

BRUNCH 8:00AM - 3:00PM (last orders 2:45pm)



V = Vegetarian VG = Vegan Dishes marked with a * can be made GF on request

SWEET

***Pavcakes** Fluffy buttermilk vanilla pancakes, made-to-order 9
fresh off the plancha with a choice of:

Whipped maple butter & pancetta
Nutella & sliced banana (V)
Fresh berries & Chantilly cream (V)

***Pain Perdu (V)** Thick cut brioche French toast, Nutella sando 9

***Chia Bowl (V)** Coconut & Raspberry, topped with granola crumble,
fresh seasonal fruits, mochi ball 7

Sourdough Toast with homemade jam 7

SAVOURY

All eggs are local free-range organic eggs from the De La Haye family at La Croisiere Farm. All toast is griddled sourdough from Four Bakery (gluten free options available, see all dishes marked with a *)

***Benedict** Two perfectly poached eggs on toasted English muffins with brown butter hollandaise 10
with a choice of **Homemade 'porchetta' bacon 13** or **Housecured beetroot gravadlax and asparagus 15**

***'Porchetta' Bacon & Eggs** House 'Porchetta' bacon, creamy scrambled eggs, Nduja sourdough & homemade chilli relish 10
+ **Roasted local cherry tomatoes 2** **Feta 2** **Miso wild mushrooms 3** **Two butchers sausages 3**

Full Pavilion Breakfast House 'Porchetta' bacon, two butchers' pork sausages, creamy scrambled eggs, miso wild mushrooms, roasted local cherry tomatoes served with griddled sourdough & homemade chilli relish 16

***Jersey Hash (V)** Two poached eggs over crispy baby Royals, za'atar roast garlic & tahini yoghurt, piquillo peppers, feta & harissa 12
+ **Chorizo 3**

We donate 25p for every Jersey Hash sold to our charity partner Caring Cooks. Caring Cooks feed vulnerable families and educate children through their school nutrition programmes. For more information please visit their website www.caringcooksofjersey.com

Croque Serrano ham, mozzarella, Gruyere & Comte in toasted milk loaf, topped with a fried egg & shaved Grana Padano 11

***Pea & Herb Smash (VG)** Smashed peas, roast cherry tomatoes, preserved lemon hummus, Harissa pesto on griddled sourdough with homemade basil oil 12
+ **Two poached Eggs 3** + **Feta 2** + **Blanc Pignon Moolloumi 3**

***Hot Jersey Honey Burrata (V)** Whole organic burrata, smashed peas, hot Jersey honey, roast cherry tomatoes on griddled sourdough 16

***Miso Wild Mushrooms** Truffled wild mushrooms, roasted garlic, fresh scallions, Grana Padano on griddled sourdough 11
+ **Two poached Eggs 3** + **Crispy Pancetta 3**

***Gravadlax** Homecured beetroot gravadlax, pickled cucumber, lemon & caper crème fraiche on toasted rye bread 12
+ **Two poached eggs 3**

SIDES

Homemade beetroot gravadlax 4
Blanc Pignon Moolloumi 3
Thick-cut 'Porchetta' bacon 3

Chorizo 3
Miso wild mushrooms 3
Pea & herb smash 3

Crispy Pancetta 3
Two butchers sausages 3
Roasted local cherry tomatoes 2

Two poached eggs 3
Asparagus 3
Feta 2

thepavilion.je hello@thepavilion.je

Please 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.

A discretionary 10% service charge is added to your bill which is distributed amongst all team members. All above prices are inclusive of 5% GST.



THE PAVILION DRINKS LIST



OLD SPIKE COFFEE BAR

DOUBLE SHOT AS STANDARD

	Small	Large
Espresso	2.3	
Flat White	2.8	
Cortado/ Macchiato	2.6	
Long Black	2.5	2.7
Cappuccino/ Latte	2.8	3.0
Mocha/ Hot Choco	N/A	3.1
Babycino	1.5	

A SELECTION OF LOOSE LEAF TEAS ARE AVAILABLE

SOFT DRINKS

Large Bottle Filtered Still or Sparkling water	3.5
* with Elderflower or Ginger Belvoir cordial	1
Simple CBD Infused Elderflower & Lime	4
Something & Nothing Yuzu Seltzer	4
Something & Nothing Cucumber Seltzer	4
Lo-Bro Kombucha Raspberry & Lemon	3
Diet or Coca Cola	2
Red Bull	3

BY THE GLASS

SPARKLING (125ML)

BISCARDO Spumante Millesimato Prosecco – Italy (V)

12 **BUITENVERWACHTING**, Cabernet-Merlot – South Africa 7

CHAMPAGNE OLIVIER PERE ET FILS

Pol Roger Brut Reserve Champagne – France (Half bottle 37.5cl)

35 **PACO MULERO**, Prisma Monastrell - Spain 11

WHITE WINE (175ML)

PEMO 'TERRE DI CHEITI', Pecorino – Italy (V)

7 **ROSÉ (175ML)**

AA BADENHORST 'SECATEURS', Chenin Blanc, Swartland – South Africa

9 **CALUSARI**, Pinot noir rosé, Viile Timisului – Romania (V) 7

WILDSONG, Sauvignon Blanc – Hawkes Bay New Zealand (O)

10 **CHÂTEAU MINUTY DE MINUTY ROSÉ**, Cotes de Provence 9

BEERS AND CIDERS

	Pint	Half
Camden Town Hell's Lager	5.5	2.8
Camden Town Pale Ale	6.0	3.0
Aspall Organic Suffolk Cyder	5.5	
Lucky Saint Low Alc 0.5%	4.4	
Hooky Best Bitter	5.3	
Hooky Golden Ale	5.3	
Old Hooky Premium Ale	5.3	
Off The Hook IPA	5.3	
Haymaker Premium Pale Ale	5.5	

SHAKEN ICED LATTES

Vanilla Oat Milk Espresso	4
Honey Coco-Matcha	4.4
Vanilla Protein	5.5

WELLNESS LATTES

Matcha	3.1
Turmeric	3.1
Beetroot	3.1
Chai	3.1
Charcoal	3.1
Make it Dirty	0.5
Make it Icy	0.25

RED WINES (175ML)

12 **BUITENVERWACHTING**, Cabernet-Merlot – South Africa 7

35 **PACO MULERO**, Prisma Monastrell - Spain 11

WILDSONG, Pinot Noir – Hawkes Bay, New Zealand 11

ROSÉ (175ML)

7 **CALUSARI**, Pinot noir rosé, Viile Timisului – Romania (V) 7

10 **CHÂTEAU MINUTY DE MINUTY ROSÉ**, Cotes de Provence 9

BRUNCH / ALL DAY COCKTAILS

'Old Spike' Espresso Martini Exactly what it say's on the tin	12
Blood Orange Sling Our own twist on a Singapore sling, blood orange gin, Glayva & cherry liquor	11
The Pav Picante 🌶️ Keep it tequila, keep it spicy. If you know, you know!	12
Bloody Mary 11 Secret seasoning, Jersey Royal Mash vodka	11
Bloody Maria 12 Mary's sister, she's a tequila gal	12
Bellini 11 Strawberry or Passionfruit	11