

## ALL DAY BAKERY

- FRESHLY BAKED CROISSANTS** 2.8  
All butter | Almond | Pain au chocolate (V)
- HOUSEMADE N'DUJA SAUSAGE ROLLS** 5 🐷  
Served with tomato ketchup, brown sauce or English mustard
- BANANA BREAD** 4  
+ Vegan salted caramel, sliced banana & cocoa nibs 2 (V)
- NELIOS CUPCAKES (V)** 🐷 4.5

## BREAKFAST 08:00 – 11:00

- SEASONAL PORRIDGE** 9  
Rolled oats, coconut milk, roasted plums, blackberry & vanilla compote, homemade granola, cinnamon, maple syrup G,D,N
- EGGS ON TOAST** 🐷 10  
Organic scrambled **OR** poached eggs on buttered sourdough toast (V,GF\*) G,E,D

## LUNCH 11:00 – 14:45

- CAESAR SCHNITZEL** 18  
Parmesan crumbed chicken schnitzel topped with little gem lettuce, Caesar dressing, anchovies, Parmesan, croutons & soft-boiled eggs G,D,O,Se,E,F  
+ **Sauteed Jersey royals** 🐷
- BUDDHA BOWL** 13  
Honey-roasted squash, spinach, cherry tomatoes, harissa chickpeas, pickled cabbage, piquillo peppers, lime wedge & tahini yogurt (V,GF) D,O,S,L  
+ **Whipped feta** D 4  
+ **Halloumi** D 4  
+ **Harissa chicken** O,S 6  
+ **Chilli garlic butter prawns** C,D 6
- HARISSA CHICKEN, HALLOUMI OR BEEF SHIN FLATBREAD** 15  
Marinated chicken, halloumi or beef shin, sourdough flatbread, pickled red cabbage, lemon hummus, harissa pesto, tahini yogurt, radish, coriander, lime G,D,O
- JERSEY CRAB GRATIN** 🐷 18  
Handpicked Jersey crab, Comté cheese sauce, sauteed spinach & truffle crostini dippers C,D,G,PC
- RISOTTO CARBONARA** 16  
Risotto rice, traditional carbonara sauce & lardons topped with a cured egg yolk & shaved Grana Padano E,D
- THE NOTORIOUS CROQUE** 15  
Serrano ham, Comté sauce, rocket & harissa pesto, toasted milk loaf, fried hens egg & shaved Grana Padano G,E,D,O
- OPEN RIB-EYE SANDWICH** 18  
Open steak sandwich, beef dripping fired sourdough, harissa sweet red onions, truffled rocket & Parmesan (\*GF) G,D,O  
+ **Chilli garlic butter prawns** C,D 6  
+ **Sauteed Jersey royals** 5 🐷

## BRUNCH 08:00 – 14:45

- PAVCAKES** 12  
Fluffy buttermilk vanilla pancakes with: (GF\*) G,E,D  
+ **Nutella, banana & Oreo crumb** N,G  
+ **Dry-cured back bacon, whipped maple butter, maple syrup** D  
+ **Seasonal fresh fruit, mascarpone & honeycomb** D
- FRENCH TOAST** 15  
Cinnamon, vanilla French toast, maple syrup, soft seasonal fruits, homemade jam (V) G,E,D
- BENEDICT** 🐷 11  
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,PC 7  
+ **Marinated beef shin** D,S 6
- CHILLI EGGS** 14  
Organic scrambled eggs, spicy nduja, fresh chilli, basil oil on buttered sourdough D,G
- JERSEY HASH** 🐷 14  
Two runny poached eggs, pan-fried Jersey Royals, winter vegetables, whipped feta, harissa pesto, tahini yoghurt, piquillo peppers & basil oil (V,GF)  
+ **Marinated beef shin** D,S 6  
+ **Griddled chorizo** G,M 4  
+ **Halloumi** D 4  
+ **Stornoway Black pudding** G,E,D,N,O,Mu,Ce,S,F 4
- COCONUT & TURMERIC DAHL** 16  
Red lentils, oven-roasted pumpkin, mixed winter beans, harissa & tahini yoghurt with crispy kale, sliced radish & chopped chillies (V,GF)  
+ **Whipped feta** D 4  
+ **Chorizo** G 4  
+ **Harissa chicken** D,S 6
- MISO WILD MUSHROOMS** 16  
Truffled wild mushrooms, roasted garlic, fresh scallions, shaved Pecorino on brioche, topped with a perfectly poached egg G,E,D
- VEGGIE BRUNCH** 15  
Halloumi, two runny poached eggs, crispy kale, truffled mushrooms, smashed Jersey garden peas & edamame, roasted local cherry tomatoes, sourdough toast (V,GF\*) G,E,O  
+ **Whipped feta** D 4
- We donate 25p for every Veggie Brunch sold to our charity partner Caring Cooks. Caring Cooks feed vulnerable families & educate children through their school nutrition programmes. For more info: [www.caringcooksofjersey.com](http://www.caringcooksofjersey.com)
- KETO FRITTATA** 15  
Beef shin, feta, piquillo peppers, organic egg frittata, smashed garden peas & edamame & a runny fried egg E,D,S
- FULL PAV BREAKFAST (No substitutions)** 🐷 17  
Dry-cured back bacon, two butchers' pork sausages, organic scrambled eggs, truffled wild mushrooms, roasted local cherry tomatoes, griddled sourdough G,E,O  
+ **Stornoway Black pudding** G,E,D,N,O,Mu,Ce,S,F 4

V = Vegetarian | VG = Vegan | PC = Picked crab

We take much care to ensure that all shell is removed but small fragments may remain  
GF\* = can be made GF on request and will be charged at a supplement of 80p



All our eggs are local free-range & organic, from the De La Haye family at La Croisiere Farm or Cosmo Kramer at Franfief Farm.

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  
Locally sourced hero ingredient 🐷

# DRINKS

## JUICES & HEALTH SHOTS

- Spicy Ginger Shot** Ginger, apple & lemon
- Freshly Squeezed OJ**
- Green Glow** Celery, ginger, apple & cucumber
- Pick Me Up** Apple, beetroot, carrot & ginger
- Cranberry**
- Jersey Heritage Cloudy Apple** 🍏

## 100% WHEY PROTEIN SMOOTHIES

+ Gold Standard Collagen 1.5

### NUT JOB

Almond milk, peanut butter, chocolate protein, oats, banana, dates, chia seeds & cacao nibs G,P,D,N

### ENERGY KICK

Oat milk, strawberry protein, banana, mixed berries & oats G,D

### GREEN GAINS

Almond milk, vanilla protein, spinach, lemon, chia seeds, Jersey honey, desiccated coconut N,D

## SANDS SUPPLY CO. HOUSE SODAS (250ML) 🍹 4

Pavilion pink grapefruit & black pepper  
Maté, lime & cucumber  
Ginger beer  
Mandarin & basil

## SOFT DRINKS

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

# FROM THE BARISTA



PLEASE ASK YOUR SERVER FOR SELECTION

**OLD SPIKE COFFEE**

**UK LOOSE LEAF TEAS**

**BLENDSMITHS WELLNESS LATTES** Matcha | Turmeric | Chai | Pumpkin 4

# FROM THE BAR

## COCKTAILS

- Casa Pav** Tequila, chilli, coriander, lime 10
- Mimosa** Prosecco, freshly squeezed OJ 8
- Twisted Mimosa** Prosecco, blackberry, lime, vanilla 9
- Bloody Mary** Cl Vodka, Pav spice mix, Big Tom 🍷 11
- Old Spike Espresso Martini** 🍷 11
- Cl Vodka, rum, Old Spike cold brew
- Cosmo** Cl Vodka, cranberry, Cointreau 🍷 10
- Five Spice High Ball** 10
- Gin, Sands Supply Co five spice soda
- Forbidden Fruit** 10
- Makers Mark, apple, lemon, maple syrup, bitters

## LOW ABV/ NON-ALC COCKTAILS

- Curious Elixir 0%** 🍷 9
- Tanqueray 0%, blackberry, Ktea Pekoe Kombucha, rosemary
- Citrus Utopia 0.5%** 🍷 9
- Atopia spiced citrus, Pavilion pink grapefruit & black pepper

## 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% | Corona 0% 330ml 4.9
- Aspalls Organic Suffolk Cider 500ml 6

### DRAFT:

- Camden Town Hell's Lager 4.6% 3.15 6.3
- Camden Town Pale Ale 4% 3.3 6.6

# WINE

## WHITE

	175ML	BOTTLE
2 <b>PINOT GRIGIO</b>	8	30
4.2 <b>PONTE DEL DIAVOLO - FRUILI, ITALY 2022/3</b>		
5 Light, bright lemon in colour with a lively, freshly cut pear taste. Aromatic with structure & body		

## GAVI DI GAVI

5	9	34
3 <b>ANTONIO EL RAIMONDO - PIEMONTE, ITALY (VG) 2022/3</b>		
4 Light-bodied, dry & crisp, with floral notes of orchard fruits & minerality		

## POUNAMU SAUVIGNON BLANC

7	10	38
<b>BY LITTLE BEAUTY, MARLBOROUGH, NEW ZEALAND 2022</b>		
Zingy, happy & mouth-watering. Juicy flavours from morish peach & mango notes		

## ALBARIÑO

6.5	10	38
<b>A20 CASTRO MARTIN - RÍAS BAIXAS, SPAIN 2022</b>		
Delicate, tongue-tingling, musky apricot with a lingering mineral & spice finish		

## ROSÉ

	175ML	BOTTLE
7 <b>PINOT GRIGIO ROSÉ</b>	8	30
<b>BELLA MODELLA - VENETO, ITALY (VG) 2023</b>		
Delicate & packed full of strawberry, raspberry & cherry notes		

## COTES DE PROVENCE

7	11	43
<b>ROSÉ, 'BY.OTT', DOMAINES OTT, FRANCE 2023</b>		
Complex & pale, Grenache, Cinsault & Syrah blend, characterised by fruit & freshness		

## RED

	175ML	BOTTLE
2.8 <b>CABERNET-MERLOT</b>	8	30
2.6 <b>BUITENVERWACHTING - CAPE TOWN, SOUTH AFRICA 2020</b>		
3.5 Bright complex & structured. Stylish aromas of cassis, plums & pencil lead		

## CÔTES DU RHÔNE

4.8	9	34
3.5 <b>DOMAINE DE LA SOUMADE, FRANCE 2021</b>		
Silky texture, with lifted, ripe red and black fruits, very supple, with a twist of ripe tannin on the finish		

## MALBEC

	9.5	36
<b>BALBO MALBEC 'CRIOS' - ARGENTINA 2022/3</b>		
Plump with dark cherries and brambles complemented with a touch of spice and smoky oak		

## PINOT NOIR

	10	38
<b>HUMBERTO CANALE ESTATE - ARGENTINA 2023</b>		
The palate offers a silky and refined texture, with a supple tannin structure and a gentle acidity that lingers on the finish		

## RIOJA

	11	43
<b>RESERVA, VINA IZADI - RIOJA SPAIN (VG)</b>		
Intense red fruit, deep ruby in colour, enhanced by cedar wood flavours		

## SPARKLING

	125ML	BOTTLE
11 <b>BISCARDO PROSECCO</b>	7	32
11 <b>SPUMANTE MILLESIMATO - VENETO, ITALY (VG) 2022</b>		
Intense & aromatic. Hints of apple & peach blossom against the smooth, velvety finish		

## BISCARDO PINK PROSECCO

10	7	32
<b>Rose Spumante Millesimato Prosecco - Italy (VG) 2022</b>		
Elegant and smooth like its sister above. With added hints of red currant, wild strawberry & rose petal		

## HOUSE CHAMPAGNE

	12	55
<b>OLIVIER PÈRE ET FILS BRUT CUVÉE NV CHAMPAGNE, FRANCE</b>		
Pretty & creamy, with small bubbles. Full-bodied with long finished, packed with ripe apples		

## CHAMPAGNE

		80
<b>POL ROGER - CHAMPAGNE, FRANCE</b>		
Inherent freshness combined with mature & concentrated bouquet		

VG - Vegan wine

Locally sourced hero ingredient 🍷

