

LUNCH 11:00 – 14:45

THE  
PAVILION

## SWEET BRUNCH TREATS

### Pavcakes 14

Fluffy buttermilk vanilla pancakes with one of the following two options:

+ Roasted plums, cinnamon-spiced banana, pomegranate molasses, Jersey yogurt, blackberry compote, homemade granola, maple syrup (V,GF\*)

+ Dry-Cured back bacon, whipped maple butter, maple syrup (GF\*)

### Cinnamon, Vanilla French toast 16 (V)

Golden brioche, maple syrup, seasonal fruits, homemade jam

## EGGS & TOAST

### Chilli Eggs 16 (GF\*)

Sourdough, creamy scrambled eggs, spicy n'duja sausage, spring onion, chopped chilli, basil oil

### Benedict 11

Poached eggs, English muffins, Jersey butter hollandaise, basil oil (V,GF\*)

+ Dry-cured back bacon & Stornoway black pudding 6

+ Smoked salmon, beetroot carpaccio, gribiche 6 (GF\*)

+ Pulled beef brisket, spinach, jalapeños 6

### Smashed Edamame & Garden Peas on Toast 15

(V,GF\*) 

Lemon preserved hummus, harissa chickpeas, pomegranate molasses, sourdough, salted corn, pickled pink onions

### Miso Wild Mushrooms 16

Truffled mushrooms, miso garlic cream, poached egg, shaved Manchego, brioche

V = Vegetarian | VG = Vegan | GF = Gluten free | DF = Dairy free

GF\* = Can be made GF | DF\* = Can be made dairy free

 = Locally sourced hero ingredient

## PAV SIGNATURES

### Gnocchi 17

Truffled wild mushroom, butternut squash, miso broth, Manchego

### Salmon Fritter 17 (GF\*)

Edamame, pea & potato fritter, smoked salmon, poached egg, salsa Verde, citrus mascarpone, caper berries, rocket

### Tacos 17

Soft corn tortillas, chipotle braised beef brisket, pineapple salsa, feta, crema

### Croque 18

Serrano ham, Comté sauce, rocket & harissa pesto, thick sliced white, fried hens egg & shaved parmesan

### Open Rib-Eye Sandwich 26 (GF\*)

Steak, beef dripping fried sourdough, harissa pesto, sweet red onions, truffled rocket, Manchego

### Ceaser Chicken Burger 20

Parmesan chicken schnitzel, cos lettuce, pancetta, Caesar dressing, anchovies, sauce gribiche

### Sriracha King Prawns 18 (GF,DF)

Pineapple chilli salsa, burnt broccoli, crispy sweet potatoes

### Fry-Up (served as is) 20

Dry-cured back bacon, two butchers' pork sausages, creamy scrambled eggs, truffled mushrooms, roasted cherry tomatoes, sourdough

## BOWLS & VEG

### Spiced Winter Dahl 17 (V,GF\*,DF\*)

Spiced red lentils, roasted cauliflower & squash, Jersey yogurt, crispy onion, chilli, spring onion

### Hash 17 (V,GF)

Poached eggs, pan-fried potatoes, feta, winter veg, harissa pesto, yogurt, piquillo peppers, basil oil, pink pickled onions

### Buddha Bowl 16.5 (V,GF)

Honey-roasted squash, spinach, harissa chickpeas, red cabbage, edamame, piquillo peppers, crispy corn, cumin beetroot, Jersey salted yogurt, lime

### Veggie Brunch 18 (V,GF\*)

Smashed edamame & garden peas, halloumi, poached eggs, truffled mushrooms, tomatoes, crispy kale, sourdough, fresh chillies

### Chopped Winter Salad 18 (V,GF)

Maple roasted squash, goats cheese, kale, apple, dried cranberries, pumpkin seeds, pomegranate dressing

## ADD ONS

Two poached eggs 4 (V,GF,DF)

Feta 4 (V,GF)

Halloumi 4 (V,GF)

Harissa chicken 7 (GF)

Smoked salmon 6 (GF,DF)

Beef brisket 7

Dry-cured back bacon 4 (GF,DF)

Two butchers' pork sausages 4 (DF)

Stornoway black pudding 4.5 (DF)

Griddled chorizo 5 (GF)

Pan fried potatoes 5 (V,GF)

Truffled wild mushrooms 4 (GF,V,VG,DF)

Please inform your server of any allergies or intolerances before placing your order. An allergen chart for all dishes is available on request. While every effort is made to provide accurate allergen information, ingredients and recipes may change. Our kitchen handles gluten, nuts, seafood, dairy, and other allergens; therefore, we cannot guarantee the complete absence of allergens in our food. A discretionary 10% service charge is added to your bill which is distributed amongst ALL TEAM MEMBERS. Prices are inclusive of 5% GST. GST Registration no.0119317.

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## COCKTAILS & MOCKTAILS

Mimosa 10	Prosecco, freshly squeezed OJ
Bloody Mary 12	Cl Vodka, Pav Spice mix, Big Tom
Old Spike Espresso 13	Cl Vodka, Old Spike brew
Basil Gin Fizz 13	Gin, basil, mandarin, ginger
Dark & Stormy 12	Dark rum, ginger beer, lime
Martini 12	Gin OR Vodka, dry vermouth, twist OR olive
Cosmo 13	Cl Vodka, cranberry, Cointreau
Spicy Margarita 13	Blanco tequila, fresh chilli, Cointreau, lime, agave syrup
Forbidden Fruit 12	Makers Mark whisky, apple juice, lemon, maple syrup, bitters
Grapefruit Spritz 0% 10	Tanquary 0%, pink grapefruit, black pepper
P'rol Spritz 0% 12	Pentire spirits blood orange, sea rosemary and Oakwood, Nozeco, soda

## BEER & CIDER

HALF PINT

Camden Town Hell's Lager 4.6%	3.5	7.0
Camden Town Pale Ale 4%	3.65	7.3
<b>BOTTLES</b>		
Off the Hook IPA 4.3% 6.8		Aspalls Organic Suffolk Cider 5.5% 7.2
Corona 4.5% 4.9	1	Corona 0% 3.9
Rocquette XC Cider 4.5%	5.6	
Stinky Bay 4.2%	6.4	

## HEALTH SHOTS & JUICES

Turmeric, Ginger Hot Shot 3	
Freshly Squeezed Orange 4.5	
Vital Greens 5	Apple, cucumber, spinach, courgette, kale, mint
Beet the Cold 5	Apple, beetroot, ginger, aloe vera
Cranberry 3.5	
Jersey Heritage Cloudy Apple 6.5	

## 100% WHEY PROTEIN SMOOTHIES

Green Gains 8	Almond milk, vanilla protein, spinach, lemon, chia seeds, Jersey honey, desiccated coconut
Energy Kick 8	Oat milk, strawberry protein, banana, oats, mixed berries
Nut Job 8.5	Almond milk, peanut butter, chocolate protein, oats, banana, dates, chia seeds, cacao nibs

## UK LOOSE LEAF TEA

English Breakfast 3.2	Rooibos 3.2
Decaf English Breakfast 3.2	Ginger 3.2
Earl Grey 3.2	Chamomile 3.2
Green 3.2	Three Mint 3.2
Best Balance, Wellness 3.2	

## SOFT DRINKS

Filtered Still OR Sparkling water + Belvoir Elderflower 1	Glass 1
Sands Supply Ginger Beer 6.6	Bottle 1L 3.5
Diet Coke 2.8	
Coca-Cola 2.8	
Coke Zero 2.8	
Lemonade 3.7	
Ginger Ale or Tonic 3.7	
Sands Soda - Mandarin & Basil 6.6	
Sands Soda - Pink Grapefruit & Black Pepper 6.6	
Sands Soda - Mate, Lime & Cucumber 6.6	
KTea Kombucha - Ginger Hops I Sencha 7.0	

## HOT DRINKS

Old Spike Coffee	Blendsmiths
Espresso 3.0	Matcha 4.2
Long black 3.4	Golden Chai 4.2
Cortado 3.4	Chai 4.2
Flat white 3.5	Pumpkin 4.2
Latte 3.8	Hot chocolate 3.9
Cappuccino 3.8	
Mocha 4.4	
Decaf 0.3	

## MAKE IT YOUR OWN

Protein (Vanilla I Chocolate) 2.8
Sugar free syrups: Vanilla I Caramel I Hazelnut 0.3
Milk alternatives: Coconut I Almond I Oat 0.5

## SPARKLING

125ML BOTTLE

Biscardo Prosecco Spumante Millesimato 8	33
2022 Italy. Fresh and aromatic with apple and peach blossom	
Biscardo Prosecco Rosé Spumante Millesimato 8	33
2022 Italy. Elegant and lively, with wild strawberry and rose notes	
Olivier Père et Fils Cuvée NV Champagne France. Creamy mousse and fine bubbles, finishing with ripe apple and citrus 12	68
Nozeco 0.5% Low Alcohol Fine Sparkling Wine France. Natural grape profile with fine, elegant bubbled 25	

## WHITE WINE

175ML BOTTLE

Pinot Grigio 2022/3 Italy. Ponte Del Diavolo, Fruili. Bright and expressive with orchard fruit and a touch of spice 7.5	32
Gavi Di Gavi 2022/3 Italy. Antonio El Raimondo, Piedmont. Elegant and precise, showing citrus zest and fine minerality 9	34
Chenin I Chardonnay 2023 South Africa. Oldenburg Coolere Rounded yet fresh, with stone fruit, citrus and gentle florals 8.5	36
Albariño 2022 Spain. A20 Castro Martin, Rías Baixas, Vibrant and saline with peach, lime and a subtle spice finish 9.5	40
Sauvignon Blanc 2022 New Zeland. By Little Beauty. Aromatic and lively, bursting with tropical fruit and herbal lift 9.5	40
<b>ROSÉ WINE</b>	
175ML BOTTLE	
Pinot Grigio Rosé 2023 Italy. Bella Modella, Veneto. Fresh and delicate with red berry charm 7	30
Côtes de Provence Rosé 2021 France. Minuty. Elegant and refined, citrus-tinted with a crisp finish 10	42
<b>RED WINE</b>	
175ML BOTTLE	
Merlot, Petit Verdot & Syrah 2023 South Africa. Circle of Life, Stellenbosch. Juicy and vibrant with spice and dark fruit 8	33
Côtes du Rhône 202 France. Domaine de la Soumade Supple and silky, red and black fruits with ripe tannins 9.5	38
Malbec 2023 Argentina. Balbo Crios. Rich and generous, dark cherry and bramble with a touch of oak 8.5	35
Pinot Noir 2023 Argentina. Humberto Canale Estate. Elegant and refined, red fruit with gentle acidity and soft tannins 9	36.5
Rioja Reserva 2019 Spain. Viña Izadi. Structured and intense, layered dark fruit with savoury depth 43	

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