

BRUNCH 08:00AM - 02:45PM

See our counter for daily specials, including pastry's, N'duja sausage rolls, sandwiches, soups, and sweet treats such as brownies & banana bread



SWEET

***Pavcakes** Fluffy buttermilk vanilla pancakes, made-to-order, fresh off the plancha with a choice of: **11**

+Whipped maple butter & pancetta

+Nutella & sliced banana (V)

+Fresh berries, ricotta & honeycomb (V)

***Cinnamon French Toast (V)** Maple syrup, soft seasonal fruits and homemade jam **10**

SAVOURY

All eggs are local free-range organic eggs from the De La Haye family at La Croisiere Farm. Our gluten free bread is supplied by Mrs B... the only gluten free certified kitchen in Jersey and is charged at a supplement of 80p

Sourdough Toast (V) 5

+House made jam 0.5 +Jersey butter 0.5 +Scrambled eggs 4 +Two poached eggs 3

***Benedict (V)** Two perfectly poached eggs on buttery crumpets with Jersey butter hollandaise **10**

+Dry cured back bacon 3 +Smoked pulled ham hock 4 +Flaked hot smoked salmon & asparagus 5

***Dry Cured Back Bacon** on organic scrambled eggs and sourdough **12**

+Roasted local cherry tomatoes 2 +Feta 3 +Miso wild mushrooms 4 +Two butchers sausages 4

***Hot Flaked Smoked Salmon** on organic scrambled eggs and sourdough **14**

+Roasted local cherry tomatoes 2 +Asparagus 3 +Pea & herb smash 3

Full Pavilion Breakfast Dry cured back bacon, two butchers' pork sausages, creamy scrambled eggs, miso wild mushrooms, roasted local cherry tomatoes, served with griddled sourdough & homemade chili relish **16**

***Jersey Hash (V)** Two perfectly poached eggs, on a bed of crispy baby Royals, harissa pesto & tahini yoghurt, piquillo peppers, salsa Verde & feta **13**
+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. Please visit their website www.caringcooksofjersey.com

The Notorious Croque Serrano ham, Comte, rocket & harissa pesto in toasted milk loaf, topped with a fried egg & shaved Grana Padano **13**

***Pea & Herb Smash (VG,V,DF)** Smashed peas, roasted cherry tomatoes, preserved lemon hummus, harissa pesto on griddled sourdough with homemade basil oil **12**

+Two poached eggs 3 +Feta 3 +Halloumi 3

***Miso Wild Mushrooms (V)** Truffled wild mushrooms, one perfectly poached egg, roasted garlic, fresh scallions, shaved Grana Padano on brioche **14**

+One poached egg 1.5 +Crispy pancetta 3

***Shakshuka (V)** Baked eggs, spiced tomato, pepper and chickpea ragu, rose harissa, tahini yogurt, served with a side of flatbread **13**

***Famous Open 'Ham Egg and Crisps' Sandwich** Smoked pulled ham hock, shoestring crisps topped with a poached egg, truffle mustard mayo, piccalilli & parmesan shavings on farmhouse loaf **13**

LUNCH 11:30AM - 02:45PM

Open Chicken or Halloumi Kebab Skewers Marinated harissa chicken or halloumi, pickled red cabbage, cherry tomatoes, lemon hummus, harissa, salsa Verde, yuzu tahini yogurt, raddish, corriander & lemon on a flatbread **14**

***Buddha Bowl (V,GF)** Roasted butternut squash, spinach, cherry tomatoes, chickpeas, pickled cabbage, piquillo peppers, tahini yogurt and harissa pesto **13**

+Halloumi 3 +Feta 3 +Marinated harissa chicken 4 +Flaked hot smoked salmon 4

SIDES

Feta 3

Halloumi 3

Roasted local cherry tomatoes 2

Asparagus 3

Miso wild mushrooms 4

Pea & herb smash 3

Two poached eggs 3

Scrambled eggs 4

Crispy pancetta 3

Two butchers sausages 4

Dry cured back bacon 3

Smoked pulled ham hock 4

Marinated harissa chicken 4

Flaked hot smoked salmon 4

Chorizo 3

thepavilion.je hello@thepavilion.je

V = Vegetarian VG = Vegan DF=Dairy Free Dishes marked with a * can be made GF on request and will be charged at a supplement of 80p

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. Prices are 5% GST inclusive. GST Registration number 0119317

THE PAVILION DRINKS LIST

OLD SPIKE COFFEE BAR

DOUBLE SHOT AS STANDARD

	Regular	Large
Espresso	2.5	
Flat White	2.9	
Cortado/ Macchiato	2.6	
Long Black		2.8
Cappuccino/ Latte		3.1
Mocha		3.2
Babyccino	2.0	
Pavillion Hot Chocolate		3.5
Alternatives: Almond, Oat, Coconut		0.5

SHAKEN ICED LATTES

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

LOOSE LEAF TEAS

English Breakfast	2.8
Decaf English Breakfast	2.8
Earl Grey	2.8
Rooibos	2.8
Ginger Root	2.8
Spearmint	2.8
Best Balance Wellness Tea	2.8
China Green	2.8

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	500ml	5.5
Corona	330ml	4.6
Lucky Saint Low Alc 0.5%	330ml	4.5
Hooky Golden Ale	500ml	5.5
Off The Hook IPA	500ml	5.5
Haymaker Premium Pale Ale	500ml	5.8

BY THE GLASS

SPARKLING

PROSECCO 'BISCARDO' Spumante Millesimato, Italy (V) 125ml	7
CHAMPAGNE 'POL ROGER BRUT RESERVE' France (Half bottle 37.5cl)	35

WHITE (175ML)

PEMO 'TERRE DI CHEITI' Pecorino, Italy (V)	8
CHENIN BLANC 'SECATEURS' Swartland, South Africa	9
SAUVIGNON BLANC 'WILDSONG' Hawkes Bay, New Zealand (O)	11

HEALTH SHOTS, JUICES & SMOOTHIES

Spicy Ginger Shot - Ginger, apple & lemon	1.6
Immunity Juice - Apple, beetroot, ginger & carrot	4.8
Mint To Be - Celery, ginger, apple, cucumber & mint	5
Freshly Squeezed Orange Juice	4.2
Cranberry Juice	2.9
Apple Juice	2.9

Protein Smoothies

Made with Gold Standard 100% Whey Protein

Energy Kick - Almond milk, vanilla protein, banana, peanut butter & blueberries	6.2
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Green Pick Me Up - Almond milk, matcha, vanilla protein, banana, spinach & peanut butter	6.4
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Tropical Kiss - Coconut milk, turmeric, vanilla protein, pineapple & coconut flakes	6.4
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Absolute Nut Job - Oat milk, chocolate protein, oats, banana, dates, chia seeds, cacao & peanut butter	6.5
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BLENDSMITH WELLNESS LATTES

Matcha	3.2
Turmeric	3.2
Beetroot	3.2
Chai	3.2
Make it Dirty (add a shot of coffee)	1
Make it Icy	0.3
Alternative Milk	0.5
Honey	0.5

SOFT DRINKS

Filtered Still or Sparkling Water (750ml)	3.5
* With Elderflower or Ginger Cordial	1
CBD Infused Elderflower & Lime	4
Yuzu Seltzer	4
Cucumber Seltzer	4
KTea Kombucha Pekoe or Ginger	4.5
Diet or Coca Cola	2.8
Red Bull	3.5
Lemonade	2.5
Ginger Ale or Ginger Beer	2.5

RED (175ML)

CABERNET-MERLOT 'BUITENVERWACHTING' South Africa	8
PRISMA MONASTRELL 'PACO MULERO' Spain	8
PINOT NOIR 'WILDSONG' Hawkes Bay, New Zealand	11

ROSÉ (175ML)

COTES DE PROVENCE 'CHÂTEAU MINUTY DE MINUTY ROSÉ'	9
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