

24.00

EXTRAS

SAUCES

All 3.00

Peppercorn Sauce

Red Wine Jus

Garlic Butter

Chimichurri Sauce

Béarnaise Sauce

SURF AND TURF UPGRADE

Half Lobster: +£33.00

Three Grilled Tiger Prawns: +£12.00

SIDES

All 6.00

French Fries

Buttered Green Beans with Citrus Crumb

Seasonal Garden Salad

Tenderstem Broccoli with Chilli and Garlic

Buttered Jersey Royals

Grilled Mushrooms with Garlic Butter and
Parsley

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DESSERT

MILK CHOCOLATE & RASPBERRY CHEESECAKE

Raspberries, Passion Fruit Sorbet,
Butterfly Tuile

12.00

PEACH & CHERRY BAKEWELL PUDDING (V)

Amaretto Ice Cream

11.00

CARAMELISED HONEY AND VANILLA TART (V)

Roast Nectarines, Blueberry Chamomile Ice
Cream, Orange & Almond Wafer

12.00

LEMON MERINGUE BAR

Lemon Mousse, Blackberry Jelly, Lemon Olive
Oil Sponge, Clotted Cream Ice Cream,
Meringue Shards

12.00

STRAWBERRY & PISTACHIO VERRINE

Elderflower & Strawberry Jelly, Pistachio
Sponge, Strawberry Mousse, Vanilla
Strawberries, Pistachio Cream, White
Chocolate, Pistachio Wafer

12.00

SELECTION OF ARTISANAL CHEESE

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

18.00

(5.00 supplement)

SEASONAL MIXED BERRIES

With Cream or Ice Cream

12.00

SELECTION OF ICE CREAM & SORBET

Ask Your Server for Today's Selection

4.00 per scoop

HOMEMADE PETIT FOURS

With Filter Coffee or Tea

6.00

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