

BRUNCH

08:00 – 14:45

LUNCH

11:30 – 14:45

ACAI BOWL

Acai & banana, house made granola, fresh fruits, coconut flakes & Goji berries (VG) G,N

EGGS ON TOAST

Organic scrambled OR poached eggs, buttered sourdough toast (V, GF*) G,E,D

PAVCAKES

Fluffy buttermilk vanilla pancakes with: (GF*) G,E,D

+ Nutella, banana & Oreo crumb (V) G,E,D,S,N
+ Dry-cured back bacon & maple syrup G,E,D
+ Fresh cream, fresh seasonal fruits & fruit compote (V) G,E,D

BENEDICT

Two runny poached eggs, English muffins, Jersey butter hollandaise (V) G,E,D

+ Dry-cured back bacon & Stornoway black pudding G,E,D,N,O,Mu,Ce,S,F | 7
+ Jersey hand-picked crab, crème fraiche & cracked black pepper C,M | 7

SUMMER SCOTCH BREAKIE

Savoury bellini, Stornoway black pudding, roasted goats' cheese, pine nuts, yogurt, dill G,E,D,N,O,Mu,Ce,S,F

BUTCHERS DRY-CURED BACK BACON OR KILN-ROASTED SALMON

Organic scrambled eggs, bacon OR salmon, chilli relish, basil oil, sourdough toast (GF*) G,E,D,F

+ Feta D | 3
+ Griddled chorizo G,M | 4
+ Truffled wild mushrooms D,O | 4
+ Roasted local cherry tomatoes | 3
+ Smashed local peas | 3

JERSEY HASH

Two runny poached eggs, pan-fried Jersey Royals, goats curd, harissa pesto, tahini yoghurt, piquillo peppers & basil oil (V,GF) D,E,O

+ Griddled chorizo G,M | 4
+ Halloumi D | 4
+ Stornoway Black pudding G,E,D,N,O,Mu,Ce,S,F | 4
+ Roasted local cherry tomatoes | 3

SMASHED PEAS & ROASTED SEASONAL VEGETABLES

Smashed Jersey peas, spinach, lemon hummus, roasted butternut squash, smashed black beans, basil oil, sourdough toast (Vg,GF*) G

+ Halloumi D | 4
+ Two poached eggs E | 3
+ Roasted local cherry tomatoes | 3
+ Truffled mushrooms D,O | 4

VEGGIE BRUNCH

Halloumi, two runny poached eggs, asparagus, truffled mushrooms, smashed Jersey peas, roasted local cherry tomatoes, sourdough toast (V, GF*) G,E,O

FULL PAVILION BREAKFAST

Dry-cured back bacon, two butchers' pork sausages, creamy scrambled eggs, truffled wild mushrooms, roasted local cherry tomatoes, griddled sourdough & homemade chilli relish G,E,O

+ Stornoway black pudding | 4

V = Vegetarian | VG = Vegan

GF* = can be made GF on request and will be charged at a supplement of 80p



8 SCHNITZEL 17

Parmesan crumbed chicken schnitzel, Asian shredded summer slaw G,D,O,Se

+ Sauteed Jersey Royals | 5
+ Roasted local cherry tomatoes | 3

9 13

BUDDHA BOWL

Honey-roasted squash, spinach, cherry tomatoes, harissa chickpeas, pickled cabbage, piquillo peppers & tahini yogurt (V,GF) D,O,S,L

+ Feta D | 3
+ Halloumi D | 4
+ Harissa chicken O,S | 6
+ Flaked kiln-roasted salmon F | 5
+ Chilli butter prawns C,D | 6

12 17

FISH CAKE

Salmon & prawn fish cake, wasabi crab, summer greens, sauce vierge G,C,M,F,D

11 15

HARISSA CHICKEN OR HALLOUMI FLAT KEBAB

Marinated chicken or halloumi, sourdough flat bread, pickled red cabbage, lemon hummus, harissa pesto, tahini yoghurt, radish, coriander, lime G,D,O

14 18

OPEN RIB-EYE SANDWICH

Open steak sandwich, beef dripping fried sourdough, harissa, sweet red onions, truffled rocket & Parmesan G,D,O,N

+ Chilli butter prawns C,D | 6

15 16

DYNAMITE PRAWN & MISO NOODLE BROTH

Dynamite prawns, Miso broth, rice noodles, bok choy, shitake mushroom, beans sprouts, ribboned carrots, spring onion (GF) F,O,M,S,Se

13 12

PAV CEASER

Little gem lettuce, Caesar dressing, anchovies, Parmesan, croutons & soft-boiled egg G,D,E,F

+ Parmesan crumbed chicken G,D,O | 6
+ Chilli butter prawns C,D | 6
+ Rib-eye steak D | 9
+ Halloumi D | 4
+ Crispy pancetta | 4

14 15

THE NOTORIOUS CROQUE

Serrano ham, Comté sauce, rocket & harissa pesto, toasted milk loaf, fried hens egg & shaved Grana Padano G,E,D,O

15 17

JERSEY CRAB LINGUINE

Crab, linguine, garlic, chilli, lemon thyme, rocket & Parmesan G,D,C

17

All our eggs are local free-range organic from the De La Haye family at La Croisiere Farm. Our sourdough is from Vienna Bakery

We cannot guarantee the total absence of allergens in our drinks & dishes. Please always inform a member of our team before placing your order, as not all ingredients can be listed. Detailed allergen information is available on request.

A discretionary 10% service charge is added to your bill which is distributed amongst ALL TEAM MEMBERS. Prices are inclusive of 5% GST. Registration no. 0119317



thepavilion.je
hello@thepavilion.je

DRINKS

JUICES & HEALTH SHOTS

Spicy Ginger Shot Ginger, apple & lemon	2
Green Glow Celery, ginger, apple & cucumber	5
Pick Me Up Apple, beetroot, carrot & ginger	5
Cranberry	3
Jersey Heritage Cloudy Apple	4
Freshly Squeezed Orange	4.2

100% WHEY PROTEIN SMOOTHIES

Nut job Almond milk, peanut butter, chocolate protein, oats, banana, dates, chia seeds & cacao nibs	7
Energy Kick Oat milk, strawberry protein, banana, mixed berries & oats	6.5
Green God(des) Coconut milk, vanilla protein, kale & matcha + Collagen 1.5	6.5

SANDS SUPPLY CO. HOUSE SODAS (250ML)

Pavilion Pink Grapefruit & Black Pepper Maté, Lime & Cucumber	4.8
Ginger Beer	
Lychee & Vetiver	
Mandarin & Basil	

SOFT DRINKS

Diet Coke, Coca-Cola	2.8
Lemonade, Ginger Ale, Tonic	2.6
Filtered Still or Sparkling Water (750ml) + Belvoir Elderflower OR Ginger 1	3.5
KTea Kombucha Ginger Hops OR Pekoe	4.8
Red Bull	3.5

FROM THE BARISTA

Old Spike Coffee - Double shot as standard

Espresso	2.6
Cortado/ Macchiato	2.9
Flat White	3.1
Americano	3
Cappuccino/Latte	3.4
Mocha	4.5
Hot Chocolate	4
100% Vanilla Whey Protein Iced Coffee	6

Blendsmiths Wellness Lattes 4

EXTRAS	
+ Collagen 1.5	
+ Decaf 0.5	
+ Oat, Almond, Coconut Milk 0.7	
+ Ice 0.3	
+ Single Espresso 1.3	
+ Honey, Sugar-free Vanilla, Caramel OR Hazelnut Syrup 0.6	

LOOSE LEAF TEA

English Breakfast/ Decaf	3
Earl Grey	3
Rooibos, Ginger Root, Spearmint	3.2
Best Balance Wellness, China Green, Chamomile	3.2

FROM THE BAR

COCKTAILS

CASA PAV Tequila, chilli, coriander, lime	10
MIMOSA Prosecco, freshly squeezed OJ	8
BLOODY MARY Vodka, Pav spice mix, Big Tom	11
PIMMS Pimms, ginger ale, lemonade	8
OLD SPIKE ESPRESSO MARTINI Vodka, rum, Old Spike cold brew	11
RUM & JUICE Rum, bitters, house-brew ginger beer	11
DOVE & BUTTERFLY Tequila, Pavilion pink grapefruit & black pepper soda	11
COSMO Vodka, cranberry, Cointreau	10
FREEZER MARTINI Gin, our garden vermouth	10
PAV SPRITZ Waste orange house made spritz, prosecco, soda	9
OLD FASHIONED Makers Mark bourbon, bitters	10

BEER & CIDER

BOTTLES		
Off The Hook IPA 4.3% 500ml	5.8	
Hooky Gold Ale 4.1% 500ml	5.8	
Haymaker Premium Pale Ale 5% 500ml	6	
Corona 4.5% or Corona 0% 330ml	4.9	
Aspalls Organic Suffolk Cider 500ml	6	
DRAFT		
Camden hell's larger	3.15	6.3
Camden pale ale	3.3	6.6

WINE

WHITE 175ML BOTTLE

PINOT GRIGIO PONTÉ DEL DIAVOLO - FRUILI, ITALY Light, bright lemon in colour with a lively, freshly cut pear taste. Aromatic with structure & body	8	30
GAVI DI GAVI ANTONIO EL RAIMONDO - PIEDMONT, ITALY (VG) Light-bodied, dry & crisp, with floral notes of orchard fruits & minerality	9	34
SAUVIGNON BLANC Pounamu by Little Beauty - Marlborough, New Zealand Zingy, happy & mouth-watering. Juicy flavours from morish peach & mango notes	10	38
ALBARIÑO A20 CASTRO MARTIN - RÍAS BAIXAS, SPAIN Delicate, tongue-tingling, musky apricot with a lingering mineral & spice finish	11	42
CHABLIS DOMAINE SERVIN - BURGUNDY, FRANCE Elegant & feminine with delicate floral notes & white fruit aromas		45

ROSÉ 175ML BOTTLE

PINOT GRIGIO ROSÉ, BELLA MODELLA - VENETO, ITALY (VG) Delicate & packed full of strawberry, raspberry & cherry notes	8	30
COTES DE PROVENCE ROSÉ, 'BY.OTT', DOMAINES OTT, FRANCE Complex & pale, Grenache, Cinsault & Syrah blend, characterised by fruit & freshness	11	43

RED 175ML BOTTLE

CABERENT-MERLOT BUIENVERWACHTING - CAPE TOWN, SOUTH AFRICA Bright complex & structured. Stylish aromas of cassis, plums & pencil lead	8	30
CÔTES DU RHÔNE ROGER SABON - RHÔNE, FRANCE Kirsch notes, with underbrush of liquorice & Mediterranean aromatic plants	9	34
MALBEC CATENA VISTA FLORES - MENDOZA, ARGENTINA Delicate floral notes of lavender, violet & mocha, amplified by ripe, concentrated dark red fruit aromas	10	38
RIOJA RESERVA, VINA IZADI - RIOJA SPAIN (VG) Intense red fruit, deep ruby in colour, enhanced by cedar wood flavours	11	42
PINOT NOIR WILDSONG - HAWKS BAY, NEW ZEALAND (O) Black cherry, violet & subtle herb on the nose, followed by complex liquorice & earth flavours on the palate		45

SPARKLING 125ML BOTTLE

EITZINGER SPARKLING ROSE ZWEIGELT, GERMANY Aromatic, pale, berry-like on the nose, flattering on the pallet with a subtle aftertaste of dry berries	7	32
BISCARDO PROSECCO SPUMANTE MILLESIMATO - VENETO, ITALY (VG) Intense & aromatic. Hints of apple & peach blossom against the smooth, velvety finish	7	32
CHAMPAGNE OLIVIER PÈRE ET FILS BRUT CUVÉE NVCHAMPAGNE, FRANCE Pretty & creamy, with small bubbles. Full-bodied with long finished, packed with ripe apples	12	55
CHAMPAGNE POL ROGER - CHAMPAGNE, FRANCE Inherent freshness combined with mature & concentrated bouquet		80

Thirsty? Enjoy our fresh pressed juices, made with love at The Pavilion daily.

Need a pick me up? Try our exclusive speciality coffee from Old Spike Roastery selected for its delicious showcase of flavours & aromas, quality, environmental & social credentials.

Fancy a cold one? Pop open a Hook Norton beer, brewed using Victorian methods, in the idyllic Cotswold Hills.

Need a stiff one? Work your way down our cocktail list. Our favourite, The Casa Pav.

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